



Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

GRILL MAX WIDE MOUTH TOASTER

Models **GMW815E** Version 2

Special Features:

- Variable Multi-Rack Positions
- Electronic Timer
- Cooling Fan
- Ultra-Durable Stainless Steel Elements
- Easy Clean Crumb Tray & Reflector



These instructions cover the models of ROBAND® Grill Max Wide Mouth Toasters only.

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. 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 Grills will get hot. Always be careful when near an operating Grill Station, 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.

These Toasters are for use with sliced bread and other bread products. The performance of this unit cannot be guaranteed for non-bread product such as Pizza, or for unusually thick or moist bread products.

 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.

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 should include:

- 1) One Grill Toaster, Model GMW815E
- 2) One cooking rack
- 3) This manual
- 4) Packaging Materials

Any damage to the machine as a result of freight must be reported to the Freight Company and to the agent responsible for the dispatch of said unit within 24 hours of receipt. No claims will be accepted or entertained after this period.



RCM:

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.

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

Plug the grill into a standard, single phase, 15Amp 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.

Any damage caused to adjacent surfaces or equipment as a result of the unit being too close will not be covered by warranty. Roband recommends a minimum gap of 100mm be maintained all around the unit to allow adequate ventilation and to prevent any damage to heat sensitive materials.

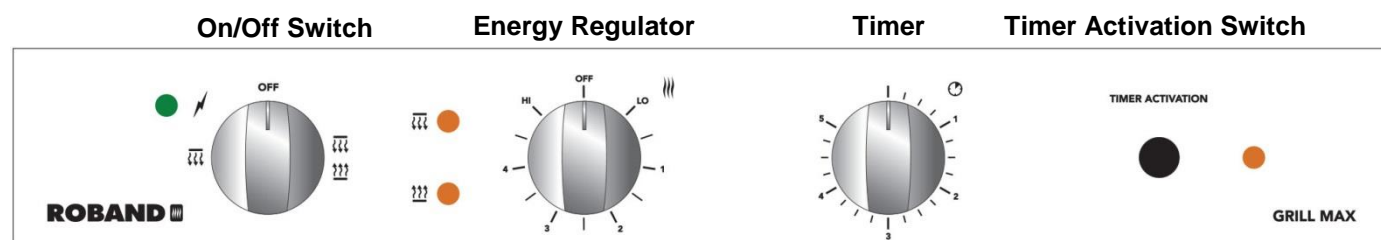
We recommend the use of an RCD (Residual Current Device) rated at not less than 30mA for circuit protection when using these units. Note that if one RCD is used to protect multiple socket outlets, the RCD shall be appropriately rated so as to allow up to 30mA from these machines alone.



OPERATION

The GMW815E is capable of toasting and grilling on both sides at once or on the top only. It also has the flexibility to be controlled with the timer or the energy regulator depending on your requirements.

In all cases the machine must be switched on by the On/Off rotary switch into the "TOP & BOTTOM" or "TOP ONLY" position. With the switch turned to either of these positions, the main power pilot light should become illuminated to indicate the power is on.

CONTROL DESCRIPTION



On/Off Switch	<p>The On/Off Switch controls power to either the top element only or both top and bottom elements.</p> <p>To switch on the top element only, rotate the switch anticlockwise. To switch on both top and bottom elements, rotate the switch clockwise. With the switch in either position, the green pilot light will illuminate.</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>Top Element</p> </div> <div style="text-align: center;">  <p>Top and Bottom Elements</p> </div> </div>
Energy Regulator	<p>The Energy Regulator cycles power to the elements to control the temperature of the machine.</p> <p>High – On High, this switch will provide full (100%) and continuous power to the elements.</p> <p>Low – On Low, the elements will be powered for only 6% of the time.</p> <p>1-5 – By rotating the knob through the range from Low to 5, power levels increase from 6% to 70%.</p> <p>OFF – With the dial set to off, no power will be applied to the elements. The on/off state of the elements is indicated by the two amber pilot lights.</p>
Timer	<p>The timer consists of two parts; the rotary knob which sets the time, and the activation touch switch which starts the timing sequence. When the timing sequence is initiated, 100% power is instantly supplied to the elements and the amber light is illuminated for the duration of time set on the dial.</p> <p>When the timing sequence is completed, the power level reverts to the setting of the Energy Regulator. A series of beeps indicate deactivation of the timer.</p>

Note: The timer has some unique features;

- The timer can be wound back to zero to end the timing sequence early.
- The activation switch can be touched during the timing sequence and this will also end the sequence early.
- If the timer is activated and, during the timing sequence, the timer set point is changed, the timer will cycle for the newly selected time period as if that time were selected when the timer was activated (ie no need to cancel and re-start the sequence or try to calculate how much time has already passed).

The Timer will not automatically wind itself back to zero like other mechanical timers. This is so that a pre-set timing period can be set for continual timer activation.

OPERATING TIPS

- ◆ When operating the grill using the timers, we recommend that you also set the Energy Regulator to a low – medium heat (around 1.5-2). The advantage of this is that when the timer cuts the grill from full power the elements do not switch off completely and go cold. Instead the unit will revert to the low power setting of the Energy regulator, meaning that it will continue to keep the food warm until removed and the warm up time for the next operation will be greatly reduced.



- ◆ When handling the Toast Rack always wear gloves, as the frame is metal and will therefore conduct the heat from the toasting elements. Burns may result if gloves are not used, and all staff should be forewarned of this hazard.
- ◆ Pre-made products such as Focaccias are difficult to toast if they are taken directly from a refrigerated environment. As you toast these items, the “cold” tends to sink to the bottom of the food and therefore the top tends to toast faster. In these cases it is advisable to use the lowest toasting position, and the product may need to be turned during the toasting process.



IMPORTANT NOTE:

This unit *must not be operated without the crumb tray and reflector* in the correct position. Both parts should be mounted correctly and pushed as far into the machine as they will go. These two parts, in combination with the ventilation in the ceiling of the toaster, provide critical functions in the air flow from the fan as well as the cooling of external surfaces and internal components.

⚡ SAFETY ⚡

GENERAL SAFETY

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

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

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

This unit can get **very hot**, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces. We recommend that when removing the rack, to hold onto the horizontal part of the handle or to 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 on all sides. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

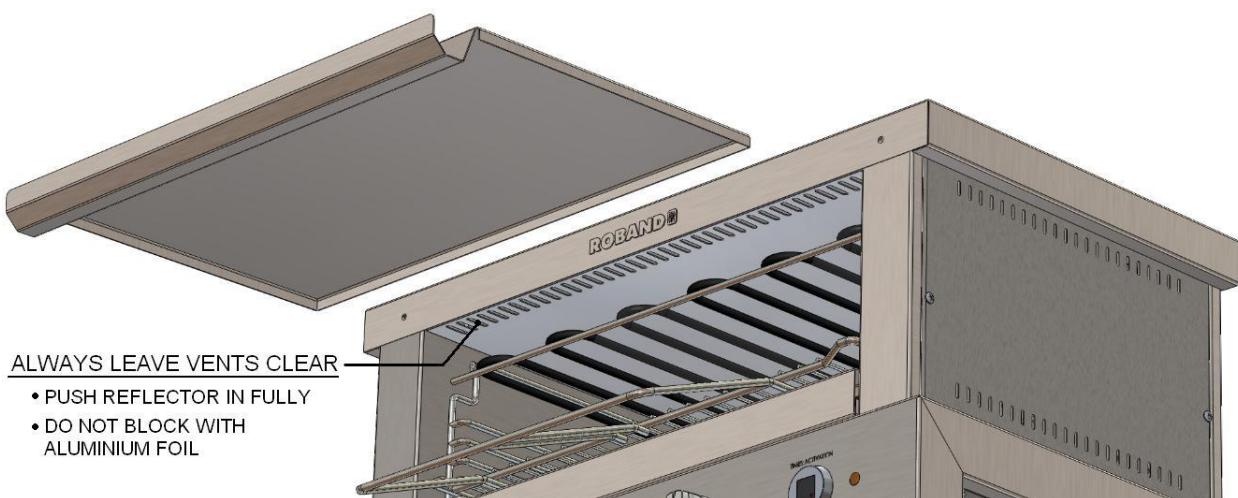
Always ensure the power cable is not in contact with hot parts of the machine when in use, and ensure that if the cord is damaged in any way that is replaced immediately.

CLEANING, CARE & MAINTENANCE

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

- ◆ 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 using oxidising chemical cleaners because plastic parts can be affected.
- ◆ Daily cleaning of the crumb/drip tray is essential. The crumb/drip tray may be removed by sliding it out from the Toaster. The crumb/drip tray should be emptied and washed with warm soapy water.
- ◆ 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.
- ◆ The unit should not be operated without both the crumb tray and the reflector being correctly installed in their respective positions.
- ◆ 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.

Note: The reflective surfaces of the crumb/drip tray and top reflector aid the cooking process. Over time, 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. **NEVER** allow this foil to cover or impede the ventilation holes in the top of the unit (located in front of the reflector).



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.



Warning: this unit must never be cleaned with the use of a water jet, as any such use is dangerous, may result in damage or injury, and will void the warranty.

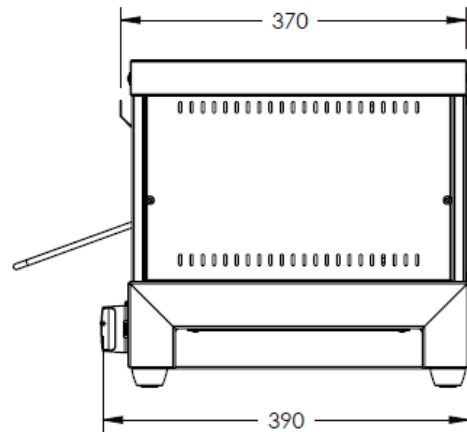
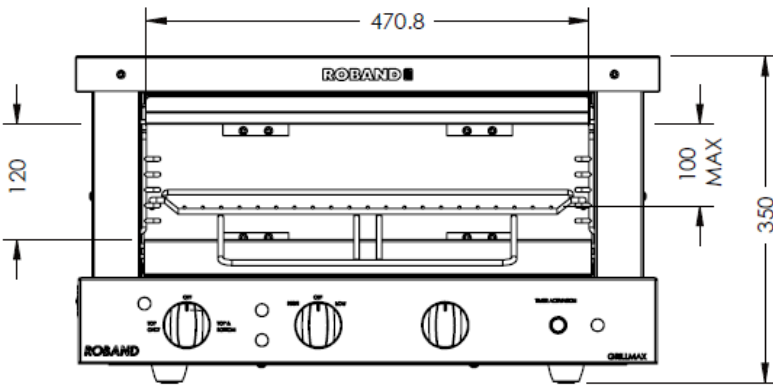
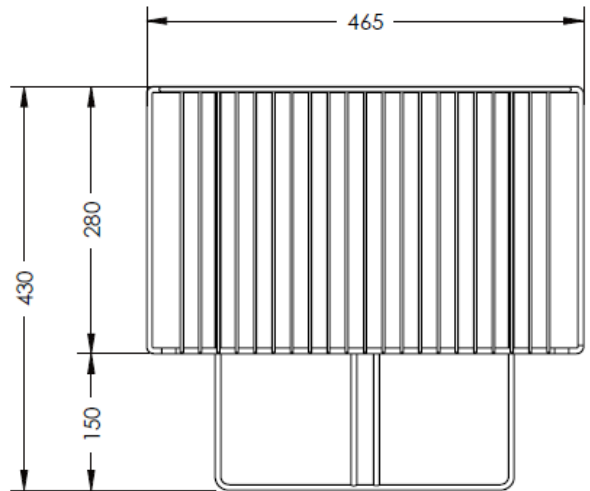
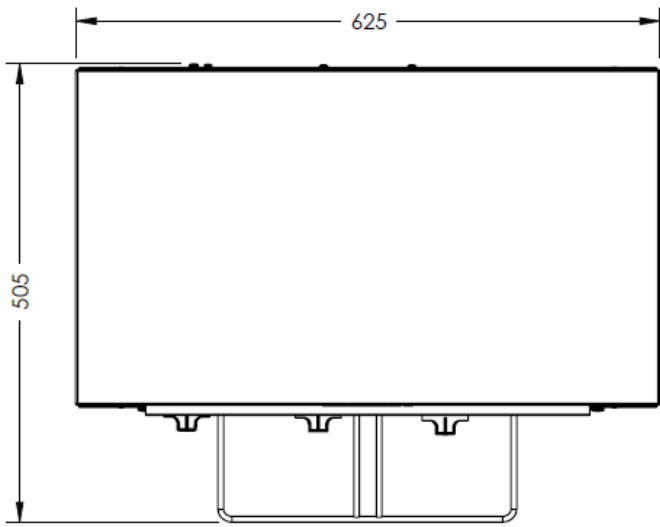
TROUBLESHOOTING

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

- ✓ The toaster is plugged in correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The rotary switch and the energy regulator(s) are in the correct relative position.
- ✓ Check that the safety switch (RCD) hasn't been tripped. Read Appendix A on page 12 of this manual on RCD'S (residual current devices) for a full explanation.

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

SPECIFICATIONS

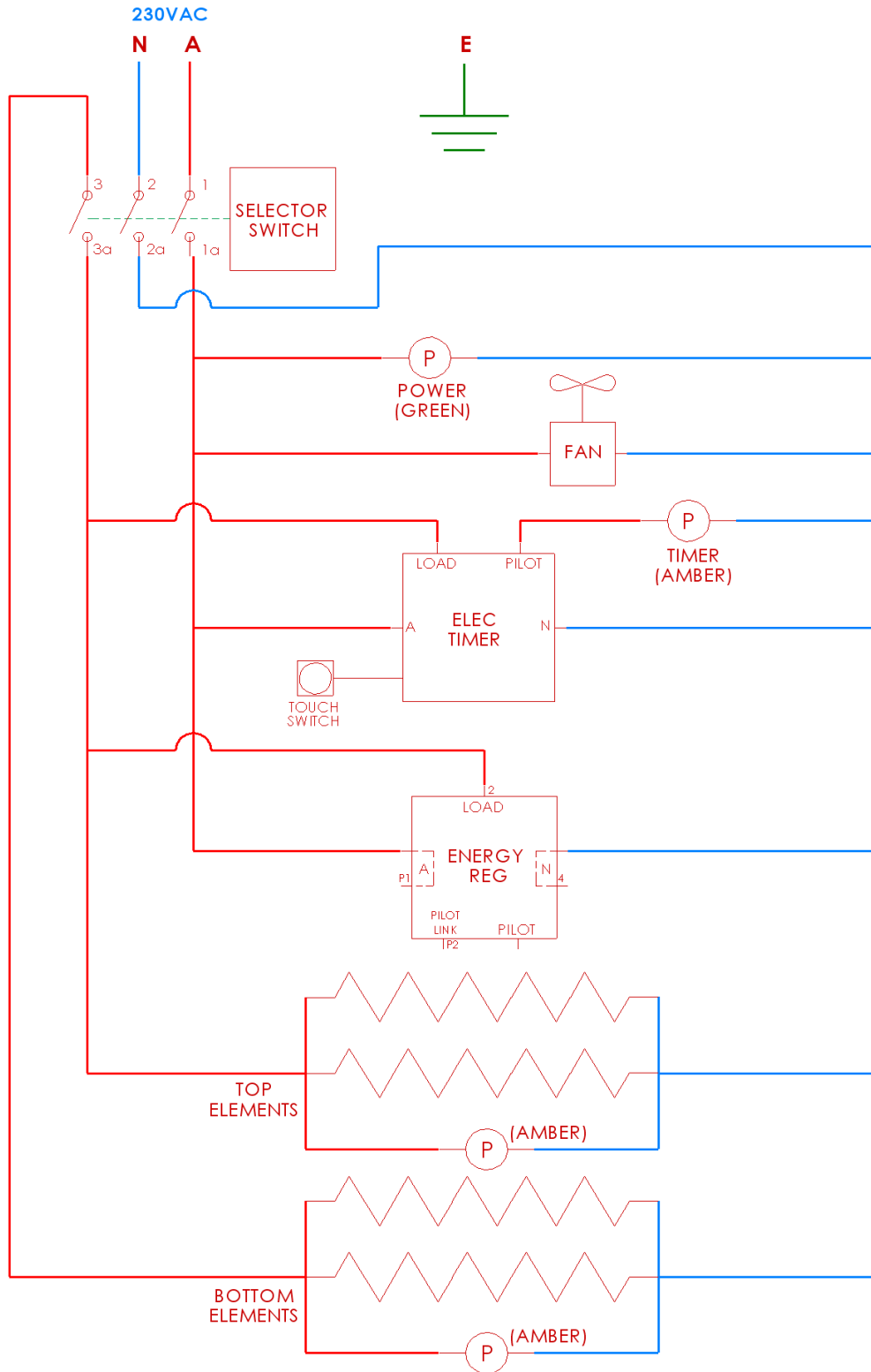


Model	GMW815E
Power Source (Volts AC)	230
Power Consumption (Watts)	3450
Nominal Dimensions	
Width (mm)	625
Height (mm)	350
Depth (mm)	390

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

CIRCUIT DIAGRAM

Model: GMW815E



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 repair to any electrical equipment.

SPARE PARTS LIST

Model: GMW815E

PART NO	DESCRIPTION	QTY
EC0031	Ceramic Terminal Block	1
EC0306	Plug and Cord	1
EC0460	Timer Activation Switch	1
EC0471	Fan – Tangential	1
ES0253	Timer PCB with Knob	1
ES0258	Rotary Switch with Knob	1
ES0264	Amber Pilot Light with O-Ring	3
ES0265	Green Pilot Light with O-Ring	1
HC0166	Element 860W	4
MC0846	Knob	3

PART NO	DESCRIPTION	QTY
MC0871	Rack	1
PC0061	Cord Clamp	1
PC0072	Nylon Bush 5/8”	1
PC0139	Nylon Bush 1/2”	2
PS0129	Foot Set (inc 4x Foot, Screws and Cap)	1
SS2551	Reflector	1
SS2552	Crumb Tray	1
TS0021	Energy Regulator with Aluminium Knob	1
VS0283	Retrofit Kit - Activation Switch	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)

NOTES

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

EC DECLARATION OF CONFORMITY

Manufacturer	Roband® Australia 1 Inman Rd Cromer NSW, 2099 Australia
Model Type	Eco-Ray toaster
Description	Griller Toaster
Date of first CE Marking	1st March 2008
Specific Models	GMW815E

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: 1st 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 _____

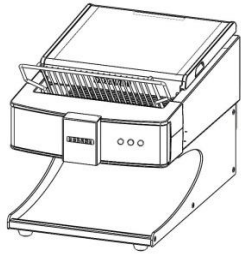
NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

DO NOT POST

ROBAND® AUSTRALIA PTY LTD

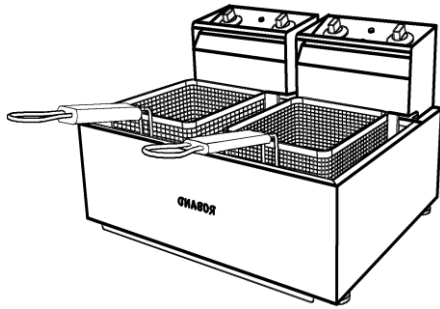
OTHER LEADING PRODUCTS AVAILABLE:



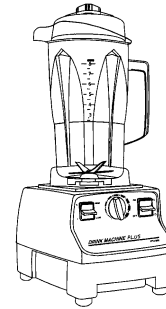
Sycloid Toaster



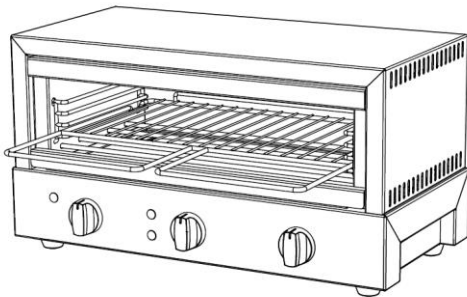
DRINK MIXERS



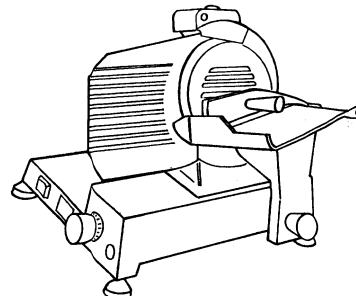
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

Manufactured/Imported in Australia by:

ROBAND[®]
AUSTRALIA PTY LTD

Authorised Distributor/Agent