

# ROBAND®

MANUFACTURED BY  
ROBAND AUSTRALIA PTY LTD



## OPERATING INSTRUCTIONS

### PASTA REHEATER

**Model: MP18**

These instructions cover the model of ROBAND® pasta cooker listed above.

# Roband®

Roband Australia is a wholly Australian owned company and has been manufacturing quality commercial catering equipment for the food service industry for more than 50 years. Roband products are engineered and manufactured to the highest standards to provide functionality, reliability and durability, and our quality products are exported world-wide.

Included in the comprehensive Roband® range are Toasters, Fryers, Milkshake Mixers, Rotisseries, Food Display Cabinets and much more.

Roband® Australia also acts as the Australian agents for Vita-mix® Blenders, Noaw® Meat Slicers, Ryno® Stainless Benching, Ceado Juicers, Förje® Cookware, Robalec™ Soup/Rice Warmers, Robatherm Urns, Austheat® Fryers, Dipo Induction & Autofry Machines. Roband also has its own line of commercial cookware and cutlery under the Robinox® brand name.

For a complete set of brochures please contact your nearest authorised dealer or contact Roband directly at our head office.

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For additional Agents in other Countries please email Roband Head office.

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Europe:	Valera Ltd, (UK) 0845 270 4321 <a href="mailto:info@valera.co.uk">info@valera.co.uk</a>
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## INTRODUCTION

Congratulations on your purchase of this quality ROBAND® product. With proper care and management your new purchase will give you years of trouble free service.

By reading these instructions carefully you can ensure that this machine is used and maintained properly, helping your new investment to perform well for you now, and to continue performing in the many years to come.

## GENERAL PRECAUTIONS

This machine must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Servicepersons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

In the case of new personnel, training is to be provided in advance. These machines should not be operated by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by a person responsible for their safety.

These machines are heating units, and as with any commercial heating unit the surfaces on this Pasta Reheater will get hot. Always be careful when near an operating Pasta Reheater, and ensure that any risk to unwary customers or staff is minimised with additional signage if necessary. Due to the obvious heat hazard Roband recommends that these units be kept out of reach of children.

The machine should be disconnected from all power and allowed to cool before cleaning.

### **Roband will accept no liability if;**

- ◆ Non-authorized personnel have tampered with the machine.
- ◆ The instructions in this manual have not been followed correctly.
- ◆ Non-original spare parts are used.
- ◆ The machine is not cleaned correctly, with the right product.
- ◆ There is any damage to the unit.

## PACKAGING

All care is taken when packing and Roband ensures that every unit is functional and undamaged at the time of packaging.

The Package of this Fryer should include:

- 1) One Pasta Reheater
- 2) Two Baskets
- 3) This Manual
- 4) Packaging Materials

Any damage to the machine as a result of freight must be reported to the Freight Company and to the agent responsible for the dispatch of said unit within three (3) days of receipt. No claims will be accepted or entertained after this period.



## COMPLIANCE

### **C-Tick:**

Roband® products have been designed and manufactured to comply with any and all specifications set out by the Australian Communications Authority (ACA) in regards to Electromagnetic Compatibility. As testament to such compliance these units bear the C-Tick symbol.

For further information contact the Australian Communications Authority, PO Box 13112, Law Courts, Melbourne VIC 8010.

## **INSTALLATION**

Remove all the packaging materials, tape and protective plastic coating. Place the pasta reheater on a firm, level surface in the required position. The feet can be adjusted for an uneven surface. Take a moment to familiarise yourself with the general arrangement of the pasta cooker before going any further.

The element and controls are designed as a separate component to the body and pan. This is referred to as the control box. The main switch, thermostat and pilot lights are located on the face of the control box.

The control box can be tilted back and rested in the upright position or removed altogether from the pasta reheater body by lifting off when in the upright position.

Before connecting the pasta reheater to the power supply, ensure that all the controls are in the "OFF" position.

Plug the pasta reheater into a standard, single phase, 10Amp power point.

## OPERATION

Place the pan in the pasta reheater body. The pan can be easily removed and replaced when the control box is in the upright position by sliding your fingers beneath the lip, lifting out and replacing.

Place the control box in the cooking position, with the element in the pan, and fit the element guard over the element in the bottom of the pan. **Do not** operate the unit unless the element is immersed.

Fill the pan with clean, fresh water up to the high level mark, H, as indicated on the back guard. Filling the pan with hot water will reduce the amount of time required to bring it to the boil. It is recommended to add a dash of olive oil to stop the pasta sticking together.

Rotate the main switch to the "ON" position. The green pilot light will illuminate indicating that the power is on.

Rotate the thermostat knob to the maximum position to bring the water to the boil. The amber pilot light will illuminate indicating that heating is taking place.

For best results, it is recommended that single serves of pasta be reheated at a time in each basket and the baskets should be placed in the pan only when the water is boiling rapidly. Cooking times will depend on the type and amount of pasta and whether it has been par-cooked.

During quiet periods, the thermostat setting may be lowered to a point just off the boil. In this position the thermostat will continue to cycle on and off, maintaining the set temperature. When cooking demand returns, the water can be brought back to the boil quickly by increasing the setting.

**Attention** should be given during operation to the water level in the pan. The water should be topped up regularly. The low level mark, L, as indicated on the back guard can be used as a guide. **Do not** let the pan boil dry.

# **SAFETY**

## **GENERAL SAFETY**

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out any and all repairs. Any repair person(s) should be instructed to read the Safety warnings within this manual before commencing work on these units.

Steel cutting processes such as those used in the construction of this machine result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when contacting any edge.

Particular care should be taken to avoid contact with any steel edge, and warnings should be given in regards to the danger of such contact to any repair or maintenance person(s) prior to commencement of any servicing.

Do not remove any cover panels that may be on the machine.

This unit can get very hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces (refer to installation for guide to ventilation).

Always ensure the power cable is not in contact with hot parts of the machine when in use, and ensure that if the cord is damaged in any way that is replaced immediately.

*Electricity is dangerous, and should only be handled by qualified professionals. It's your life – Don't risk it.*

## CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your pasta cooker.

- Ensure the power is off and the pasta reheater is cool before attempting to drain the water or clean any part of the machine.
- Wipe the pasta reheater down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the control box in water.
- Always use clean, fresh water in the pan. Top up the water often and **do not** allow the pan to boil dry.
- Empty and wash the drip tray at the bottom the pasta reheater regularly. The tray is removed by simply sliding it out.
- Always ensure the power cable is not in contact with hot parts of the pasta reheater when in use.

Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.

## TROUBLESHOOTING

If the pasta reheater does not function check the following points before calling for service.

1. The control box is plugged in correctly and the power switched on.
2. The power point is not faulty.
3. The temperature has been set correctly.
4. The thermostat knob is not loose or broken, rendering the thermostat inoperable.

## **SPECIFICATIONS**

<b>Model</b>	<b>MP18</b>
<b>Power Source</b>	230 / 240 Volts AC
<b>Power Consumption</b>	2400 W
<b>Water Volume</b>	8 L
<b>Nominal Dimensions;</b>	
<b>Width</b>	273mm
<b>Height</b>	390mm
<b>Depth</b>	425mm

Constant Research & Development may necessitate machine changes at any time.



## Warranty

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against faulty workmanship and materials for a period of 12 months from the date of purchase. Glass and lamps are **not** included in this warranty. Generally, all goods claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection. Any part deemed to be defective will be replaced, however, no claims will be entertained for parts damaged in transport, misused or modified in any way without our approval. For machines that are not considered to be portable (e.g. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided in capital city metropolitan areas only. In all other locations, the customer is responsible for all travelling time/service call costs and payment for this will be required prior to the commencement of the repair. The labour costs to actually repair the fault will be met by this company.

This company reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Under no circumstances shall Roband Australia Pty Ltd or any subsidiary company or Agent be liable for loss of profit or damage to other equipment and property.

Generally, authorised service agents are located in all areas which have authorised distribution dealers. For the name of your nearest Australian authorised service agent please contact:

ROBAND AUSTRALIA PTY LTD  
Warranty Number: 1800 268 848  
Phone: (02) 9971 1788 Fax: (02) 9971 1336

All other countries please contact your selling agent.

Please complete the following details and keep this card in a safe place.

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

MODEL No.: \_\_\_\_\_ SERIAL No.: \_\_\_\_\_ DATE PURCHASED: \_\_\_\_\_

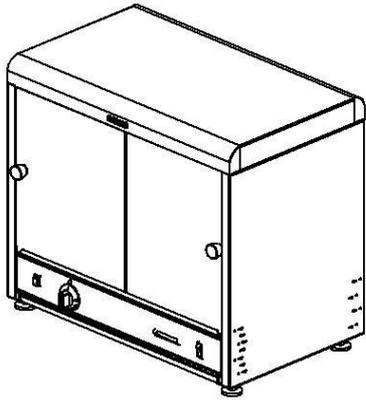
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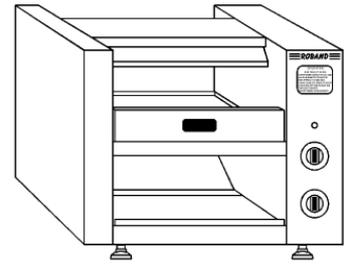
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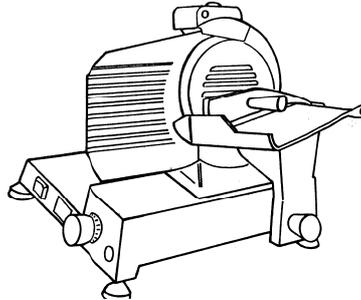
*ALSO AVAILABLE FROM YOUR ROBAND DISTRIBUTOR*



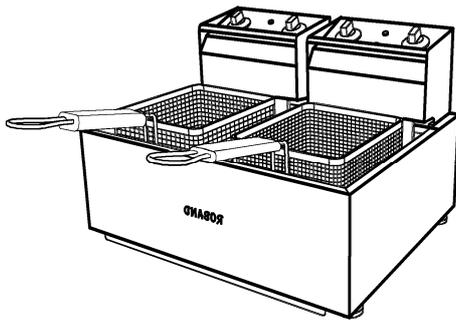
**π-Plus**  
Pie & Food Warmers



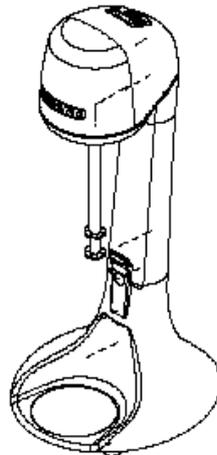
Conveyor Toasters



NOAW Slicers



High Performance Deep Fryers



Milkshake Mixers

**Worlds #1**  
**Blender**



Vitamix Blenders

**Manufactured/Imported in Australia by**  
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Authorised Distributor/Agent