

Instruction Manual

SYCLOID™ X TOASTER



ST450X
International Models

Version 1
...-Bxx, ...-Fxx, ...-Gxx, ...-Mxx

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PRODUCT FEATURES

- Cool to Touch for User Safety
- Hinged Lid
- Advanced Automatic Electronic Controls
- Speed Lock Button
- Ultra-Durable Stainless Steel Elements

PERFORMANCE

Model	Toast Output
ST450X	Up to 450 slices per hour

SPECIFICATIONS

Model	Power (230V)	Current (A)	Size (mm)			Kg
			W	D	H	
ST450X	2100W	9.1A	407	543	543	20

*Specifications subject to change

PARTS INCLUDED

- One Sycloid™ X Conveyor Toaster
- Instruction 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 despatch of machine within 24 hours of receipt. No claims will be accepted after this period.

SAFETY INSTRUCTIONS

Read all Instructions and safety warnings prior to use. Keep user manual for future reference.

Service and repair should only be performed by qualified technicians who have read and understand this manual.

Personnel must be trained prior to operating this appliance.

This product is suitable for commercial use only.

This machine 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.

Keep out of reach from children.

Avoid contact with the exterior of this machine as surfaces can get hot.

Do not position appliances where hot surfaces may be accidentally touched.

The machine should be disconnected from all power and allowed to cool before cleaning or servicing.

Regularly inspect the supply cord/plug and discontinue use immediately if damage is found. Return to manufacturer or authorised repairer for repair prior to use.

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out repairs.

Keep cord away from hot surfaces.

Do not remove any cover panels from the machine.

Do not open the top cover, remove crumb tray or touch parts near the cooking cavity until machine has cooled to room temperature.

NOTE: Machine is heavy. Always lift using 2 people and ensure top cover and crumb tray are securely in place.

These Toasters are intended for use with bread products without spreads or fillings.

Not suitable for pizza, buns or for unusually thick bread products.

Roband will accept no liability if:

- Non-authorized personnel have tampered with the machine
- The instructions in this manual have not been followed
- Non-original spare parts are used
- There is any damage to the unit

CLEANING & MAINTENANCE

CAUTION: Disconnect from power and allow to cool before cleaning.

CAUTION: Steel cutting processes used in the construction of this machine can result in sharp edges. Avoid contact with sharp edges during cleaning and maintenance.

Do not clean with the use of a water jet, immerse in water or allow the ingress of water into the ventilation holes or controls.

Do not use caustic or abrasive cleaning products as they will damage the machine.

Wipe outside surfaces of the machine with warm soapy water using a damp non-abrasive cloth.

Clean toast chute on a daily basis and wipe with a damp cloth with warm soapy water.

Regular cleaning will prevent a build-up of oils and keep the machine looking new.

Opening the Cover

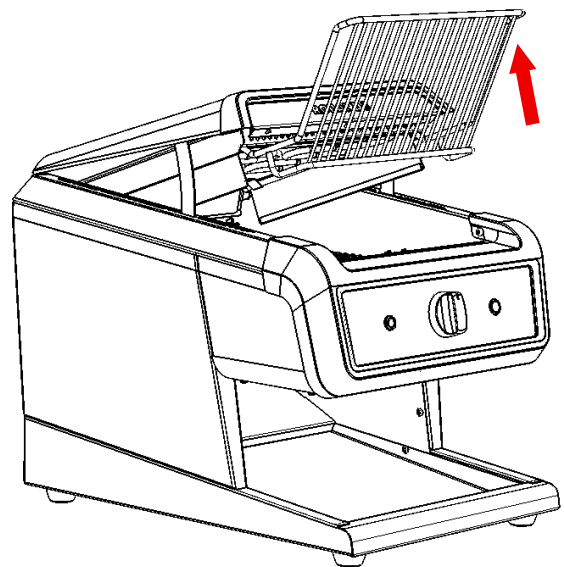
The top of the toaster can be opened in order to remove any stuck objects inside the toaster.

Using one hand, grab and push the rack upwards to open while using another hand to clear.

NOTE: The conveyor can be extremely hot. Use caution when opening.

The cover will only open to a set distance and will bottom out at its maximum opening.

The cover needs to be held when opening (will not stay up). When opening and closing exercise caution of your hand locations.



INSTALLATION

Remove all packaging materials, tape, and any protective plastic from the machine. Remove any glue residue from the protective plastic or tape using citrus cleaner.

Place the product on a firm, level surface in the desired position. Install at least 100mm from combustible materials.

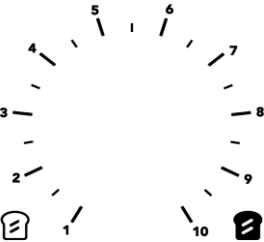
Do not connect to power using an extension cord.

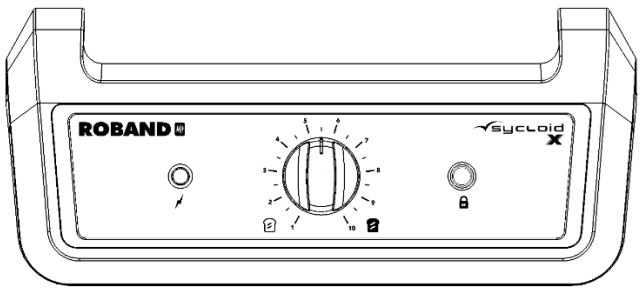
Before connecting the machine to the power supply, ensure that all switches are in the OFF position. Connect only to a RCD protected, grounded 3-pin outlet.

The toaster is insulated and contains an internal cooling fan so that it remains safe to touch externally while operating. Good ventilation is required for this to function correctly.

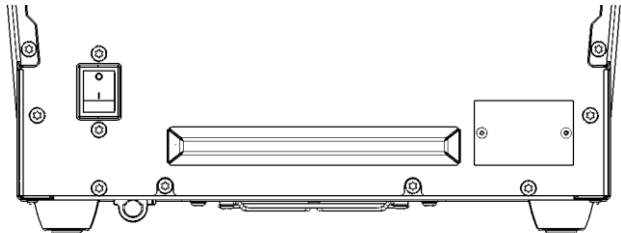
NOTE: The toaster is not designed to be installed on top of other cooking equipment.

OPERATION

	Description	Function
	Green Pilot Light	Indicates power on
	Speed Control Knob	Changes conveyor speed
	Speed Lock Button	Locks conveyor speed.
	ON/OFF Switch (rear of toaster)	Turns toaster on



Control Panel



Rear of the Toaster

Switching your Toaster On

Turn ON/OFF switch to the ON position, the green pilot light will indicate the machine is on.

The elements are powered and the conveyor switches on immediately. The toaster takes about 15 minutes to reach a constant cooking temperature.

Setting the Speed

Set the speed control knob to about 5 as an initial speed setting. Place 1 or 2 slices of bread on the bread chute and check the results when finished.

Adjust the speed control if required. This can be adjusted faster or slower to achieve lighter (counterclockwise) or darker cooking (clockwise) as required.

Speed Locking

If desired, the toaster can be locked at any conveyor speed.

To lock a conveyor speed, press and hold the “Speed Lock” button for 3 seconds. The button will illuminate with a blue light to indicate that speed lock is on.

To turn off, press and hold for 3 seconds.

Switching off the toaster

When switched off, allow 30 minutes for the machine to cool down.

It is recommended that the machine be disconnected from mains power when not in use.

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.
- When you establish your desired cooking level consider locking the speed to ensure consistent results.
- Regular cleaning of the toast chute is essential.

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 point is not faulty.
- ✓ The on/off switch is not in the OFF position.

If the conveyor stops during operation:

- ✓ If smoke is coming from the cooking cavity, turn off the machine and allow it to cool. Open the top cover and check for anything stuck in the conveyor.

If appliance is tripping RCD, this may be caused by:

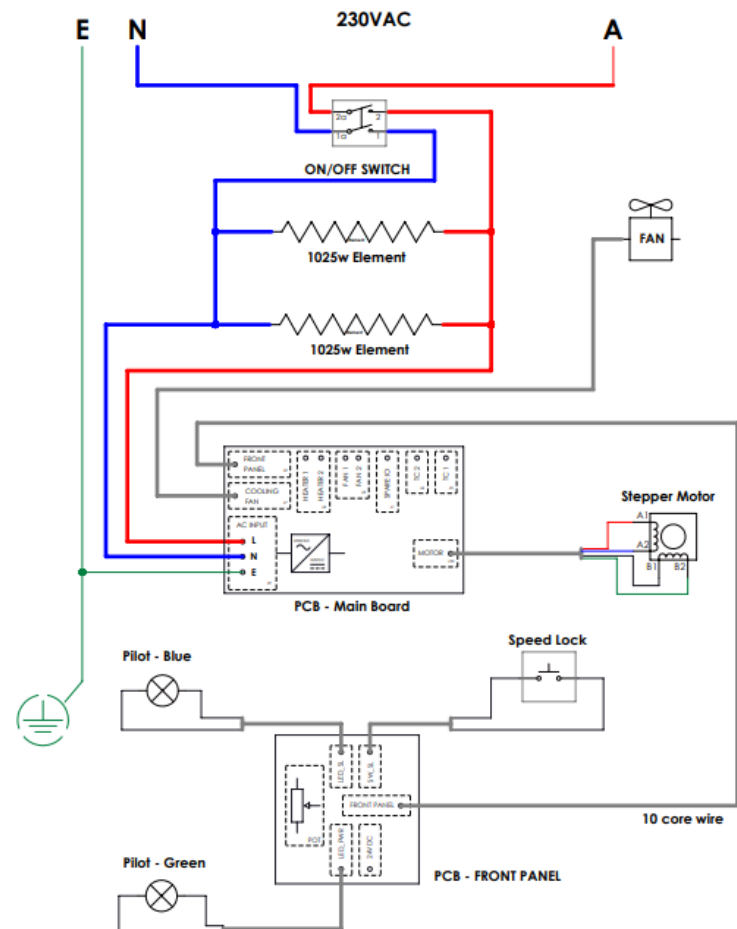
1. Too many machines on the same circuit (relocate appliance to another circuit and try again);

2. Faulty appliance; or
3. Moisture absorption into heating element.

Tubular heating elements are subject to moisture absorption which can result in RCDs (residual current devices) tripping, particularly when the appliance is not used for an extended period, or stored in humid conditions.

Regular use can avoid moisture absorption.

SCHEMATIC



SPARE PARTS

Common

EC0881	PCB – Main Board
EC0883	Cable – 10 Core
EC0884	Motor
EC0885	Cooling Fan
EC0886	PCB – Control Panel
EC0887	Terminal Block
EC0894	Pilot Light – Green
EC0895	Speed Lock Button
EC0896	ON/OFF Switch
HC0249	1025W 230V – Top Element
HS0028	1025W 230V – Bottom Element & Reflector Assembly
MC0374	Guide Rod Spring
MC0380	Split Pin
MC1048	R Clip
MC1944	Idler Bearing & Guide Rod Assembly
MC2086	Bearing Block Assembly
MC2088	Sprocket – 30 Tooth
MC2089	Sprocket – 10 Tooth
MC2090	Drive Chain
MC2091	Fan Grill
MC2094	Inlet Rack
MS0078	Guide Block
MS0116	Conveyor Belt Assembly
MS0583	Appliance Knob
MS0600	Drive Shaft Assembly
MS0602	Idle Shaft Assembly
PC0482	90° Cord Grip
PS0147	Foot Assembly

SS3429

Pot Bracket

ST450X

ES0386 Plug & Cord - 10A

ST450X - International Models

-Fxx EC0137 Plug & Cord - 15A - Type F

WARRANTY

The warranty conditions set out below are in addition to any warranties implied or governed by law.

Roband Australia warrants that this appliance shall be delivered free from defects in material and workmanship. The warranty for this product is offered to the original purchaser, to be free of fault in both workmanship and materials for a period of 12 months from date of purchase. Roband's obligations pursuant to this warranty are limited to the repair or replacement of the defective goods or materials, at its discretion and subject to the terms contained within this Warranty statement.

The following conditions apply:

The product must be installed, maintained and used under normal operating conditions within the scope of the operating instructions.

All warranty claims must be submitted to Roband or an authorised Roband dealer, and Roband authorisation must be granted prior to repairs being carried out. Proof of purchase is required for any repair authorisation.

Warranty is back to base, meaning delivery to and collection of your product to Roband or an authorized service agent is the responsibility of the purchaser.

Where a product cannot be returned back to base, on-site warranty can be arranged by prior agreement.

The following exclusions apply:

Claims or faults arising from misuse, neglect, transport damage or other mechanical damage, including but not limited to; doors, hinges and interlock switches etc., other than those arising from manufacture or material defects. 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 a warranty fault.

Roband or any subsidiary company or Agent shall not 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 applicable legislation.

Roband reserves the right to reject a warranty claim if it is not satisfied with the circumstances under which the fault occurred or where a product has been altered from its original specification.

For on-site repairs outside of capital city metropolitan areas, travel costs, service callout fee and related labour costs etc. are the responsibility of the claimant.

Any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant.

Any attempt to repair the product by non-Roband approved service personnel or the use of non-genuine parts will void the warranty agreement.

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

For the name of your nearest Australian authorised service agent, please contact:

Roband Australia Pty Ltd
1 Inman Road,
Cromer, NSW, 2099, Australia
Warranty: 1800 268 848
Tel: +61 2 9971 1788
Email: sales@roband.com.au
Web: www.roband.com.au

For your nearest International distributor,
please visit:
<https://www.roband.com.au/global/>



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19/12/2025