



Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

GRIDDLE / GRIDDLE TOASTER

Models:	G400, GT400, GT480	Version 1
	G500, G500XP, GT500	Version 1
	G700, GT700	Version 2

Includes

International models: ...-Bxx, ...-Fxx, ...-Gxx, ...-Mxx

Special Features:

- Single or Dual Thermostat Control
- Stainless Steel Construction
- Integrated grease Box and front drain gutter
- Multiple toasting Rack positions (only on Griddle Toaster version)
- Dedicated Toasting element (only on Griddle Toaster version)



These instructions cover the models of ROBAND® Griddle & Griddle Toasters 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.

Roband Head Office Sydney, Australia			
Roband Australia Pty Ltd 1 Inman Road Dee Why NSW 2099 AUSTRALIA		Tel: +61 2 9971 1788 Fax: +61 2 9971 1336 Email: sales@roband.com.au Web: www.roband.com.au	
International Agents For additional agents please email Head Office			
Belgium	Linum Europe Ph: +32 (0)56 35 92 96	Noumea:	Comptoir Materiel Professionnel Ph: +687 28 50 43
Fiji:	Hotel Equipment Ltd Ph: +679 672 0666	Papua New Guinea:	Brian Bell & Company Pty Ltd Ph: +675 325 5411
Germany	Lölsberg Ph: +49 9305989780	Singapore:	Allied Foodservice Equipment Ph: +65 62525880
GREECE	K&N Engineers Ltd Ph: +30 210 520 0440	South Africa	Foodservice Solutions (Pty) Ltd Ph: +31 306 017 442
Hong Kong:	Chung Wah Kitchen Machine Ltd Ph: +852 2334 5411	Thailand:	Seven Five Distributors Co Ltd Ph: +662 866 5858
Italy	NOAW Ph: +39 0331 219723	United Kingdom	Metcalfe Catering Equipment Ph: +44 (0) 1766 830456
Malaysia:	Allied Food Equipment Ph: +603 9133 5833	United Arab Emirates:	Boncafe Middle East LLC +9714 282 8742
Maldives:	Radiant Heat Maldives Pty Ltd Ph: +960 333 4845	United Arab Emirates:	Nisa Trading LLC +9714 396 6132
New Zealand:	Roband New Zealand Ph: +649 274 1354	U.S.A.	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. Operators should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

 These machines are heating units, and as with any commercial heating unit the surfaces on these Griddle's will get hot. Always be careful when near an operating Griddle, 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.

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 are being supervised or being instructed concerning the safe use of the appliance by a person responsible for their safety.

 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 spray applicator, water jet or any other method except those outlined in the Cleaning & Care section of these instructions. No part of the machine should be immersed during 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 Griddle should include:

- 1) One Griddle Or Griddle Toaster (appropriate model)
- 2) This manual
- 3) Grease Box
- 4) Toasting Rack (Toaster Version only)
- 5) Crumb Tray (Toaster Version only)

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.



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.

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 using methylated spirit.

Place the Griddle / Griddle Toaster on a firm, level surface in the required position. Before connecting the Griddle to the power supply ensure that all the controls are in the "OFF" position. Turn all controls on and off to familiarise yourself with their operation

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.

Caution: If clearances of 100mm are not maintained around the appliance, walls partitions and finishes etc., must be made of a non-combustible material. Any combustible material must be clad in suitable non combustible material. Fire prevention regulations must be adhered to

Do not place the Griddle above other equipment that may give off heat.

POWER CONNECTION

G400, G500, G500XP, GT400, GT480 & GT500

Plug the machine into a power outlet matching the plug type supplied.

G700 & GT700

NOTE: GT700 and G700 models **MUST** be installed by a licenced electrician in accordance with Australian wiring Standards.

Suitable means for disconnection from power supply must be incorporated in the fixed wiring in accordance with the wiring rules.

Wiring to machine must be protected by suitable high temperature sleeving and inlet bushes.

Ensure all panels and components are re-fitted to machine before use.

The **GT700** is supplied ready for connection in a configuration of 3 Phase and Neutral Mains Supply, minimum 10A per Phase.

- If a single Phase 32A supply is to be used, connect the phase to L1 and a bridge must be inserted between L1 and L2, and L2 and L3 on the Terminal Block.
- If a 2-Phase minimum 20A per Phase supply is to be used, connect one phase each to L1 and L2 and a bridge must be inserted between L2 and L3 on the Terminal Block.

INSTALLATION CONTINUED...

The **G700** is supplied ready for connection in a configuration of 2 Phase and Neutral Mains Supply, minimum 10A per Phase.

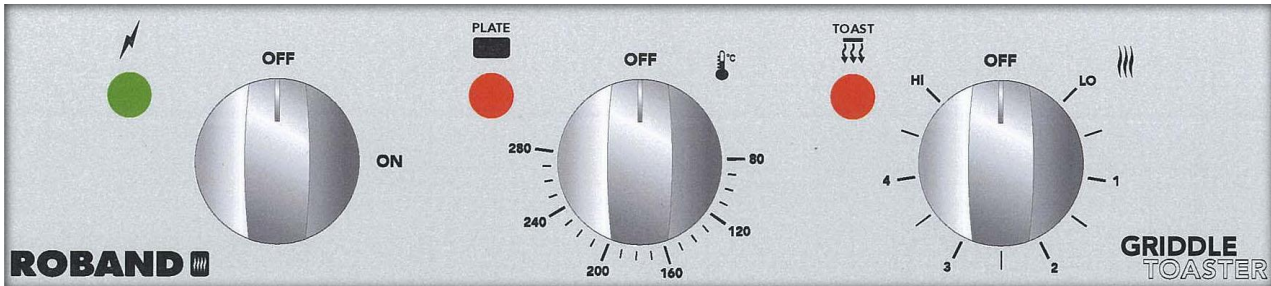
- If a single Phase 20A supply is to be used, connect the phase to L1 and a bridge must be inserted between L1 and L2 on the Terminal Block.

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

INITIAL STARTUP

To turn on the unit, turn the **Power** switch to the right (see below).



Power

Thermostat

Energy Regulator

CONTROLS DESCRIPTION

<p>Power Switch</p>	<p>The Power switch disconnects the mains power supply from the machine. The green pilot light above and to the left of the switch will illuminate whenever the unit is switched on, indicating that power is being supplied to the unit.</p> <p>Turning the switch to “ON” performs the following:</p> <ul style="list-style-type: none"> - GT480 Turns Toasting Elements on, activates hotplate thermostat dial. NOTE: The hotplate element is not yet activated until a control setting other than “OFF” is selected. - G500, G500XP, GT500, GT700 All control dials are activated including thermostat('s) (for cooking plate) and Energy Regulator (for Toasting Element on Grill Toaster models). NOTE: The cooking elements and/or toasting elements are not yet activated.
<p>Thermostat</p>	<p>The Thermostat controls the temperature of the cooking plate. The thermostat will cycle on and off to maintain the pre-set temperature. The temperature can be selected by using the dial indicator. Most cooking is carried out between 180°C and 240°C. When the thermostat is heating up, the amber pilot light closest to the control will be illuminated. When the set temperature has been reached, the pilot light will turn off.</p>
<p>Energy Regulator</p>	<p>The Energy Regulator controls the toasting element. (GT500 and GT700 Versions Only). Most efficient toasting is achieved when the toasting elements are on maximum. Max setting “HI” will run the toasting element continuously. An Idle setting of “2” can be used to keep the elements warm while not in use. This allows for faster heat up time when the toasting elements are required. When the Energy Regulator is heating up, the amber pilot light closest to the control will be illuminated. When the control is not heating, the pilot light will turn off.</p>

SEASONING

All Models:

Before cooking for the first time the plates need to be seasoned as follows.

- ◆ Remove the paper from the plate and wipe off excess fat.
- ◆ Brush the plate liberally with frying oil and cover the surface with a layer of salt.
- ◆ Set the thermostat to a temperature of around 180° and heat for around 25 minutes.
- ◆ Allow the oil and salt to cool, then remove it carefully without scratching the surface.
- ◆ Brush the plate with oil again and re-heat until the oil is burnt in. This will form a skin on the surface of the plate.
- ◆ Re-oil the surface once again.

Your Hot Plate is now ready for use.

OPERATION

- ◆ Lightly grease or oil the plates and set the **Thermostat** to the desired cooking temperature. Turn the Power switch ON. This will illuminate the Green Pilot Light
- ◆ The Griddle Plate is thermostatically controlled. Rotate thermostat knob to select the desired cooking temperature.
- ◆ Allow a warm up time of around 20 minutes to pre-heat the plates before using for the first time each day.
- ◆ Select Desired Toasting rack position suitable for size of food to be toasted (If applicable – Only available on GT400, GT480, GT500 & GT700 models).
- ◆ Select desired toasting setting on Energy Regulator (If applicable – Only available on GT400, GT500 & GT700 models).

GT480

The GT480 has the advantage of an additional toasting element and multi-level toasting rack underneath the cooking plate. The toasting element is always on when the Power Switch is on.

GT400 / GT500

The GT400 & GT500 have the advantage of an additional toasting element and multi-level toasting rack underneath the cooking plate. The toasting element is controlled by the Energy Regulator.

GT700

The GT700 is equipped with separate elements and controls for Left hand Side and Right Hand Side Operation. Each Half is controlled by its own thermostat or energy regulator. This means that each side and each function can be used simultaneously or individually as required and different temperature settings can be set for each side.

The GT700 has the advantage of dedicated cooking elements and dedicated toasting elements as well as multi-level toasting rack underneath the cooking plate. The toasting elements are controlled by Energy Regulators while the cooking elements are controlled by Thermostats.

G400 / G500 / G500XP

The G400 & G500 features a hotplate which is temperature controlled by a thermostat. The G500XP also offers the advantage of increased element power for additional performance.

G700

The G700 is equipped with separate elements and controls for Left hand Side and Right Hand Side Operation. Each Half is controlled by its own thermostat. This means that they can be used simultaneously or individually as required and different temperature settings can be set for each side.

NOTE: Toasting on GT models is intended to be done simultaneously with the cooking plate. It is possible to use the toasting feature without the cooking plate, however the performance will not be as efficient as the toasting relies on heat generated by the cooking elements. If the primary purpose of the machine is Toasting, then a separate toasting machine would be recommended.

GREASE BOX:

The Griddles and Griddle Toasters have integrated grease-box's'. These can be removed by tilting the grease box forward to release the catch while simultaneously sliding forward.

CAUTION

Grease Box Contents should be checked at least once a day to ensure that contents is not full.



Take care when removing grease box as the handle and contents may be hot. We recommend emptying the grease box when the machine is cool.

⚡ 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 when panels are removed (eg during servicing) as this may expose sharp edges.

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. Hot surfaces should be left well ventilated with an air gap of at least 100mm, though common sense should be used if the machine is near heat-sensitive materials.



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.

Do not clean this unit with the aid of a Spray Applicator or Water Jet.

These units are not suitable for cleaning in a dishwasher and no parts of these machines (except the grease box) should ever be submerged in water.

Keep out of reach of children or the inept.

CLEANING, CARE & MAINTENANCE

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

Daily cleaning should be considered mandatory for all cooking equipment. In order to ensure the cooking plates are cleaned properly and to avoid damage the instructions below should be followed.

- ◆ Plates should be seasoned as per the instructions when the machine is first purchased. Generally, this should only ever need to be done once. This “seasoning” of the plates reduces food product sticking, protects the plates, and helps to maintain the foods flavour.
- ◆ Do not operate without food at high temperatures as it may distort the hotplate.
- ◆ Use a metal scraper in order to clean excess product from the plate during service and before cleaning at the end of service.
- ◆ Plates should be cleaned at the end of each day using a soft cloth dampened with only hot soapy water, with the machine **turned OFF** but while the plates are still warm. **Do not under any circumstances use abrasive cleaning compounds or caustic cleaning agents.**
- ◆ **NEVER** put cold water or ice on hot plates at a medium to high temperature. This may cause the plates to buckle due to the sudden change in temperature.
- ◆ Using the scourer in the heel of your palm, you can put the weight of your upper torso behind the scrub and easily remove any built up residue. **Do not scrub back the plates too far!** If you scrub them so far back that they are shiny again, then you will need to re-season the plates. Remember that a light clean regularly is much easier than trying to remove a large build-up of burnt on food and carbon. Occasionally you may find that the plates have become very difficult to clean. Should this occur, and only if necessary, use a **NON-CAUSTIC** oven cleaner, leaving it on for no longer than 30 seconds and if necessary repeat. Ensure all *cleaner residue* is removed.

(**Note:** some cleaning products are not as non-caustic as they say)



◆ **Wipe** down the remainder of the machine with a cloth or sponge that is only **DAMP** with soapy hot water, taking care to avoid water entering any part of the Griddle. **Do not** clean with the use of a water jet, spray applicator or place the unit in a dishwasher. Spray applicators can result in liquid penetrating the switches on the machine, causing dangerous electrical situations, damage to the machine, and voiding any warranty.



◆ Use only soapy water on a damp cloth or sponge when cleaning (soapy water is made by adding mild hand dishwashing detergents to water). Other cleaning chemicals can result in damage to parts of the machine. Many cleaning chemicals are unsuited to polycarbonates or plastics, and may also damage stainless steel and aluminium.



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

MAINTAINING APPEARANCE OF THE STAINLESS

- ◆ For protection and cleaning of “brushed” stainless steel surfaces, it is best to use a cleaner that will both remove grease and dirt while protecting the surface from future marks. Whilst there are many possible products on the market, our tests have shown that the following products work well on brushed stainless surfaces.
 - ◆ Stainless Steel Polish (Water based) - Supplied by Clean Plus Detergents Pty Ltd
 - ◆ Simple Green Pro M cleaner – Supplied by Simple Green

TROUBLESHOOTING

If the Griddle does not heat up check the following points before calling for service.

- ✓ The Griddle is plugged in or connected correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The power supply circuit breaker or fuse is operating correctly
- ✓ The Power supply to the Griddle has been switched on
- ✓ The On/Off switch has been set to the ON position
- ✓ The temperature has been set correctly and the green pilot light is illuminated indicating the machine has power.
- ✓ The **Thermostat** knob is not loose or broken, rendering the thermostat inoperable.
- ✓ Check Appendix A at the back of this manual - RCD'S

NOTE: A licenced Electrician **must** install or disconnect All G700 & GT700 models.

SPECIFICATIONS

GRIDDLE

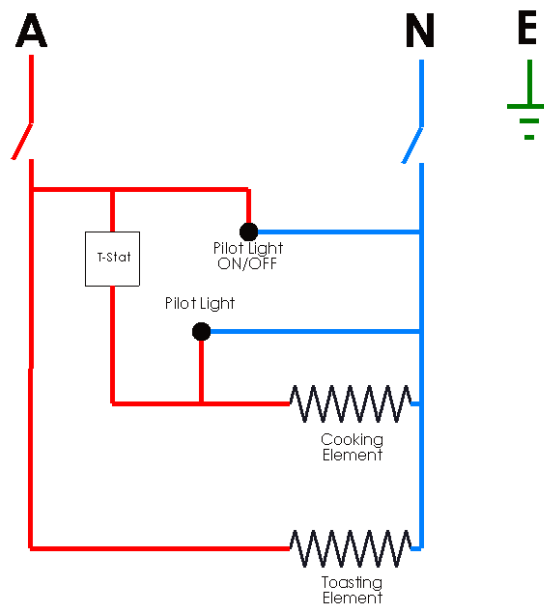
Model	G400	G500	G500XP	G700
Power Supply	230V	230V	230V	400/230V 2P
Power Frequency	50 Hz	50 Hz	50 Hz	50 Hz
Power Consumption	2120W	2300W	3445W	4240W
Amps	9.2A	10A	13A	9.2A/P
Width mm	425	537	537	725
Height mm	260	263	263	255
Depth mm	500	443	443	527
Weight kg	25	27	27	38
Cooking Area mm	515x339	515x339	515x339	700x398

GRIDDLE TOASTER

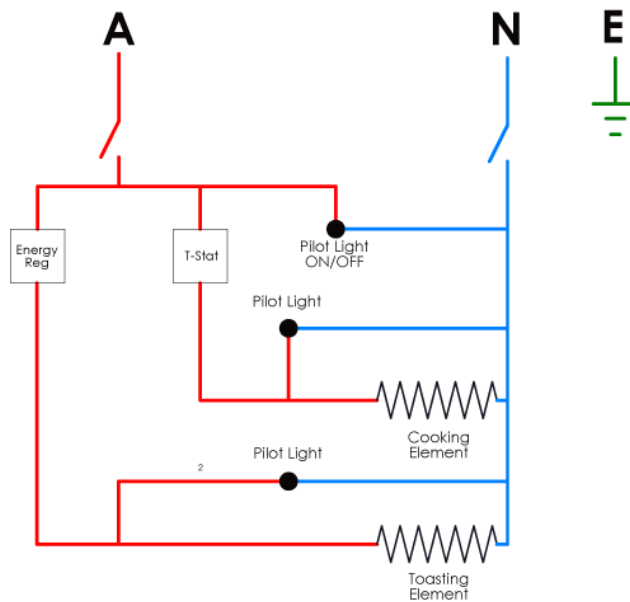
Model	GT400	GT480	GT500	GT700
Power Supply	230V	230V	230V	400/230V 2P
Power Frequency	50 Hz	50 Hz	50 Hz	50 Hz
Power Consumption	2900W	2300W	3280W	5900W
Amps	13A	10A	14.3A	12.8A/P
Width mm	425	483	537	725
Height mm	374	374	374	375
Depth mm	500	425	457	527
Weight kg	27	28	32	45
Cooking Area mm	398x398	478x308	515x339	700x398

Constant research and development may necessitate specification changes at any time.

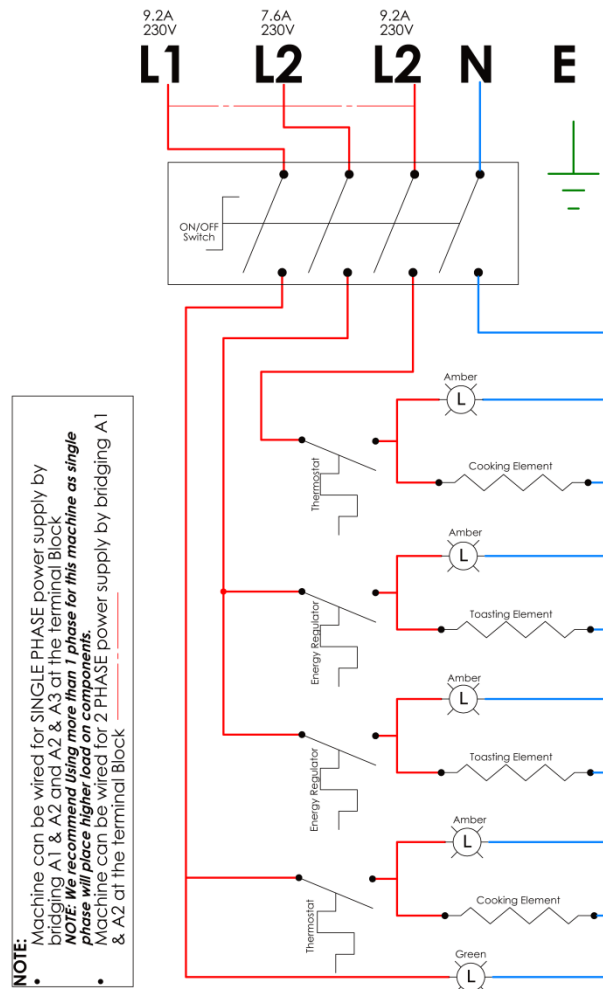
CIRCUIT DIAGRAM – GT480



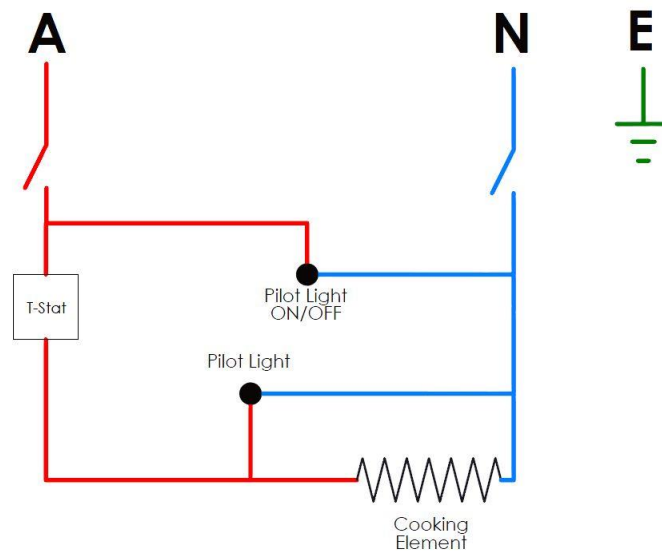
CIRCUIT DIAGRAM – GT400 / GT500



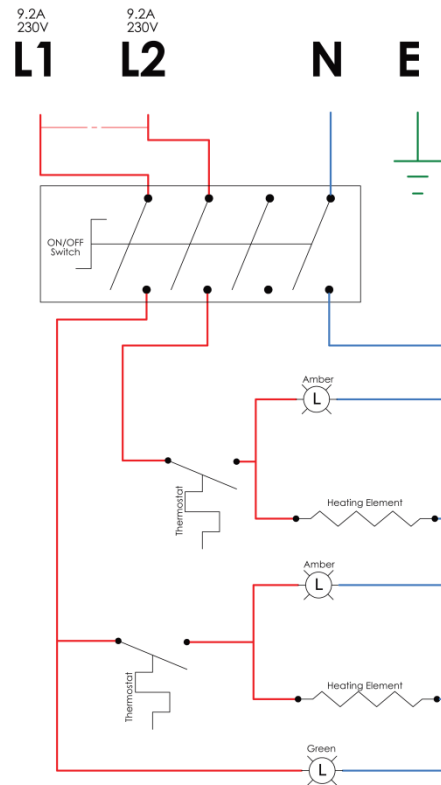
CIRCUIT DIAGRAM – GT700



CIRCUIT DIAGRAM – G400 / G500 / G500XP



CIRCUIT DIAGRAM – G700



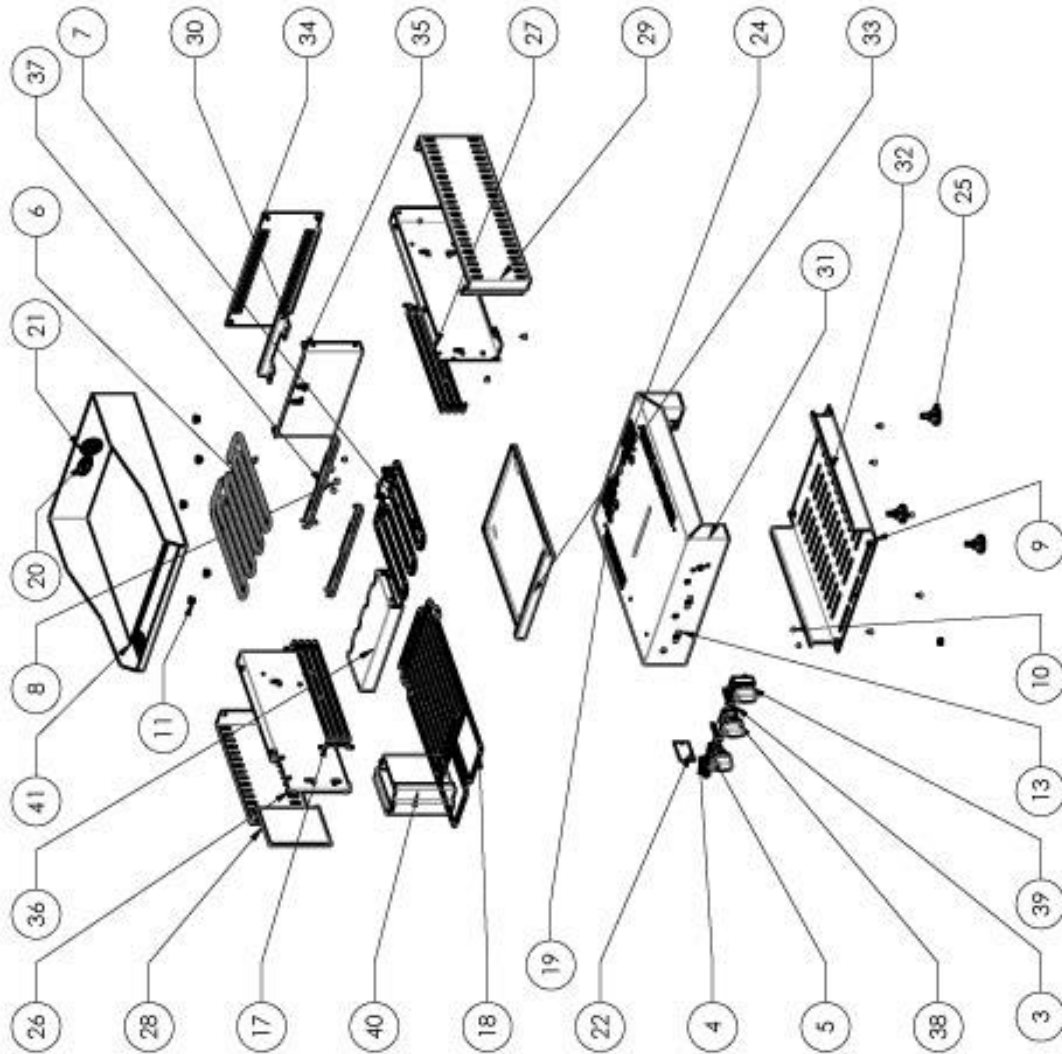
NOTE:

- Machine can be wired for SINGLE PHASE power supply by bridging L1 & L2 at the terminal Block
NOTE: We recommend Using more than 1 phase for this machine as single phase will place higher load on components

Note: These circuit diagrams have been provided for reference and to assist qualified service and repair agents only. Under no circumstances should persons not suitably qualified attempt repairs to any electrical equipment.

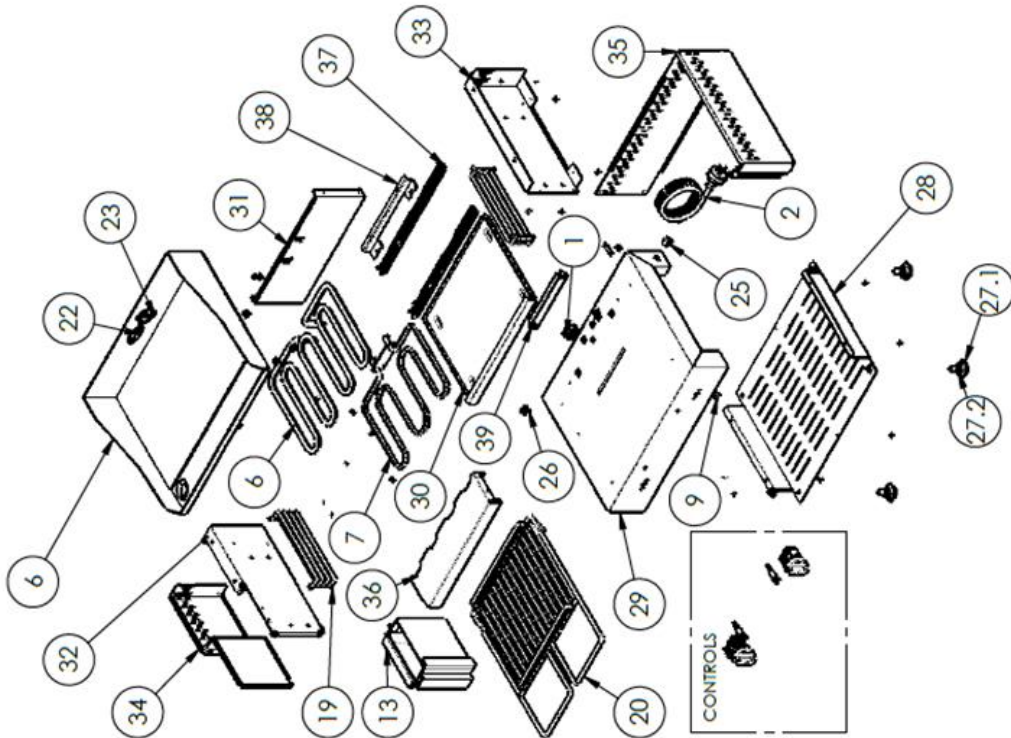
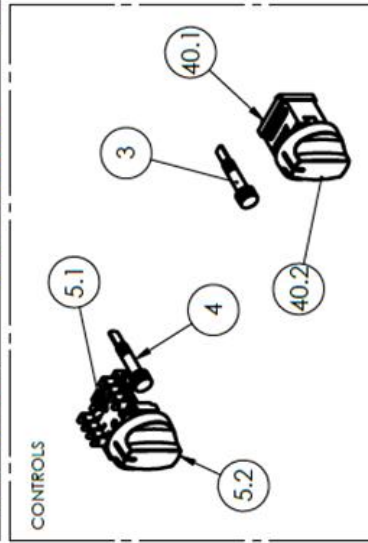
GT400 EXPLODED VIEW

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	EO0031	Terminal Block - Force/Inch	1
2	EO0086	Plug & Cord - Black Elastomer 13Amp	1
3	EO0094	Flat - 10mm Amber (Includes O-ring & Nut)	2
4	EO0094	Flat - 10mm Green (Includes O-ring & Nut)	1
5	EO0248	Rotary Switch & All Knobs	1
6	HC0188	Element 2300W 230V	1
7	HC0186	Element	1
8	MC0063	Screw - 8.0 x 3/8" self tapping, nonconductive, Torx	24
9	MC0079	Nutlet - M8 Thin Street	4
10	MC0083	Rivet - 23MS 4-1 Truss Head SS	10
11	MC0417	Flat M4 Steel Hex ZP	8
12	MC0507	Washer - 1/4" x 3/32" x 1/16" Spring ZP	8
13	MC0565	Screw M4 x 5 Button Head Torx ZP	8
14	MC0602	Washer - 1/4" x 5/8" OD x 1mm - SS Flat	8
15	MC0688	Nut - M4 SS	1
16	MC0693	Screw M4 x 28 Pan Hd Torx SS	1
17	MC0907	Slide Rock Support	2
18	MC0915	GR601513 Wire Rock	1
19	MS0086	Earth Screw Assembly	1
20	NC0070	Label - Made in Australia, self adhesive	1
21	NC0071	Label - Gold Warranty, self adhesive	1
22	NS0001	Roasting Plate Assembly - Plain	1
23	PC0045	Card Clamper 1.5A	1
24	PC0073	Switch Nylon 0.5-8 Inch	1
25	PS0094	Foot cw Nut Set	4
26	SS2699		1
27	SS2640	Side Panel R/H Inner - HP7727	1
28	SS2641	Side Panel L/H Outer - HP7727	1
29	SS2642	Side Panel R/H Outer - HP7727	1
30	SS2651	Thermostat Bulb Bracket - HP7727	1
31	SS2662	Control Box	1
32	SS2663	Bottom Cover	1
33	SS2664	Cumby Tray	1
34	SS2665	Rear Cover - HP7727	1
35	SS2666	Back Panel Inner - G1415	1
36	SS2667	Front Focdo - G1415	1
37	SS2668	Element Clamp - G1415	3
38	TS0020	260°C T-Stat with Aluminum Endb	1
39	TS0021	Energy Regulator & Aluminum Knob	1
40	WS0009	New Assembly	1
41	WS0010	PLATE ASSEMBLY	1



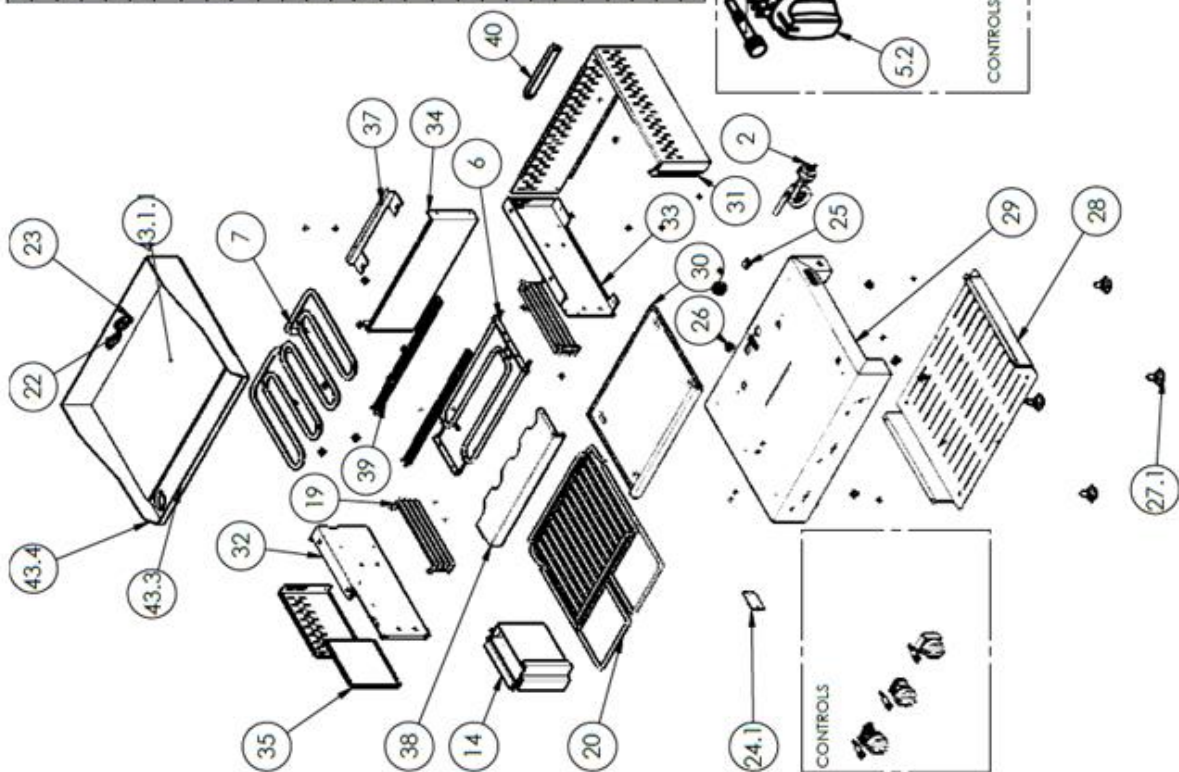
GT480 EXPLODED VIEW

ITEM NO.	PART NUMBER	DESCRIPTION	QTY	ITEM NO.	PART NUMBER	DESCRIPTION	QTY
28	SS2888	Bottom Cover	1	1	EC0031	Terminal Block - Porcelain	1
29	SS2889	Control Box	1	2	EC0239	10A Cord	1
30	SS2890	Crumb Tray	1	3	ES0264	Amber Pilot, 'O' Ring & Nut	1
31	SS2891	Back Panel Inner - GT480	1	4	ES0265	Green Pilot, 'O' Ring & Nut	1
32	SS2892	Side Panel L/H Inner - Griddle Toaster	1	5	ES0283	Rotary Switch & AI Knob	1
33	SS2893	Side Panel R/H Inner - Griddle Toaster	1	5.1	EC0208	Rotary - 2 Position - 2 Pole	1
34	SS2894	Side Panel L/H Outer - Griddle Toaster	1	5.2	MC0846	Roband Knob - 6mm - Aluminium	1
35	SS2895	Wrap Panel Outer - Griddle Toaster	1	6	HC0028	Element Compacted 1450W	1
36	SS2896	Front Facia - GT480	1	7	HC0029	Toaster Element 850W	1
37	SS2897	Element Clamp - GT480	2	8	MC0062	Screw - 8G x 3/8" self tapper, hardened, Torx	16
38	SS2900	Thermostat Bulb Clamp - Griddle Toaster	1	9	MC0279	Nutsert - M8 Thin Sheet	4
39	SS2903	Rear Standoff	1	10	MC0283	Rivet - 73MS 4-1 Truss Head SS	10
40	TS0020	285°C T-Stat with Aluminium Knob	1	11	MC0417	Nut M6 Steel Hex ZP	8
40.1	TC0024	Thermostat 50-285°C	1	12	MC0557	Washer - 1/4" x 3/32" x 1/16" Spring ZP	8
40.2	MC0846	Roband Knob - 6mm - Aluminium	1	13	MC0565	M4 x 5 Button Hd Torx ZP Semarated	2
41	WS0017	Plate Assembly	1	14	MC0602	Washer - 1/4" x 5/8" OD x 1mm - SS Flat	8
41.1	SS2902	Griddle Plate - Surface Ground - Mid Steel 8mm	1	15	MC0662	Washer - 3/16" x 1/2" OD SS Flat	4
41.1.1	SS2901	Surface Ground Plate	1	16	MC0688	Nut - M4 SS	1
41.2	MC0822	STUD C/D M6 x 24 M/S C/F	8	17	MC0695	Screw M4 x 25 Pan Hd Torx SS	1
41.3	SS2898	Grease Channel	1	18	MC0699	Nut - M5 Stainless	4
41.4	SS2899	SPLASH GUARD	1	19	MC0906	Side Rack	2
42	WS0018	GT Grease Box Staggered Vertis - Weldment	1	20	MC1098	GT480 Wire Rack	1
42.1	SS2644	0.9mm SUS 430 #4 Brushed	1	21	MS0388	Earth Screw Assembly	1
42.2	SS2645	0.9mm SUS 430 #4 Brushed	1	21.1	MC0278	Washer - 3/16 Internal Star Shockproof	2
42.3	SS2904	1.2mm SUS 430 #4 Brushed	1	21.2	MC0404	Screw M5 x 0.8 x 12L Button Head Socket SS	1
				21.3	MC0699	Nut - M5 Stainless	2
				22	NC0070	Label - Made in Australia, self adhesive	1
				23	NC0071	Label - Gold Warranty, self adhesive	1
				24	NS0001	Rating Plate Assembly - Plain	1
				24.1	NC0005	Rating Plate	1
				24.2	MC0283	Rivet - 73MS 4-1 Truss Head SS	2
				25	PC0060	Cord Clamp - 10A	1
				26	PC0072	Bush Nylon Ø5-8 Inch	1
				27	FS0094	Foot cw Nut Set	4
				27.1	PC0020	Adjustable Foot M8	1
				27.2	MC0371	Nut - M8 Hex ZP	1



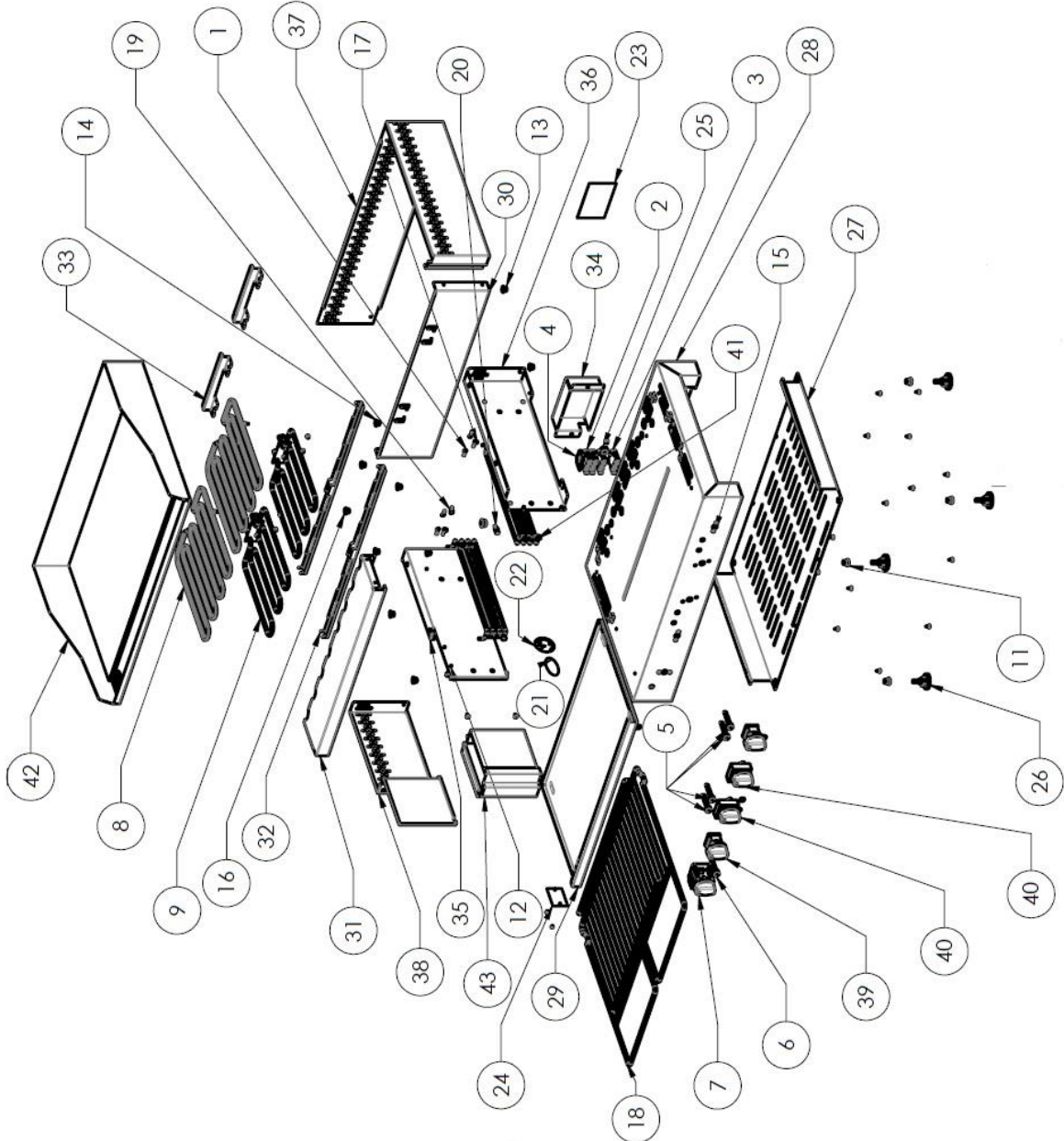
GT500 EXPLODED VIEW

ITEM NO.	PART NUMBER	DESCRIPTION	QTY	ITEM NO.	PART NUMBER	DESCRIPTION	QTY
31	522875	Wrap Panel Outer - GT500	1	1	EC0031	Terminal Block - Porcelain	1
32	522876	Side Panel L/H Inner - GT500	1	2	EC0306	Plug & Cord - Black Eastomer 15Amp	1
33	522877	Side Panel R/H Inner - GT500	1	3	ES0264	Amber Pilot, 'O' Ring & Nut	2
34	522878	Back Panel Inner - GT500	1	4	ES0265	Green Pilot, 'O' Ring & Nut	1
35	522881	Side Panel L/H Outer - GT500	1	5	ES0283	Rotary Switch & A/I Knob	1
36	522882	Element Support - GT500	1	1	EC0208	Rotary - 2 Position - 2 Pole	1
37	522883	Thermostat Sub Clamp - GT500	1	5.1	MC0846	Roband Knob - 6mm - Aluminium	1
38	522886	Front Facia - GT500	1	6	MC0206	Element - 980W 230V	1
39	522887	Element Clamp - GT500	2	7	MC0227	Element 2300W 230V	1
40	522903	Rear Standoff	1	8	MC0062	Screw - 8G x 3/8" self tapper, hardened, Torx	20
41	T50020	285°C 1/2" Flat with Aluminium Knob	1	9	MC0279	Nut/insert - M8 Thin Sheet	4
41.1	TC0024	Thermostat 50-285°C	1	10	MC0283	Rivet - 73M5 4-1 Truss Head SS	12
41.2	MC0846	Roband Knob - 6mm - Aluminium	1	11	MC0417	Nut M4 Steel Hex ZP	8
42	T50021	Energy Regulator & Aluminium Knob	1	12	MC0657	Washer - 1/4" x 3/32" x 1/16" Spring ZP	8
42.1	MC0846	Roband Knob - 6mm - Aluminium	1	13	MC0565	Screw M4 x 5 Button Head Torx ZP	4
42.2	TC0001	Energy Regulator (includes nut)	1	14	MC0602	Washer - 1/4" x 5/8" OD x 1mm - SS Flat	8
43	W50016	Plate Assembly GT500 - Welded	1	15	MC0662	Washer - 3/16" x 1/2" OD SS Flat	4
43.1	522880	GT500 Plate - Surface Ground - Mild Steel 8mm	1	16	MC0688	Nut - M4 SS	1
43.1.1	522879	8mm Plate - Raw Material	1	17	MC0695	Screw M4 x 25 Pan Hd Torx SS	1
43.2	MC0682	STUD C/D M5 x 24 M5 C/F	8	18	MC0699	Nut - M5 Stainless	4
43.3	522885	Grease Channel with Drain - GT500	1	19	MC0906	Slide Rack	2
43.4	52142	Splash Guard - GT500	1	20	MC1096	GT500 Wire Rack	1
44	W50018	GT Grease Box Staggered Vents - Weldment	1	21	M50388	Earth Screw Assembly	1
44.1	522644	0.9mm S.U.S. 430 #4 Brushed	1	21.1	MC0278	Washer - 3/16 Internal Star Shakeproof	2
44.2	522645	1.2mm S.U.S. 430 #4 Brushed	1	21.2	MC0404	Screw M5 x 0.8 x 12L Button Head Socket SS	1
44.3	522904	1.2mm S.U.S. 430 #4 Brushed	1	21.3	MC0699	Nut - M5 Stainless	2
45	NC0043	15A or Greater Label	1	22	NC0070	Label - Made in Australia, self adhesive	1
				23	NC0071	Label - Gold Warranty, self adhesive	1
				24	NC0001	Rating Plate Assembly - Plain	1
				24.1	NC0005	Rating Plate	1
				24.2	MC0283	Rivet - 73M5 4-1 Truss Head SS	2
				25	PC0061	Cord Clamp 15A	1
				26	PC0072	Bush Nylon 6/8 Inch	2
				27	P50094	Foot cw Nut Set	4
				27.1	PC0020	Adjustable Foot MB	1
				27.2	MC0371	Nut - M8 Hex ZP	1
				28	522872	Bottom Cover	1
				29	522873	Central Box	1
				30	522874	Crumb Tray	1



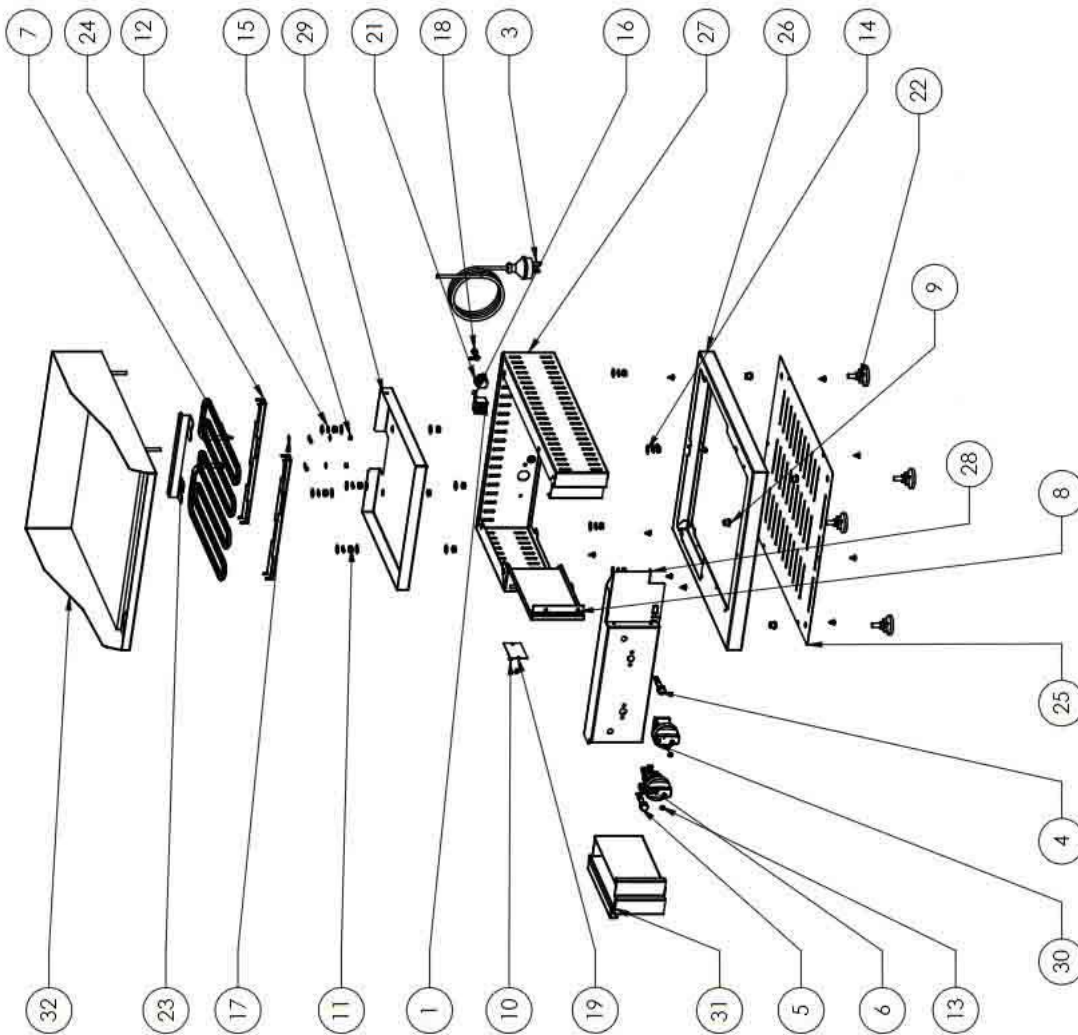
GT700 EXPLODED VIEW

ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	EC0128	Eyelet Terminal	8
2	EC0427	Rail Mounted Terminal Block Red 41A	3
3	EC0428	Rail Mounted Terminal Block Blue 41A	1
4	EC0429	End Cap - Rail Mounted terminal block	1
5	ES0264	Amber Pilot, O' Ring & Nut	4
6	ES0265	Green Pilot, O' Ring & Nut	1
7	ES0282	Switch 2 Pos 8 Pole and Aluminium Knob	1
8	HC0168	Element 2300W 230V	2
9	HC0166	Element 660W 230V	2
10	MC0062	Screw - 8G x 3/8" self tapping, hardened, Torx	30
11	MC0279	Nut/Sheet - M8 Thin Sheet	4
12	MC0283	Rivet - 73MS 4-1 Truss Head SS	10
13	MC0417	Nut M5 Steel Hex ZP	11
14	MC0557	Washer - 1/4" x 3/32" x 1/16" Spring ZP	11
15	MC0665	M4 x 5 Button Hd Torx ZP Senesled	10
16	MC0602	Washer - 1/4" x 5/8" OD x 1mm - SS Flat	11
17	MC0688	Nut - M4 SS	4
18	MC0927	Rack With Bread Stop	1
19	MC0954	M4 Washer - 24 x 29 x 1mm	8
20	MS0549	Earth Stud Assembly	1
21	NC0070	Label - Made in Australia, self adhesive	1
22	NC0071	Label - Cold Warranty, self adhesive	1
23	NC0079	Label - Colourbond Disconnection Warning	1
24	NS0001	Rating Plate Assembly - Plain	1
25	PC0072	Bush Nylon Ø5.8 Inch	3
26	PC0094	Foot on Nut Set	4
27	SS2636	Bottom Cover	1
28	SS2637	Control Box	1
29	SS2638	Crumb Tray	1
30	SS2648	Back Panel Inner - GT727	1
31	SS2649	Front Facia - GT727	1
32	SS2650	Element Clamp - GT727	2
33	SS2651	Thermostat Bulb Clamp - Gridable Toaster	2
34	SS2652	Junction Box - GT727	1
35	SS2974	Side Panel LH Inner - Gridable Toaster	1
36	SS2975	Side Panel RH Inner - Gridable Toaster	1
37	SS2976	Wrap Panel Outer - GT700	1
38	SS2977	Side Panel LH Outer - GT500	1
39	TS0020	285°C T-Stat with Aluminium Knob	2
40	TS0021	Energy Regulator & Aluminium Knob	2
41	VS0259	Side Rack Assembly	2
42	WR0008	Plate Assembly	1
43	W00018	GT Crease Box Staggered Vents - Weldment	1



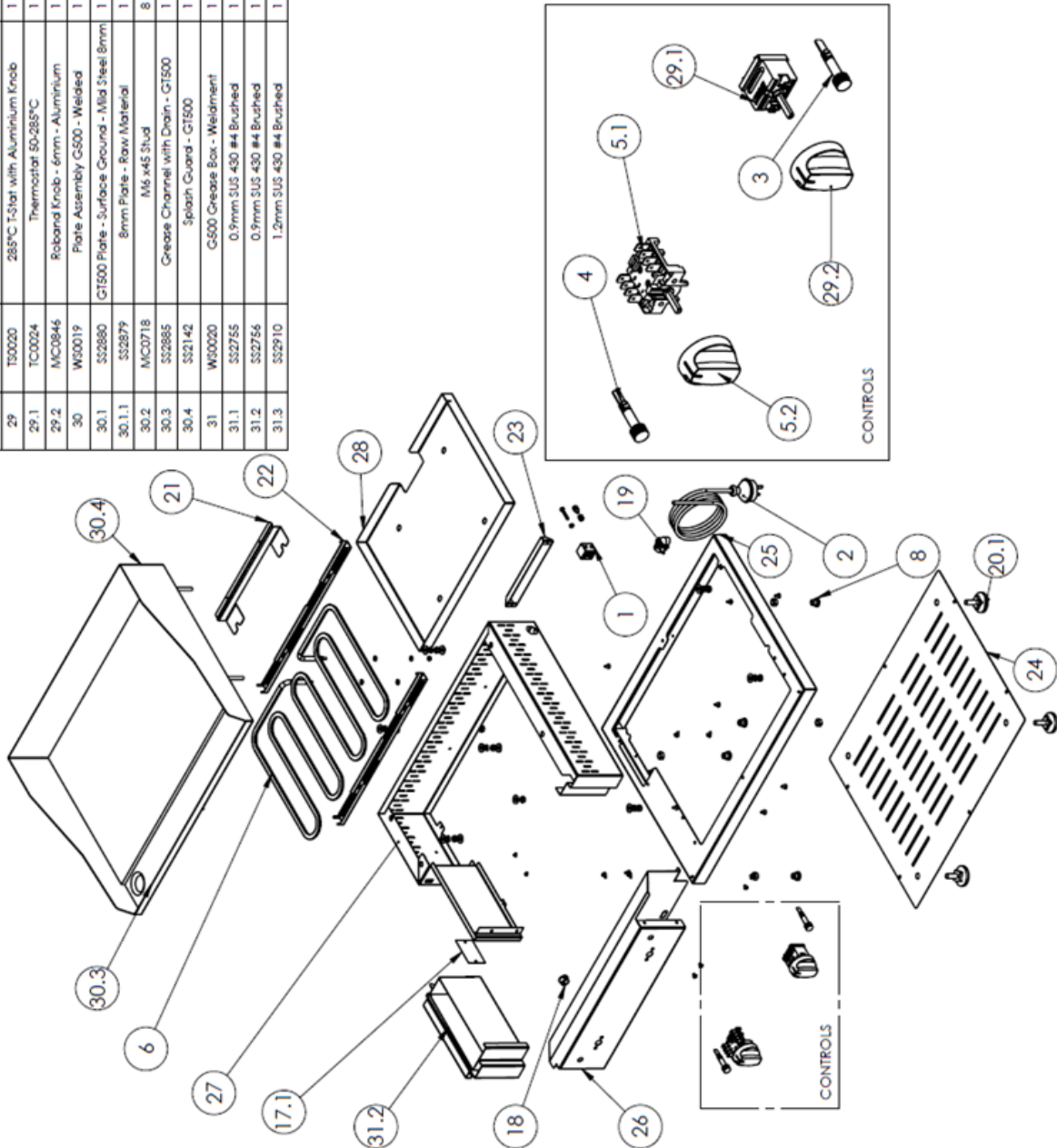
G400 EXPLODED VIEW

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	EC0031	Terminal Block - Porcelain	1
2	EC0128	5mm Eyelet Terminal	2
3	EC0239	10A Cord	1
4	ES0264	Pilot Light and Viton O-ring - Amber, 10mm screwed (includes nut)	1
5	ES0266	Pilot Light and Viton O-ring - Green, 10mm screwed (includes nut)	1
6	ES0283	Rotary Switch & AI Knob	1
7	HC0158	Element 2500W 230V	1
8	MC0062	Screw - 8G x 3/8" self tapper, hardened, Torx	19
9	MC0279	Nutself - M8 Thin Sheet	4
10	MC0283	Pivet - 73MS 4-1 Trius Head	2
11	MC0417	Nut M6 Steel Hex ZP	12
12	MC0557	Washer - 1/4" x 3/32" x 1/16" Spring ZP	8
13	MC0565	Screw M4 x 5 Button Head Torx ZP	4
14	MC0602	Washer - 1/4" x 5/8" OD x 1mm - S3 Flat	16
15	MC0688	Nut - M4 S3	3
16	MC0695	Screw M4 x 25 Pan Hd Torx S3	1
17	MC0954	M4 Washer - 24 x .09 x 1mm	4
18	M00388	Earth Screw Assembly	1
19	NS0001	Rating Plate Assembly - Plain	1
20	PC0072	Bush Nylon Ø5-Ø Inch	1
21	PC0482	90° Cord Grip 10A & 15A Rubber-Cords	1
22	P00094	Foot c/w Nut Set	4
23	S32651	Thermostat Bulb Clamp - Griaale Toaster	1
24	S32668	Element Clamp - G1415	2
25	S32750	Lower Cover	1
26	S32751	Base	1
27	S32752	Mid Panel	1
28	S32753	Control Box	1
29	S32754	Element Guard	1
30	T00020	265°C T-Stat with Aluminium Knob	1
31	W50006	Griaale Toaster Grease Box - Wellmont	1
32	W50012	Plate Assembly	1



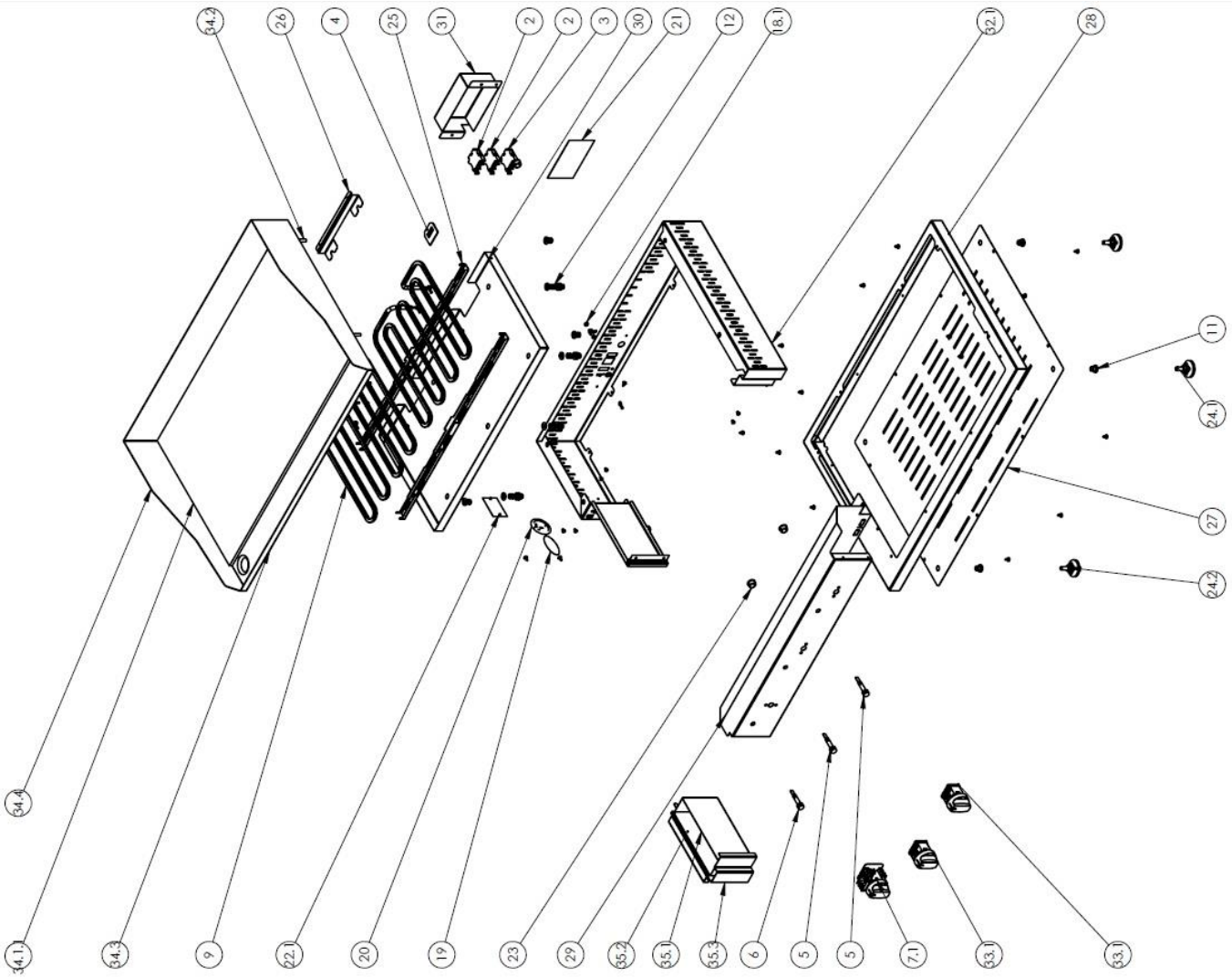
G500 / G500XP EXPLODED VIEW

ITEM NO.	PART NUMBER	DESCRIPTION	QTY	ITEM NO.	PART NUMBER	DESCRIPTION	QTY
29	T50020	285°C T-Stat with Aluminum Knob	1	1	EC0031	Terminal Block - Porcelain	1
29.1	TC0024	Thermostat 50-285°C	1	2	EC0239	10A Cord	1
29.2	MC0846	Roband Knob - 6mm - Aluminum	1	3	E02644	Amber Pilot 'O' Ring & Nut	1
30	W00019	Plate Assembly G500 - Welded	1	4	E02645	Green Pilot, 'O' Ring & Nut	1
30.1	S52880	G1500 Plate - Surface Ground - Mid Steel 8mm	1	5	E02683	Rotary Switch & AI Knob	1
30.1.1	S52879	8mm Plate - Raw Material	1	5.1	EC0208	Rotary - 2 Position - 2 Pole	1
30.2	MC0718	M6 #45 Stud	8	5.2	MC0846	Roband Knob - 6mm - Aluminum	1
30.3	S52885	Grease Channel with Drain - G1500	1	6	HC0227	G500 Element 2300W 230V	1
30.4	S52142	Splash Guard - G1500	1	6	HC0230	G500XP Element 2590W 230V	1
31	W00020	G500 Grease Box - Weldment	1	7	MC0062	Screw - 8G x 3/8" self tapper, hardened, Torx	18
31.1	S52755	0.9mm SUS 430 #4 Brushed	1	8	MC0279	Nut/Bert - M8 Thin Street	4
31.2	S52756	0.9mm SUS 430 #4 Brushed	1	9	MC0417	Nut M6 Steel Hex ZP	12
31.3	S52910	1.2mm SUS 430 #4 Brushed	1	10	MC0657	Washer - 1/4" x 3/32" x 1/16" Spring ZP	8
				11	MC0565	M4 x 5 Button Hd Torx ZP Serrated	4
				12	MC0602	Washer - 1/4" x 5/8" OD x 1mm - SS Flat	16
				13	MC0688	Nut - M4 SS	3
				14	MC0695	Screw M4 x 25 Pan Hd Torx SS	1
				15	MC0954	M4 Washer - Ø4 x Ø9 x 1mm	4
				16	M00888	Earth Screw Assembly	1
				16.1	MC0278	Washer - 3/16 Internal Star Shakeproof	2
				16.2	MC0404	Screw M5 x 0.8 x 12L Button Head Socket SS	1
				16.3	MC0699	Nut - M5 Stainless	2
				17	NC0001	Rating Plate Assembly - Plain	1
				17.1	NC0005	Rating Plate	1
				17.2	MC0283	Rivet - 73MS 4-1 Trust Head SS	2
				18	PC0072	Bush Nylon Ø5-8 Inch	1
				19	PC0482	90° Cord Grip 10A & 15A Rubber Cord	1
				20	P50094	Foot cw Nut Set	4
				20.1	PC0020	Adjustable Foot M8	1
				20.2	MC0371	Nut - M8 Hex ZP	1
				21	S52883	Thermostat Bulb Clamp - G1500	1
				22	S52887	Element Clamp - G1500	2
				23	S52903	Rear Standoff	1
				24	S52905	Lower Cover	1
				25	S52906	Base	1
				26	S52907	Control Box G500	1
				27	S52908	Mid Panel	1
				28	S52909	Element Guard G500	1



G700 EXPLODED VIEW

ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	EC0128	Eyelet Terminal	4
2	EC0427	Rail Mounted Terminal Block Red 4/1A	2
3	EC0428	Rail Mounted Terminal Block Blue 4/1A	1
4	EC0429	End Cap - Rail Mounted Terminal block	1
5	ES0264	Amber Pilot 'O' Ring & Nut	2
6	ES0265	Green Pilot, 'O' Ring & Nut	1
7	ES0282	Switch 2 Pos 8 Pole and Aluminium Knob	1
7.1	EC0290	Rotary Switch - 2 Position, 8 Pole	1
7.2	MC0846	Knob	1
8	ES0312	W/Reset	1
9	HC0158	Element 2300W 230V	2
10	MC0062	Screw - 8G x 3/8" self tapper, hardened, Torx	26
11	MC0279	Nut/serl - M8 Thin Sheet	4
12	MC0417	Nut M6 Steel Hex ZP	18
13	MC0557	Washer - 1/4" x 3/32" x 1/16" Spring ZP	11
14	MC0565	M4 x 5 Button Hd Torx ZP Sealed	6
15	MC0602	Washer - 1/4" x 5/8" OD x 1mm - SS Flat	25
16	MC0688	Nut - M4 SS	4
17	MC0954	M4 Washer - Ø4 x Ø9 x 1mm	8
18	MS0449	Earth Stud Assembly	1
18.1	MC0699	Nut - M5 Stainless	2
18.2	MC0975	Washer - M5 Spring ZN Plated	2
18.3	MC0702	Washer - M5 x 10mm OD x 1mm - SS Flat	2
18.4	EC0128	Eyelet Terminal	1
18.5	MC0707	M5 x 20 Button HD Torx SS	1
19	NC0070	Label - Made in Australia, self adhesive	1
20	NC0071	Label - Gold Warranty, self adhesive	1
21	NC0079	Label - Colourbond Disconnection Warning	1
22	NS0001	Rating Plate Assembly - Plain	1
22.1	NC0005	Rating Plate	1
22.2	MC0283	Rivet - 73M5 4-1 Truss Head SS	2
23	PC0072	Bush Nylon Ø5-8 Inch	3
24	PS0094	Foot cw Nut Set	4
24.1	PC0020	Adjustable Foot M8	1
24.2	MC0371	Nut - M8 Hex ZP	1
25	SS2650	Element Clamp - G1727	2
26	SS2651	Thermostat Bulb Clamp - Grididle Toaster	2
27	SS2761	Lower Cover	1
28	SS2762	Base	1
29	SS2764	Control Box	1
30	SS2765	Element Guard	1
31	SS2766	Junction Box - G700	1
32	SS2981	Mid Panel	1
33	TS0020	285°C T-Stat with Aluminium Knob	2
33.1	TC0024	Thermostat 50-285°C	1
33.2	MC0846	Roband Knob - 6mm - Aluminium	1
34	WS0011	Plate Assembly	1
34.1	SS2661	Surface Ground 8mm Plate	1
34.2	MC0718	M6 x45 Stud	11
34.3	SS2654	Grease Channel with Drain	1
34.4	SS2653	SPLASH GUARD	1
35	WS0020	G500 Grease Box - Weldment	1
35.1	SS2755	0.9mm SUS 430 #4 Brushed	1
35.2	SS2756	0.9mm SUS 430 #4 Brushed	1
35.3	SS2910	1.2mm SUS 430 #4 Brushed	1



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

(Record any preferred times or settings etc. here to act as a quick reference for other users)

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 _____

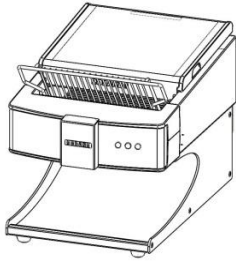
NAME OF DEALER: _____

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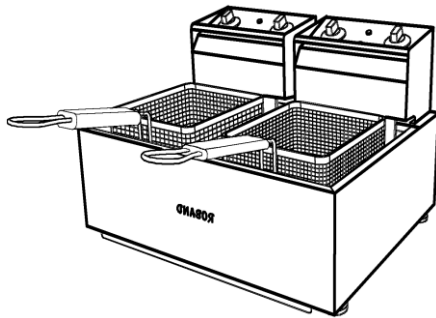
OTHER LEADING PRODUCTS AVAILABLE:



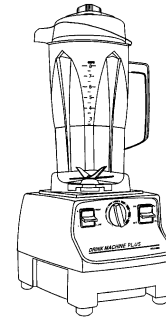
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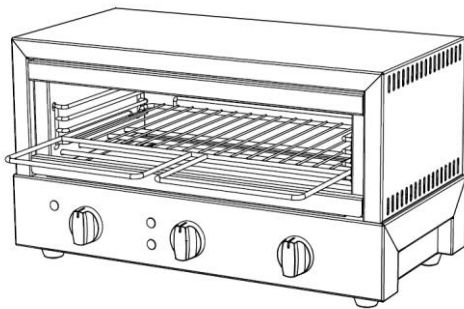
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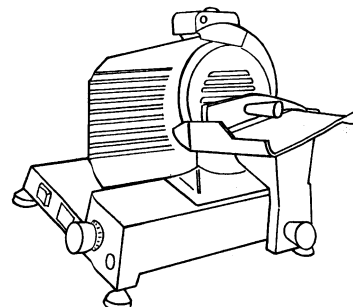
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

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