



Manufactured By  
ROBAND AUSTRALIA PTY LTD



# OPERATING INSTRUCTIONS

## CHICKEN ROTISSERIE

Models R10 Version 2



These instructions cover the models of ROBAND® Chicken Rotisserie 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.

<b>Roband Head Office</b> Sydney, Australia	
<b>Roband Australia Pty Ltd</b> 1 Inman Road Dee Why NSW 2099 AUSTRALIA	<b>Tel:</b> +61 2 9971 1788 <b>Fax:</b> +61 2 9971 1336 <b>Email:</b> <a href="mailto:sales@roband.com.au">sales@roband.com.au</a> <b>Web:</b> <a href="http://www.roband.com.au">www.roband.com.au</a>
<b>International Agents</b> For additional agents please email Head Office	
<b>Belgium</b> Linum Europe Ph: +32 (0)56 35 92 96	<b>Noumea:</b> Comptoir Materiel Professionnel Ph: +687 28 50 43
<b>Fiji:</b> Hotel Equipment Ltd Ph: +679 672 0666	<b>Papua New Guinea:</b> Brian Bell & Company Pty Ltd Ph: +675 325 5411
<b>Germany</b> Lolsburg Ph: +49 93059878-0	<b>Singapore:</b> Allied Foodservice Equipment Ph: +65 62525880
<b>GREECE</b> K&N Engineers Ltd Ph: +30 210 520 0440	<b>South Africa</b> Foodservice Solutions (Pty) Ltd Ph: +31 306 017 442
<b>Hong Kong:</b> Chung Wah Kitchen Machine Ltd Ph: +852 2334 5411	<b>Thailand:</b> Seven Five Distributors Co Ltd Ph: +662 866 5858
<b>Italy</b> NOAW Ph: +39 0331 219723	<b>United Kingdom</b> Metcalfe Catering Equipment Ph: +44 (0) 1766 830456
<b>Malaysia:</b> Allied Food Equipment Ph: +603 9133 5833	<b>United Arab Emirates:</b> Boncafe Middle East LLC +9714 282 8742
<b>Maldives:</b> Radiant Heat Maldives Pty Ltd Ph: +960 333 4845	<b>United Arab Emirates:</b> Nisa Trading LLC +9714 396 6132
<b>New Zealand:</b> Roband New Zealand Ph: +649 274 1354	<b>U.S.A.</b> Smart Kitchen Solutions Ph: +1 508 244 1365

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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 Chicken Rotisserie will get hot. Always be careful when near an operating Chicken Rotisserie, 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 performance of this unit cannot be guaranteed for operational use outside its design parameters.

 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.

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## 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 Chicken Rotisserie should include:

- 1) One Chicken Rotisserie
- 2) This Manual
- 3) One Pair of Gloves

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

### 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.

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## 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 rotisserie 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.
- ⇒ Before connecting the rotisserie to the power supply, ensure that all the controls are in the "OFF" position.
- ⇒ Plug the machine into a power outlet matching the plug type supplied.
- ⇒ 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.

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# OPERATION

## GENERAL

- ⇒ This rotisserie has two spits for cooking chickens. Access to the spits is gained through the rear two doors. To open the door, turn the handles on the left and right hand sides of the door and lower it gently until it rests on the catch.
- ⇒ The spits are spring loaded. They are removed from the rotisserie by grasping them with both hands, one at each end of the spit. Then, push slowly towards the left, releasing the right hand end and lifting out. They are installed by reversing this procedure.
- ⇒ The prongs are removed from the spits by loosening the thumbscrews on the end prongs and sliding them off.

## LOADING

These rotisseries are designed to cook 10 birds, 5 birds on each spit, with a weight of 1 to 1.8kg each. ALL birds must be tied with appropriate string to avoid large weight shifts on the spit (motor failures caused by stripped gears as a result of untied birds will not be covered by warranty).

1. Place an end prong on the spit and slide the first bird on.
2. Place a centre prong up against the first bird and repeat the process until all five birds are secure.
3. Place the second end prong on to the spit after the last bird and tighten securely.
4. Once loaded, place the spits in the rotisserie as described above and baste them liberally.
5. When cooking only one spit of chickens, i.e. 5 chickens, use the top position to ensure fast, even cooking. Make sure both elements are on to guarantee quick cooking times.

It is important to remember the following points when loading the spits.

- ⇒ Load the birds in alternate positions. The first with the breast facing upwards and the next reversed. This method balances the load and minimises the stress on the spit motor.
- ⇒ Secure all the legs and wings to prevent them from contacting the element while cooking.

**Note:** when using larger birds i.e. size 17 & 18, the spits may defect slightly and bend in the middle. This defection may cause the centre chickens to contact the middle reflector during the initial cooking stage. As the birds shrink (during cooking) this contact will cease.

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## **CONTROLS**

The control panel on the right hand side of the rotisserie contains the controls for the element and the spits.

The elements are controlled by energy regulators and the spits are activated individually with a rocker switch adjacent to each energy regulator.

## **PRE-HEATING AND COOKING**

Pre-heat the rotisserie for around 15 minutes before the commencement of cooking. Setting the energy regulator to a position of around 2 to 2½ should be sufficient.

When ready to cook, set the energy regulator to **HI**, load the spits and commence cooking.

Cooking time will vary with the size of the birds. An average cooking time is approximately 2 - 2.5 hours, depending on chicken size and starting temperature of the product. Basting the birds regularly during cooking yields better results. It is also important to check the grease drawer is empty before cooking.

## **OPTIONAL STAINLESS STEEL FRONT PANEL (SS1755)**

If you are fortunate enough to be using this machine for non-display purposes, you can get even faster cooking with the purchase of a steel front panel. This panel is used in place of the glass and delivers significant reductions in cooking times.

Contact our Sales Team on 02 9971 1788 for further information.

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# ⚡ 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.
- ⇒ Do not remove any cover panels that may be on the machine.
- ⇒ This unit can get **very** hot particularly the door handles. Ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces.
- ⇒ 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 on all sides. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.
- ⇒ Always ensure the power cable is not in contact with hot parts of the machine when in use.
- ⇒ Ensure that any damaged power cord is replaced before further use.
- ⇒ Keep out of reach of children.

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

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## SAFETY GLASS

The Toughened Safety Glass used in the ROBAND® Chicken Rotisseries is about five 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 unmeasurable, 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 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 this glass is superior to both “Clear Float” and “Ceramic” glass with regards to function and safety.

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## CLEANING, CARE & MAINTENANCE

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

- ⇒ Ensure the power is off and the rotisserie 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.
- ⇒ All glass is removable to aid cleaning and care must be taken when doing this. 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 rotisserie when in use, and have any damaged power cord replaced immediately.
- ⇒ The middle reflector and top reflectors are removable to aid cleaning. Simply lift these parts out of their respective positions. In addition the middle reflector can be further pulled apart to aid in cleaning inside the cavity between these two pieces. These parts can be immersed in water but ensure they are dry before re-installing. Covering these components with aluminium foil will make cleaning easier and will increase reflected heat onto the product being cooked.
- ⇒ Ensure the grease drawer is empty before each use to prevent the grease overflowing.

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

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## TROUBLESHOOTING

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

- ✓ The rotisserie is plugged in correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The energy regulator has been set correctly.
- ✓ The energy regulator knob is not loose or broken, rendering the energy regulator inoperable.
- ✓ Check Appendix A on page 10 of this manual on RCD's.
- ✓ If you find that the birds flop a simple adjustment by squeezing the prongs together and piercing the birds when loading the spit will improve fixing the birds into position.

## SPECIFICATIONS

<b>Model</b>	<b>R10</b>	
<b>Power Source</b>	240 Volts AC	
<b>Power Consumption</b>	3600 Watts	
<b>Nominal Dimensions (mm)</b>	<b>Width</b>	1185mm
	<b>Height</b>	675mm
	<b>Depth</b>	360mm

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

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## 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.

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## NOTES

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## 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**

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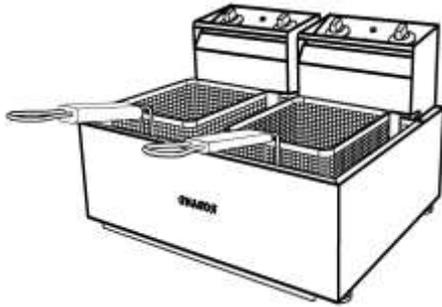
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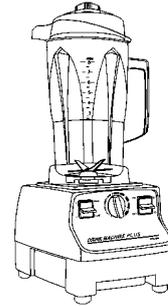
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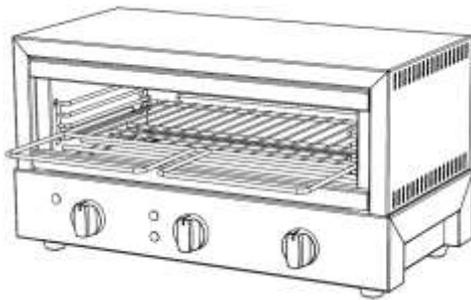
DRINK MIXERS



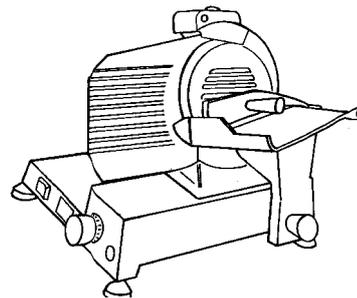
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VITAMIX BLENDERS



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