



Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

PIE WARMER

Models **PW50, PW100** **Version 3**
 PW50-UK **Version 1**

Includes

International models: ...-UK
Alternative models: ...-G

Special Features:

- Product Display Light
- Alternate Shelf Spacings
- Slimline Thermometer



These instructions cover the models of Roband® Pie Warmers only. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

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 Vitamix® Blenders, Noaw® Meat Slicers, 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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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 these Pie Warmers will get hot. Always be careful when near an operating Pie Warmer, 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. Do not allow children to play with these units.

The machine should be disconnected from all power and allowed to cool before cleaning. Any damaged plug or cord should be replaced before further use.

These machines should not be cleaned with the use of a water jet or any other method except those outlined in the Cleaning & Care section of these instructions.

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.
- ◆ The machine has been modified in any way.

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 Pie Warmer should include:

- 1) One Pie Warmer (appropriate model)
- 2) Shelves (appropriate number)
- 3) One Crumb tray
- 4) Packaging Inserts/Materials
- 5) This Manual

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 24 hours of receipt. No claims will be accepted or entertained after this period.



COMPLIANCE



RCM:

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

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

CE:

Roband® products bearing the CE compliance mark have been designed and manufactured to comply with European Standards and Directives. A copy of the CE Declaration of Conformity is located at the back of these instructions.

ACSS (ADVANCE CONTROL SAFETY SYSTEM):

The ACSS framework is a stringent and specific set of voluntary requirements aimed at the electrical safety, reliability and longevity of equipment used in the foodservice industry.

The ACSS framework has been developed as both a guide to the engineering and development of products as well as a guarantee to consumers that Roband equipment bearing this mark not only meets the requirements of the Australian Standards, they exceed them.

A unit bearing the ACSS mark is your guarantee that you are purchasing a machine built to far exceed the Australian standards. The unit has been designed to be safer, particularly from an electrical aspect, and last longer than similar units on the market today.

INSTALLATION

Remove all the packaging materials and tape, as well as any protective plastic from the machine. Clean off any glue residue left over from the protective plastic or tape using methylated spirit.

Place the warmer on a firm, level surface in the required position. As a precaution, it is recommended that all non-metal bench top surfaces be protected from heat with some form of insulation. A piece of masonite, sheet metal, laminate or similar material would be sufficient for this task.

Install the feet if required, and adjust the feet individually to ensure the unit is level.

Take a moment to inspect the unit to make sure that it is undamaged as a result of any freight it may have been through. Familiarise yourself with the functioning of the switches. Turn all of the switches on and off a couple of times to ensure you are comfortable with their operation.

Before connecting the Pie Warmer to the power supply, ensure that the thermostat, the light switch and the main On/Off switch are in the "OFF" position.

Plug the pie warmer into a standard, single phase, 10Amp power point.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

The four shelves packed with this unit are spaced ideally to maximise the amount of product that can be heated. Should your requirements be lower this unit has been designed with an option of installing only three of the racks. This allows for the increased spacing of the racks, which will result in increased visibility of the product. These increased spacings are also ideal for the heating of covered food plates.

Always ensure the power cable is not in contact with hot parts of the Pie Warmer when in use, and have any damaged power cord replaced immediately.

We recommend the use of an RCD (Residual Current Device) rated at not less than 30mA for circuit protection when using these units. Note that if one RCD is used to protect multiple socket outlets, the RCD shall be appropriately rated so as to allow up to 30mA from these machines alone.

OPERATION

Turn the ON/OFF switch to the ON position to turn on the unit. It should lock in the on position and illuminate the green pilot light above the ON/OFF switch.

The pie warmer is thermostatically controlled. Rotate the thermostat knob to select the desired operating temperature, usually about 85-90°C for pies and sausage rolls. The thermostat will then cycle on and off to maintain the set temperature. The pilot light will also cycle on and off, indicating when the warmer is being heated and when the set temperature has been reached.

It is recommended that the pie warmer be pre-heated before placing food inside. As a guide, it is usually best to pre-heat the pie warmer for *at least* 20 minutes.



Please note that the warmer should **not** be operated without the crumb tray in position.

It should be emphasised that these units are designed as food warmers. As such, they are designed for use with freshly baked or refrigerated product.

While it is outside the scope of the design of these units to use them with frozen product it is highly recommended that, if frozen product is being used, the product be thawed before being put in the Pie Warmer. If frozen product is placed in these units significant time should be added to the preparation in order to produce the desired serving temperature.

Overall, the general conditions of the Australia New Zealand Food Standards Code should be met. At the time of writing these instructions, this standard states that food must be served below 5°C or above 60°C.

These model pie warmers have the added feature of an interior light. The light is controlled separately by a switch on the control panel and is simply switched on as desired. The interior light bulb can be changed in the following manner;

- ◆ Access is gained to the light bulb by removing the cover of the light fitting on the centre of the ceiling. A Phillips head screwdriver will be required.
- ◆ Once the cover has been removed, the light bulb can be removed by unscrewing it in an anti-clockwise direction.

It is also possible to place a small dish of water in the crumb tray or on one of the shelves to act as a humidity tray. The heated water vapour will assist in keeping the pies moist, which will prolong the product life. With the humidity tray in use product should last for 4 - 4½ hours before becoming dry and hard.



Safety Note: When opening and closing the glass doors grip the knob with your fingertips and gently slide the doors. Do not use excessive force and **avoid touching the glass** whilst gripping the knob. Insulating gloves should be worn if these units are being operated at high temperatures (>110°C).

A GUIDE TO THE HEATING OF PIES

These units are best utilised for maintaining and displaying freshly cooked Pies, Pasties and Sausage Rolls. Best results will be achieved with freshly baked pies being placed into the pre-heated cabinet.

As most Pies sold now are pre-cooked and delivered either frozen or at room temperature the above circumstances are somewhat uncommon.

Approximate times for products to reach serving temperature when thawed (room temperature) foods are placed in a pre-heated unit are as follows

Meat Pies	45-60 mins	Sausage Rolls	25-35 mins
Party Pies	25-30 mins	Pasties/Pockets	20-30 mins

It is highly recommended that, if frozen pies are being used, the pies be thawed before being put in the Pie Warmer. If frozen product is heated in these units add *at least 1½ hours* to the preparation time.

Use of high temperatures to speed up the heating and preparation of frozen pies has several drawbacks;

- Frozen Pies are precooked (usually), and placing pre-cooked pies into a Pie Warmer at 200°C will additionally cook the pie. By the time the pie is at serving temperature in the centre the crust and meat has been over-cooked. This means that the pie you serve will be dry and hard and not appreciated by your customers.
- The external surfaces of the Pie Warmer will get exceedingly hot and present a greater hazard to unwary staff or customers.
- The extended cooking times for frozen pies will reduce the overall production capability of the Pie Warmer in that the daily quantity of pies that are able to be prepared will be reduced.
- Element and component life will be reduced compared to running the unit at 90-100°C.
- Power consumption of the unit will increase, thereby costing more in electricity rates.

PRODUCT PLACEMENT

Due to the heat emission from the element the hottest shelves in the Pie warmer will be the bottom shelves. When new product is placed in the unit throughout the day it is recommended that these shelves be utilised to prepare the food more quickly.

Pies, Pizza Pockets
Sausage rolls, Pasties
Sausage rolls, Pasties
Pies
Pies

Full Pie Warmer

Empty
Sausage rolls, Pasties
Sausage rolls, Pasties
Pies, Pizza Pockets
Empty


Partially Loaded Pie Warmer

If the unit is fully loaded it is desirable to have the tightest packed or most crowded shelf of products on the top shelves, as the tightly packed product can restrict the heat from rising to the food above. Restricting the heat convection in this manner will extend the times required to heat the rest of the product to serving temperatures.

⚡ 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.

 Steel cutting processes such as those used in the construction of this machine may 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.

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

 Replace any damaged supply cord immediately.

 This unit can get very hot. Ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces. If operating at thermostat settings above 110°C provide and use heat-insulating gloves when opening doors.

SAFETY GLASS

The Toughened Safety Glass used in the Roband® Pie Warmers is about 5 times stronger than normal glass. In addition to this strength the toughened glass is able to handle high temperatures and it is designed to shatter into small, relatively harmless pieces in the event of breakage. These glass pieces can be collected carefully by hand without resulting in lacerations.

This type of glass has a rather unusual property as a direct result of its toughened nature. When the glass takes an impact that does not immediately shatter the piece, it “stores” that stress in the glass layers. This stress “storage” is invisible and unable to be measured, but it is there nonetheless.

The storing of a stress is only temporary. If the glass suffers a sufficient impact and the stress is stored, it will one day be released. There is no way to measure when this release will occur, it could be after a few minutes, or it could be years later. When the stored stress is released the glass will spontaneously shatter. This could occur at any time, even when the machine is off and nobody is near it.

On **extremely rare** occasions a glass door will “explode”. This is a rare but entirely normal property of the glass, and although pieces of shattered glass may travel several metres, if they do contact bare skin they should not cause injury (even if you are directly in front of the explosion). It is important that any contaminated product be thrown away.

The alternative to such safety glass is to have glass that can be very dangerous when broken, or worse, could chip off and fall onto the food within (without being noticed). It is the opinion of Roband Australia that Toughened glass is superior to both “Clear Float” and “Ceramic” glass with regards to function and safety. If glass doors are a concern a set of Stainless steel doors may be purchased as an alternative (contact your supplier).

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your toaster. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the machine is clean and functional and to avoid inadvertently damaging the unit.

- ◆ Ensure the power is off and the Pie Warmer is cool before attempting to clean any part of the machine.
- ◆ Wipe the surfaces down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the unit in water or allow the ingress of water into the ventilation holes or controls. This unit is not suitable for cleaning with the aid of a water jet or similar system.
- ◆ Daily cleaning of the crumb tray is essential. The crumb tray may be removed by sliding it out from the unit. The crumb tray should be emptied and washed with warm soapy water.
- ◆ The glass should be cleaned daily with an appropriate cleaning agent for both aesthetic and hygienic reasons.
- ◆ Always ensure the power cable is not in contact with hot parts of the Pie Warmer when in use, and have any damaged power cord replaced immediately.

Note: If foil is used to cover the trays the foil should be replaced daily, and ventilation holes must be made every few centimetres to allow the food to be heated evenly throughout the unit.

Note: Some cleaning agents can damage stainless steel, usually through prolonged use. For this reason we recommend cleaning with soapy water. Any damage to the unit through the use of harsh or improper cleaning agents is entirely the fault of the user.



CAUTION: Handle glass with care when cleaning.



CAUTION: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the Pie Warmer to avoid injury.

TROUBLESHOOTING

If the Pie Warmer does not function check the following points before calling for service.

- ✓ The machine is plugged in correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The thermostat is not in the “OFF” position.
- ✓ The thermostat knob is not loose or broken, rendering the switch inoperable.
- ✓ The Green on/off switch is not in the “OFF” position.

Only after all these points have been checked should you call for service.

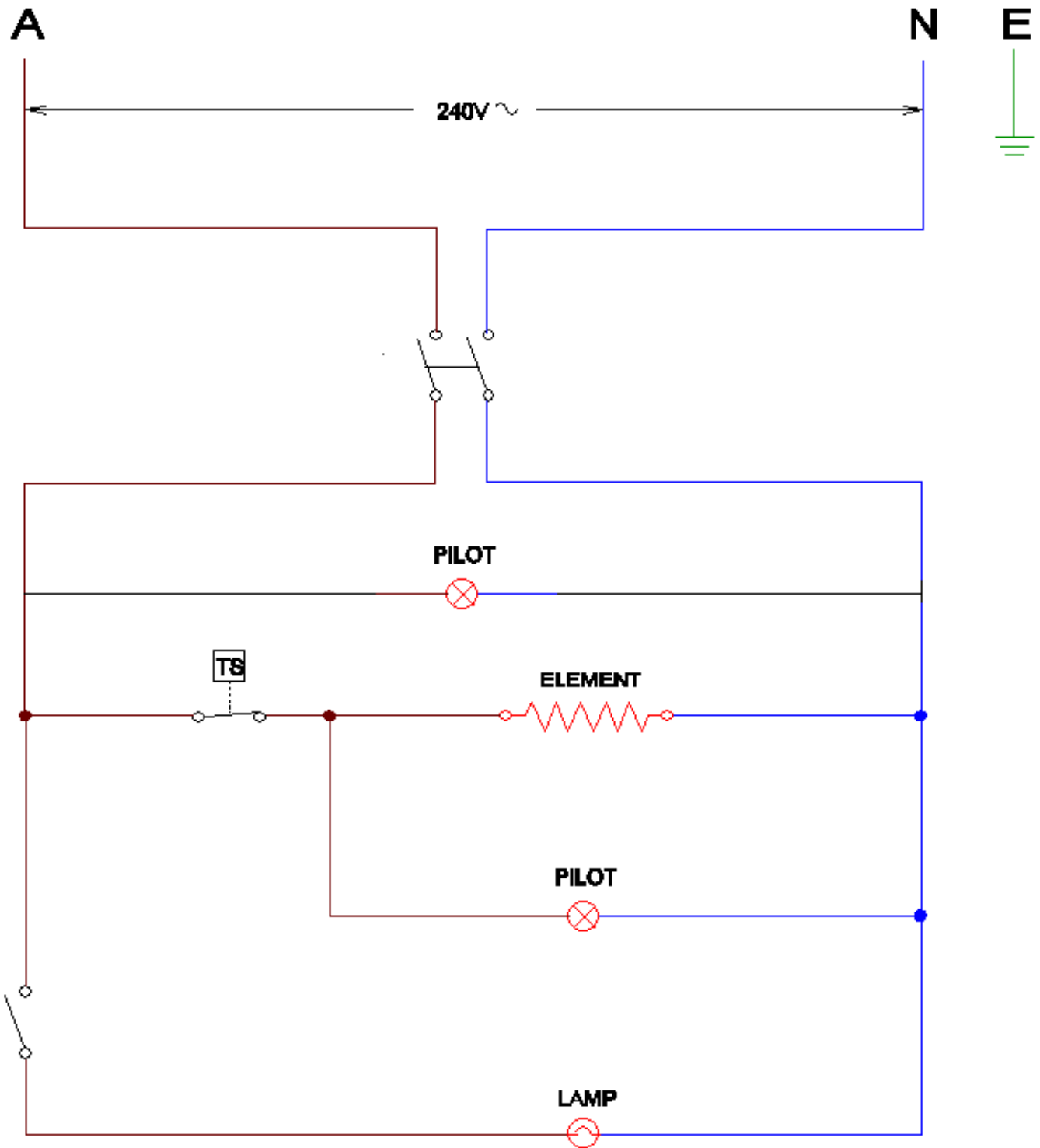
SPECIFICATION

Model	PW50 & PW50-UK	PW100
Power Source	220-240 Volts AC	220-240 Volts AC
Power Consumption	1085-1290 Watts	1335-1590 Watts
Nominal Dimensions;		
Width	575mm	736mm
Height	479-503mm	559-583mm
Depth	366mm	366mm

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

CIRCUIT DIAGRAM

Models: PW50 & PW100

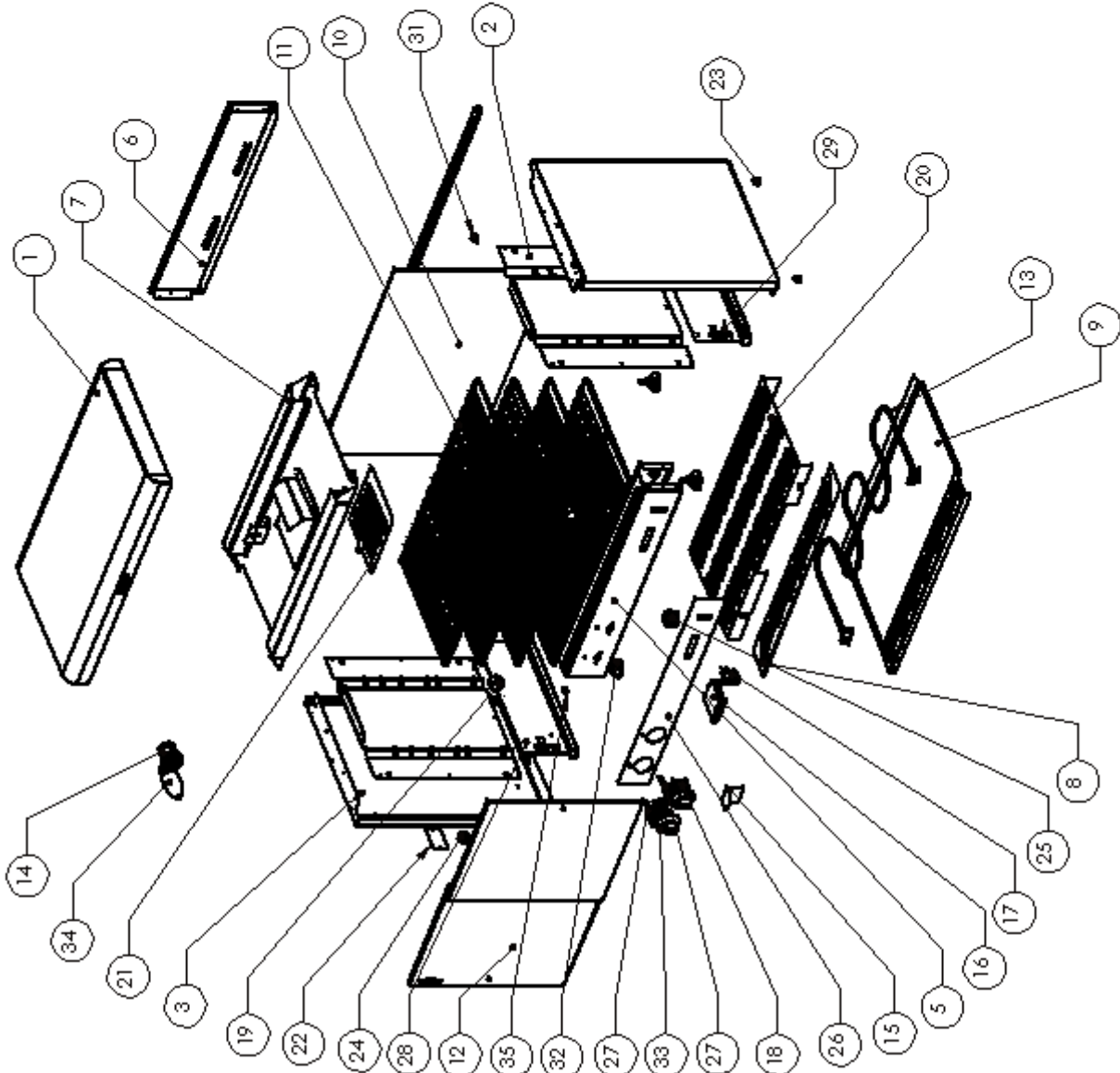


NOTE: This circuit diagram has been provided for reference and to assist qualified service and repair agents only. Under no circumstances should a person not suitably qualified attempt repairs to any electrical equipment.

EXPLODED DIAGRAM

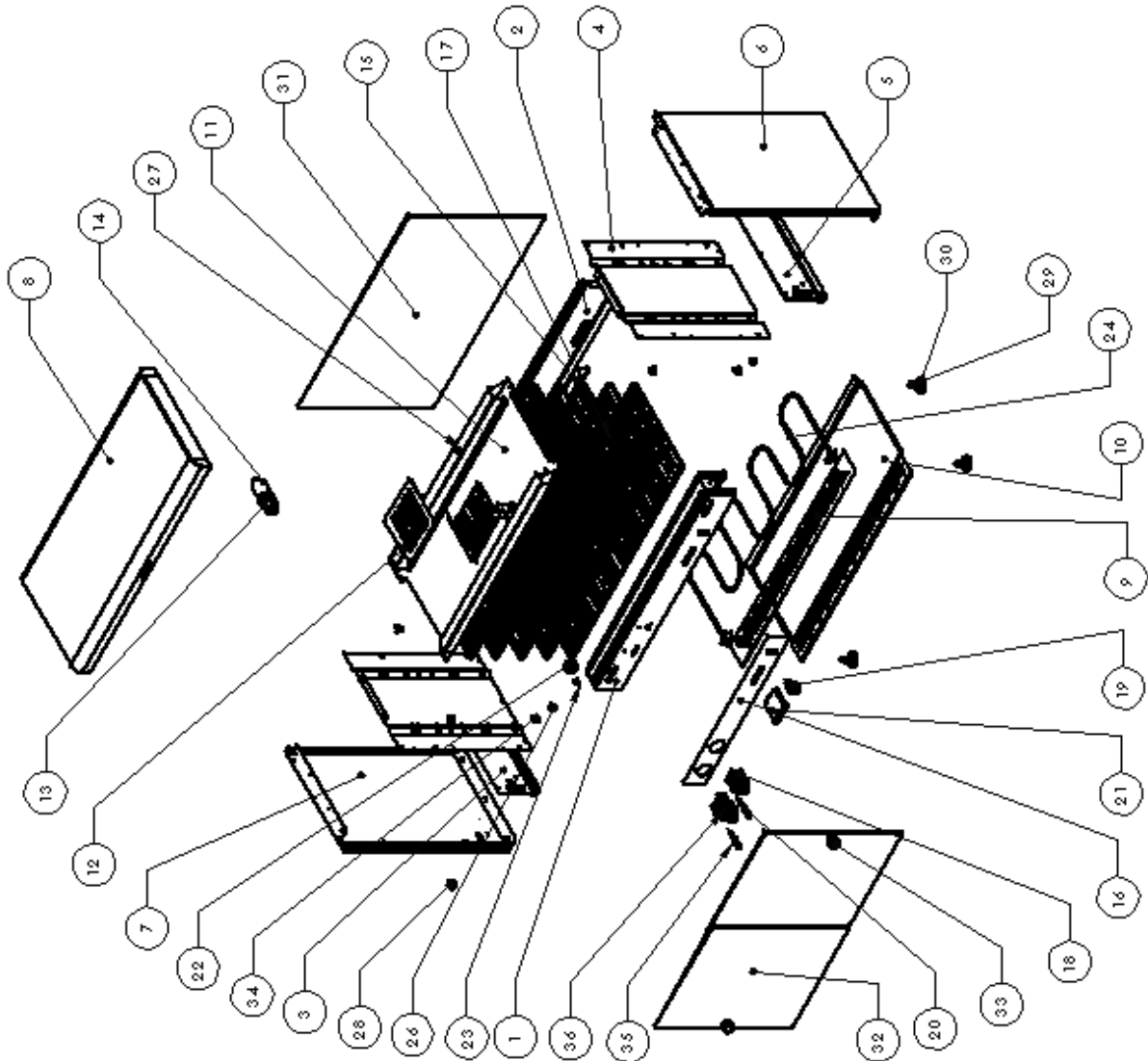
Model: PW50

ITEM NO.	PART NUMBER	QTY.
1	881278 - Top Complete	1
2	881487 - Inside Side Panel CPLH	2
3	PW50 Series - (V2+) Outer Side Panels	1
4	PW50 Series - (V2+) Outer Side Panels	1
5	881286 - Control Box & Track	1
6	881293 - Front Panel & Track	1
7	881282 - Ceiling & Lamp Hold Assemb	1
8	881297 - Chl Box Bottom (50)	1
9	881290 - Crumb Tray	1
10	G C0004 - Glass Front	1
11	M/C0033 - Rack (50)	4
12	G C0005 - Glass Door	2
13	HC0043 - PA30 Element	1
14	EC0048 - Lamp Holder	1
15	881292 - Element Support	1
16	M/C0324 - Thermometer Slimline 50-200	1
17	EC0158 - Switch, Rocker, Black 30 x 11	1
18	T80114 - Thermostat 285° & Knob	1
19	PC0033 - Small Knob	2
20	880048 - Element Barfite	1
21	881283 - Light Cover	1
22	H80001 - Rating Plate Assembly - Plain	1
23	M/C0279 - Nutsert - 108 Thin Sheet	4
24	PC0060 - Cord Clamp 10A	1
25	EC0031 - Porcelain Steatite Terminal Block	1
26	H C0096 - PW Series Decal	1
27	EC0184 - Pilot - 6mm Amber, T120	2
28	881480 - CPLH Crumb Tray Guide	1
29	881481 - CPRH Crumb Tray Guide	1
30	PC0072 - Bush Nylon Ø3-8 Inch	1
31	PC0139 - Bush - Nylon Ø0.5inch	2
32	P80094 - Footw Nutset	4
33	E80192 - Rotary Switch & Plain Knob	1
34	EC0294 - 60W Lamp, Candle, Edison Screw	1
35	M80038 - Earth Screw Assembly	1



Model: PW100

ITEM NO	QTY	PART NO.	DESCRIPTION
1	1	881636	Control Box Assembly
2	1	881637	Front Panel and Track
3	1	881480	CPLH Crumb Tray Guide
4	2	881639	Inside Side Panel CPLH
5	1	881481	CPRH Crumb Tray Guide
6	1	881640	Left Outer Panel (881630)
7	1	881641	Right Outer Panel (881631)
8	1	881228	Top Complete
9	1	881632	CHI Box Bottom (100)
10	1	881633	Crumb Tray
11	1	881663	Ceiling and Lamp Holder Assembly
12	1	881232	Light Cover
13	1	EC0048	Lamp Holder
14	1	EC0224	60W Lamp, Candle, Edison Screw
15	1	881249	Element Support
16	1	HC0096	PW Series Descal
17	3	MC0034	Back PA 100
18	1	T80014	Thermostat 23.5° & Knob
19	1	EC0158	Switch, Rocker-Block 20 x 11
20	1	EC0184	Pilot - 6mm Amber, T120
21	1	MC0324	Thermometer Slimline .30-2.00
22	1	EC0021	Porcelain Steatite Terminal Block
23	1	M80288	Earth Screw Assembly
24	1	HC0044	Element 15.0W/240V
25	1	880049	Current
26	2	PC0129	Bush - Nylon Ø 0.5inch
27	1	PC0072	Bush Nylon Ø 5.8 inch
28	1	PC0060	Cord Clamp 10A
29	4	MC0279	Hubert - M8 Thin Sheet
30	4	P80024	Foot w Nut Set
31	1	G0006	Glass Front
32	2	G0007	Glass Door
33	2	PC0022	Small Knob
34	8	PC0008	Bumper
35	1	EC0206	Pilot - 6mm Green, T120
36	1	EB0192	Rebary Switch & Plain Knob



APPENDIX A

RESIDUAL CURRENT DEVICES (RCD'S)

Also known as Earth Leakage Protection systems an RCD is a protective device that automatically disconnects the live conductors of a circuit when an earth leakage current reaches a predetermined value.

Australian and International Standards detail when and where RCD's are to be used in electrical installations, but common practice in many countries is to use a 30mA RCD in general commercial applications. This is typically done because 30mA RCD's are readily available and are used in domestic installations.

For Commercial installations, and for socket-outlets providing power to commercial heating equipment (Toasters, Bains Marie, Grillers), 30mA RCD's are typically unsuitable unless they are protecting only one device. Higher rated RCD's should be considered if protecting multiple socket-outlets, giving appropriate consideration to the type of equipment being protected.

AS/NZS3000 2.5.2 gives the following warnings that should have been taken into consideration when an RCD circuit was installed.

To avoid unwanted tripping due to leakage currents and transient disturbances, care should be taken to ensure that the sum of the leakage currents of electrical equipment on the load side of an RCD is less than 1/3 of its rated residual current.

To avoid excessive leakage current causing unwanted tripping where socket-outlets are protected by one RCD having a rated residual current not greater than 30mA, consideration should be given to the number of socket-outlets protected and the nature of electrical equipment likely to be connected to the socket-outlets.

Tubular elements (such as those used in this unit) reaching temperatures greater than 110°C are subject to moisture absorption and therefore earth leakage current generation. Should the installation and use of this unit trip an RCD the unit will need to be run on a circuit without an RCD for approximately 30-60 minutes, after which time the elements should have dried out and the machine should function normally. If you are unable to locate a circuit without an RCD please contact your supplier or contact Roband or our Agent for alternative suggestions.

NOTES

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EC DECLARATION OF CONFORMITY

Manufacturer	Roband Australia 1 Inman Rd Cromer NSW, 2099 Australia
Model Type	Pie & Food Warmer
Description	Curved Top Pie & Food Warmer
Date of first CE Marking	1st March 2008
Specific Models	PW50, PW50-UK, PW100

STANDARDS:

This machine is designed in compliance with

- Machinery Directive 2006/42/EC
- Low Voltage Directive 2006/95/EC
- EMC Directive 89/336/EEC including amendments to 93/68/EEC
- WEEE Directive 2002/96/EC (WEEE)
- Restriction of Hazardous Substances in Electrical and Electronic Equipment 2002/95/EC (RoHS)
- EN60335.1 Household and similar Electrical Appliances
- EN60335-2-48 Commercial Electric Toasters and Grillers
- EN55014.2: 1997 Electromagnetic compatibility. Requirements for household appliances, electric tools and similar apparatus. Immunity.

ENVIRONMENTAL:

This product is designed in order to contribute as little as possible to the quantity and noxious nature of waste and risk of pollution or other environmental contamination.

Packaging materials used in this machine are designed to be recyclable.

DECLARATION

I hereby declare under our sole responsibility that the product mentioned above to which this declaration relates complies with the above-mentioned standard(s).

Roband Australia has appointed Valera Ltd as our EU Authorised Representative of :

5-7 The Glade Business Centre, Eastern Ave, West Thurrock, Essex, RM203FH , UK.
Tel: 08 45 270 4321 Fax: 0845 270 4323 E-Mail : info@valera.co.uk

Signature of Authorised Person: 

Date: 14th March 2008

Print Name: Gordon Thorpe

Position: Director of Engineering

WARRANTY

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against defective workmanship and materials for a period of 12 months from the date of purchase. Roband Australia's obligations pursuant to this express warranty being limited to the repair or replacement of the defective goods or materials, at its option and subject to the terms contained within this Warranty statement. Where relevant, glass, Teflon® and lamps are **not** included in this warranty and RCD tripping due to moisture absorption by Tubular Heating Elements is not considered a warranty fault.

Generally, all goods claimed under this warranty must be returned to the factory or an authorized service agent, freight prepaid, for inspection. All parts deemed to be defective will be replaced, however, no claims will be entertained for second hand products, or 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 the company.

Any repairs or replacement of defective goods or materials pursuant to this warranty, must be authorized by Roband Australia prior to any action being taken. The 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 other costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Roband Australia Pty Ltd nor any subsidiary company or Agent shall be liable for loss of profit or damage to other equipment and property except where it is in breach of the guarantees provided in accordance with Schedule 2 of the Competition and Consumer Act 2010 (Cth) or the applicable legislation from time to time.

The goods come with guarantees that cannot be excluded under the Australian Consumer Law (ACL). You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if they fail to be of acceptable quality and the failure does not constitute a major failure.

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

Roband Australia Pty Ltd

1 Inman Road, Cromer, NSW 2099

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 PURCHASE _____

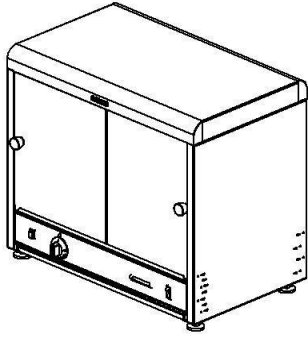
NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

DO NOT POST

ROBAND® AUSTRALIA PTY LTD

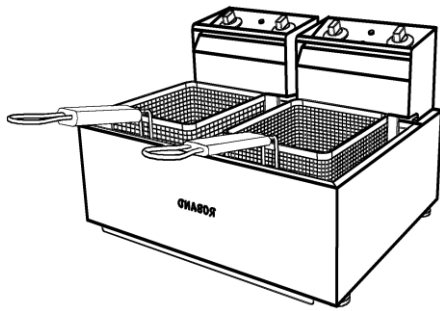
OTHER LEADING PRODUCTS AVAILABLE:



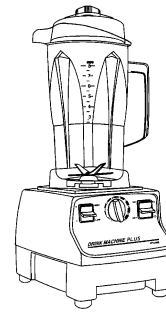
π-PLUS
PIE & FOOD WARMERS



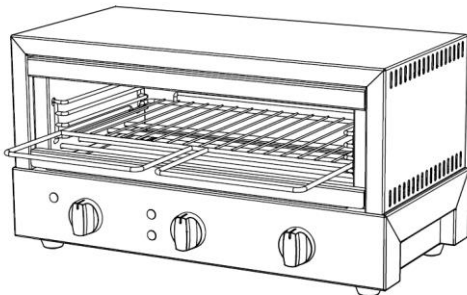
DRINK MIXERS



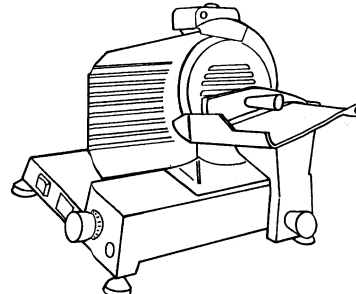
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

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