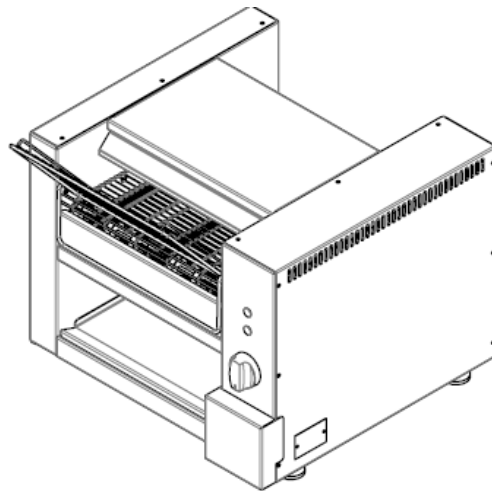




Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

CONVEYOR TOASTERS

Models **TCR10, TCR15** Version 6
International models: **-Bxx, -Gxx, & -Mxx**

Special Features:

- Upper and/or Lower Element Selection
- Advanced Control Safety Systems
- Ultra-Durable Stainless Steel Elements
- Front Return Or Pass-Through Operation
- Easy Clean Crumb Tray & Reflector



These instructions cover the models of ROBAND® Conveyor 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, Robatherm® Microwaves, Halde food processing machines, Austheat® Fryers, Dipo Induction & Autofry.

For a complete set of brochures please contact your nearest authorised dealer or Roband 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
Germany Lölsberg Ph: +49 9305989780	Papua New Guinea: Brian Bell & Company Pty Ltd Ph: +675 325 5411
GREECE K&N Engineers Ltd Ph: +30 210 520 0440	Singapore: Allied Foodservice Equipment Ph: +65 62525880
Hong Kong: Chung Wah Kitchen Machine Ltd Ph: +852 2334 5411	South Africa Foodservice Solutions (Pty) Ltd Ph: +31 306 017 442
Italy NOAW Ph: +39 0331 219723	Thailand: Seven Five Distributors Co Ltd Ph: +662 866 5858
Malaysia: Allied Food Equipment Ph: +603 9133 5833	United Kingdom Metcalfe Catering Equipment Ph: +44 (0) 1766 830456
Maldives: Radiant Heat Maldives Pty Ltd Ph: +960 333 4845	United Arab Emirates: Boncafe Middle East LLC +9714 282 8742
New Zealand: Roband New Zealand Ph: +649 274 1354	United Arab Emirates: Nisa Trading LLC +9714 396 6132

© Copyright 2019 – Roband® Australia Pty Ltd

All rights reserved. No part of this work may be reproduced or copied in any form or by any means, electronic or mechanical, including photocopying or posting to a website, without the written permission of the publisher. The material contained within this document is intended entirely for instructional purposes.

CONTENTS

INTRODUCTION	1
GENERAL PRECAUTIONS	1
PACKAGING	2
INSTALLATION	2
ELEMENT SELECTION.....	4
GENERAL SAFETY.....	4
CLEANING, CARE & MAINTENANCE	5
TROUBLESHOOTING.....	6
SPECIFICATIONS.....	6
SPARE PARTS LIST	6
APPENDIX A	7
WARRANTY	8

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 Toasters will get hot. Always be careful when near an operating Toaster, 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.

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 Conveyor Toaster should include:

- 1) One Conveyor Toaster (appropriate model)
- 2) One Inlet Chute
- 3) One Upper Crumb Tray
- 4) One Lower Crumb Tray
- 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.



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.

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 Toaster on a firm, level surface in the required position.

Fit the entry chute. The entry chute is secured in position by simply placing it over the upper most pins protruding from the inside face of the toasting cavity so that the chute is lying at a near 45 degree angle with the chute rest lying along the upper crumb tray.

The exit chute can be used in two positions. Out of the box, the exit chute is in the “Front return” position. The chute may be reversed, for pass through operation, by unscrewing the two screws and refitting it in the reverse position. Replace the screws in the new position to secure the chute. Note that in the reverse position the screws are inserted from the inside of the toaster.

Before connecting the toaster to the power supply, ensure that all the controls are in the “OFF” position.

For models TCR10, plug the toaster into a standard, single phase, 10 Amp power point.

For model TCR15, plug the toaster into a standard, single phase, 15 Amp power point.

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

OPERATION

The elements and conveyer are switched on simultaneously using the rotary switch located on the control panel labelled “POWER”. When the toaster is switched on the pilot lights will illuminate to indicate power to the top and/or bottom elements depending on the switch position. The conveyor speed controller located on the control panel labelled “CONVEYOR SPEED” controls the speed of the conveyor belt.

TOASTING

Switch the power on by rotating the “POWER” switch to the required setting. For toast switch to “top and bottom elements” (both pilot lights should be lit). The “Top Elements” and “Bottom Elements” only settings are for use when toasting buns and garlic breads etc. when only one side requires toasting.

Allow a warm up time of 5 to 10 minutes.

For TCR10 set the conveyor speed control to an initial position of around 5 to 6. On this setting of 6 for a TCR10 a piece of toast should take approximately 70 sec.

For TCR15 on an initial conveyor speed control setting of 8 to 9, a piece of toast should take approximately 50 seconds to complete toasting.

TEST SETTINGS – Place two slices of bread on the entry chute and check the results when they have finished toasting.

ADJUST SETTINGS – If you require the toast to be darker, decrease the speed of the conveyor. Alternatively, should you require lighter toast, increase the speed of the conveyor. Make these adjustments to the conveyor speed in small amounts. You will find that a small change will have a significant effect on the degree of toasting.

Once satisfied with the settings and the toasting results, the toaster can be left running and fed continuously with bread. You will find, however, that from time to time some minor adjustments may need to be made.

To facilitate access to the toasted bread it is possible to partially pull out the lower crumb tray.

OPERATING TIPS

- ◆ Best results are obtained by using “day old” bread, which has lost some of the moisture inherent with fresh bread.
- ◆ Different breads will have different toasting properties. Using the same brand of bread will result in more consistent toasting through user familiarisation.
- ◆ Regular cleaning of the crumb trays and reflector is essential.

ELEMENT SELECTION

TOP ELEMENTS ONLY

Used for toasting items such as garlic bread and herb bread, where heat is desired from the top only.

BOTTOM ELEMENTS ONLY

This selection is best used for single sided toasting of uneven products, or products of differing heights, such as hamburger buns. In the case of hamburger buns there can be a considerable height difference between the top and bottom halves, which would mean that toasting with the top elements could cause the taller halves to be darker than the shorter halves. By turning these pieces over and using the bottom elements the buns are toasted consistently every time.

TOP & BOTTOM ELEMENTS

Suitable for all types of standard breads, though it is important to note that breads with a higher sugar content will toast much faster.

⚡ 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 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.



This unit can get **very** hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces. Use gloves (or some other form of protection) when handling the toasting rack as the wire will be hot.

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.

 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. These cords should be replaced by qualified service persons only.


 Do not clean this unit with the use of a water jet.


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 Toaster is clean and functional and to avoid inadvertently damaging the unit.

- ◆ Ensure the power is off and the toaster is cool before attempting to clean any part of the machine.
- ◆ Wipe the toaster down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the toaster in water or allow the ingress of water into the ventilation holes or controls. **Do not** clean this unit with the use of a water jet.
- ◆ Daily cleaning of the crumb trays is essential. These parts may be removed by simply sliding them out from the toaster and they should be emptied and washed with warm soapy water. Be sure to put these parts back into the unit in their *correct positions*.
- ◆ The top reflector should also be checked and cleaned periodically. The reflector is located on the underside of the top. To remove the reflector, simply slide it out. Be sure to put the reflector back into the unit in the *correct position*.

Note: The reflective surfaces of the crumb tray and top reflector aid the cooking process. Overtime, these surfaces may become tarnished and this reduces the efficiency and performance of the toaster. To overcome this, aluminium foil can be wrapped over these two components to restore a good reflective surface. This foil can then be replaced when necessary.

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

 **CAUTION:** 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.

TROUBLESHOOTING

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

- ✓ The machine is plugged in correctly and the power switched on.
- ✓ The Power switch is in a position other than the “Off” position.
- ✓ The power point is not faulty.
- ✓ The Power knob is not loose or broken, rendering the switch inoperable.
- ✓ Check Appendix A at the end of this manual on the subject of RCD’S

SPECIFICATIONS

Model	Power Source	Power Consumption	Nominal Dimensions		
			Width	Height	Depth
TCR10	220-240 Volts AC	2015-2400 Watts	475mm	370mm not including chutes	430mm not including chutes
TCR15	220-240 Volts AC	2960-3520 Watts			

NOTE: Constant Research and Development may necessitate machine changes at any time.

SPARE PARTS LIST

COMMON PARTS

Part No	Description:	Qty
EC0030	Terminal Block - Polyamide	1
EC0689	Motor Gearbox - Spur, Assembly C/W Leads	1
ES0009	Transformer c/w Terminals	1
ES0264	Pilot Light and Viton O-ring - Amber, 10mm screwed (includes nut)	2
ES0168	Rotary Switch & Aluminium Knob – 4 Position	1
ES0356	Speed Controller & Aluminium Knob	1
MC1796	Bearing, Idler Shaft	2

Part No	Description:	Qty
MC0292	Inlet Chute Rack	1
MC0296	Bevel Gear - Conveyor Drive Shaft (8mm bore)	1
MC1798	Bearing, Drive Shaft	2
MS0576	Idler Shaft Assembly	1
MS0577	Drive Shaft Assembly	1
MS0116	Conveyor Belt Assembly	1
SS0765	Upper Crumb Tray	1
SS0766	Lower Crumb Tray	1

TCR10 PARTS

Part No	Description:	Qty
HC0021	Element - 357W 75V	6
EC0239	Plug & Cord - 10 Amp Black Thermoset Elastomer - 2BL 1E	1

TCR15 PARTS

Part No	Description:	Qty
HC0104	Element - 320W 46V	10
EC0306	Plug & Cord - 15 Amp Black Thermoset Elastomer - 2BL 1E	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 active conductors of a circuit when an earth leakage current reaches a predetermined value.

Although RCD's are mandatory in domestic installations, and in the final sub-circuits of residential-type areas, the Australian Standards quote that the requirement of an RCD does "not apply to a socket-outlet.....for the connection of fixed electric cooking appliances, such as ranges, ovens or hotplates"

In installations that are neither Domestic nor Residential-type, AS/NZS 3000 2.5.3.3 states that RCD's are needed only in situations where equipment may represent an increased risk of electric shock to the user, and there are many special comments related to the use of heating elements.

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 (as mentioned above) 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 if you prefer you can contact Roband and send the unit to one of our offices where we can run the machine on a suitable circuit free of charge (a return freight charge may apply).

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 PRODUCTS BY ROBAND:



FRY-POD FRYER



DRINK MIXERS



SYCLOID CONVEYOR TOASTER



GRILL STATION



VITAMIX BLENDER



NOAW SLICERS

Manufactured/Imported in Australia by:

ROBAND® 

Authorised Distributor/Agent