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# Instruction Manual

FREESTANDING ELECTRICAL HOTPLATE & TOASTER

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AHT860

Version 5

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## PRODUCT FEATURES

- High Temperature Capacity
- Durable Stainless Steel Elements
- 12mm Steel Hotplate
- Adjustable Legs & Rear Castors
- Easy Cleaning Grease Over-Spill Box
- Digital LED Temperature Display
- Independently Controlled Grill
- Cook/Idle Selector Switches

## SPECIFICATIONS

Model	Power (400VAC)	Size (mm)			Kg
		W	D	H	

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AHT860      12.5KW    590 855 1075 120

## PARTS INCLUDED

- Electrical Hotplate & Toaster (AHT860)
- 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 understood 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. Austheat®, one of our agents, or a similarly qualified person(s) should carry out repairs.

Keep cord away from heated surfaces.

Do not remove any cover panels from the machine.

Austheat® will not accept liability if:

- Non-authorised 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

**These units should NOT be left unattended during operation.**

During use, these units heat up and can cause damage or bodily harm if not operated correctly. Ensure proper signage is in place to reduce the risk of any hazards.

## CLEANING & MAINTENANCE



**Switch off at mains switch 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 or immerse in water.

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

Empty/clean grease box regularly

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

No part of this machine (with the exception of the grease box) should be immersed in water.

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

**WARNING:** Some cleaning agents can damage stainless steel or the polycarbonates/plastics used in switches and pilot lights. Only ever use soapy water as a cleaning agent.

**Ensure the unit is switched off before any servicing or inspection is carried out.**

Servicing and maintenance should only be carried out by a qualified technician. It is recommended that inspections be carried out annually to ensure the appliance is in line with changing standards.

## 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. Do not install within 300mm of flammable materials. The AH860 has a rear spacer to set a minimum distance from non-flammable walls that must never be removed or modified.

A minimum distance of 500mm above the cooking plate must be kept clear of any obstruction. Do **not** obstruct or in any way close off the front of the machine.

Install at least 100mm from materials and have a 100mm air gap at the front & rear of the unit. If the unit is used near combustible material, common sense should be applied to deem sufficient distancing.

Consult national standards that outline the positioning, spacing and ventilation before installation.

If this appliance is located in a row of appliances (e.g. Austheat® Fryer), ensure that adjacent machines do not restrict air flow. Failure to provide adequate air flow could result in the tripping of the thermal protective circuits within the unit.

Consideration should be given to securing the unit or limiting mobility if the unit is hard-wired. Consult appropriate standards to ensure compliance with all requirements.

We recommend the use of an RCD (Residual Current Device) rated at **no less than 30mA** for circuit protection. If an RCD is used to protect multiple appliances, ensure the RCD is appropriately rated so as to allow up to 30mA leakage current for this unit.

**CAUTION:** Do not attach any other items, machines or brackets to these units as any such alterations may change the thermal properties or safety aspects of these machines and will void any warranty.

**CAUTION:** In order to avoid inadvertent re-setting of the internal thermal cut-outs, ensure the appliance is not wired through an external switching devices (such as a timer), or any device that is regularly switched on and off by the utility.

## ELECTRICAL CONNECTION

Before connecting the machine to the power supply, ensure that **all** switches are in the OFF position.

A licensed electrician must install this unit to comply with national installation codes and regulations. Means for disconnection from supply must be incorporated in the fixed wiring in accordance with the wiring rules.



**WARNING: UNIT MUST BE EARTHED**

We also advise that this unit, and any other stationary appliances, be connected to a equipotential bonding grid to eliminate any

differences in electrical potential within the kitchen,

**WARNING:** If the electrical mains supply cabling is damaged, the machine must not be used until a qualified person has replaced the cabling and deemed the machine to be functioning properly.

There are two main supply connection points in the unit. The first is through the lower back panel at the rear of the unit. The second connection point is through the base of the machine at the rear. Both connection points have three choices of holes for the cable to pass through. Protection must be given to the mains cables if they are positioned such that they can contact the hot surfaces of the unit. **A suitable cable gland is required for the cable to pass through.**

Each hotplate must be connected to an adequately protected power supply and an **isolation switch mounted adjacent to, but not behind the Hotplate.** This switch must be clearly marked and readily accessible in case of fire.

## GENERAL INFORMATION

This appliance is designed as a floor mounted unit. The controls are located along the front display panel with the primary ON/OFF switch located on the lower control panel.

These units generate an extreme amount of heat, which has the capacity to adversely affect some components within the machine. To prevent any damage, and to provide an air curtain along the grease box guide assembly and upper display panel, these units are fitted with internal fans.

In the event of a failure of an internal fan, a safety thermostat will operate and cut power to the machine, the result being a sudden loss of power (pilot lights will no longer be lit).

If such a shutdown occurs, leave the unit to cool for 30 minutes and turn the unit off and back on.

This electrical reset will allow the unit to begin operating again. If the unit shuts down a second time this is confirmation that the unit is overheating and you should call Austheat® or your local electrician for service.

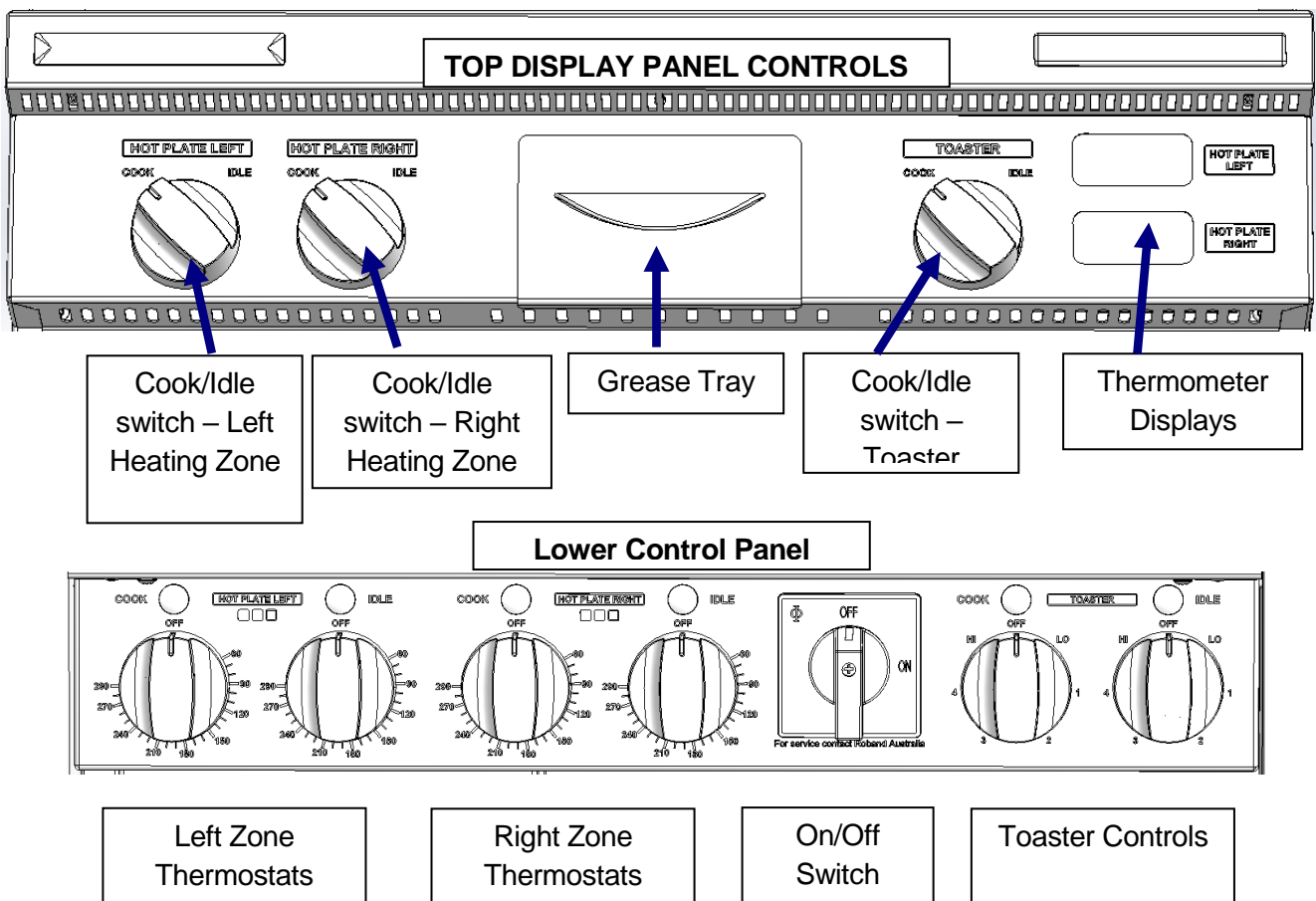
A strong Pest-Eradication program should be in place in any kitchen before installing this or any similar machines.

**WARNING:** Pouring cold water onto a hot plate will cause spitting and may result in damage to the plate.



If required, the unit can be moved by lifting from underneath the front, just above the door, and pulling it along on the rear castors.

## CONTROL LAYOUT



**WARNING:** THE ON/OFF SWITCH DOES NOT PROVIDE COMPLETE ISOLATION – REFER TO “ELECTRICAL CONNECTION”.

## CONTROL DESCRIPTION

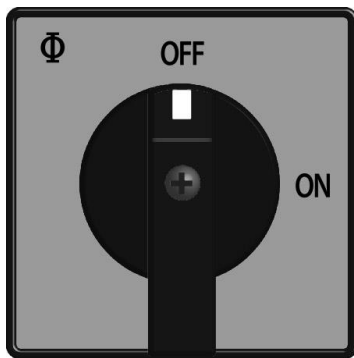
Both the hotplate and toaster have an idle/cook function, meaning you are able to have 2 pre-set temperatures to switch between. Simply set the thermostats on the lower control panel to your desired cooking or idle (non-peak cooking period) temperatures and switch between the two during busy periods (or quiet periods) to save energy.

## CONTROL DESCRIPTION

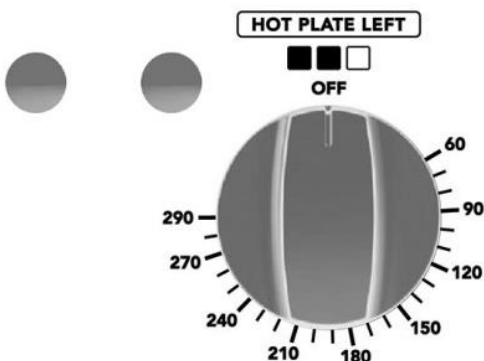
This appliance utilises a hotplate that is able to heat either the left side, right side or both sides during operation. The three elements heating the hotplate are split so that the left thermostat controls the 2 left elements, and the right thermostat controls the element on the right hand side.

Both thermostats have a maximum temperature of 290°C as seen below.

The primary ON/OFF switch is located on the lower control panel which, when turned in the "ON" position, will illuminate the green pilot light located on the upper display panel and signal that the unit is operational.



While the green pilot light will be constantly illuminated during operation of this appliance, the 2 orange pilot lights connected to either the left or right hand side controls will cycle on/off as the thermostat supplies power to the elements to maintain the predetermined temperature.



The Cook/Idle Switch allows you to quickly switch between 2 predetermined temperatures set by the lower thermostat.

Each thermostat clearly labels which operating "zone" it controls, and matches up with the relevant Cook/Idle Switch.

### HOT PLATE RIGHT

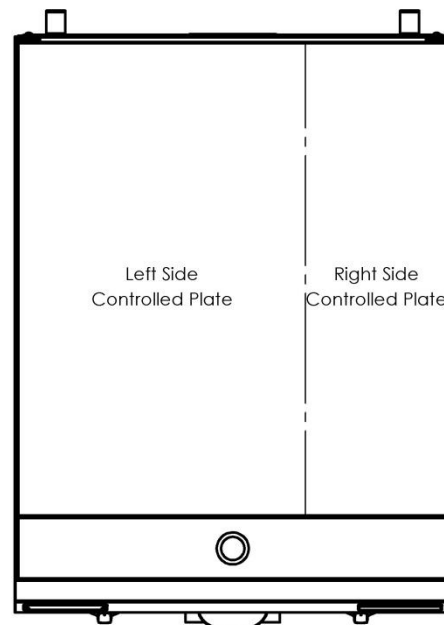
COOK

IDLE

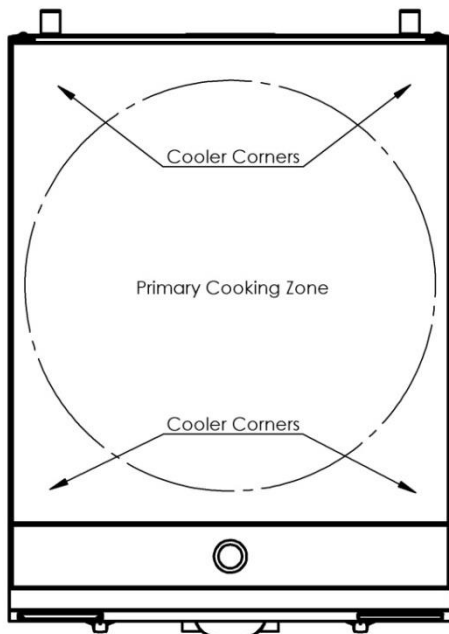


## COOKING/HEATING ZONES

As previously mentioned, the hotplate is not split evenly, with the left hand side elements heating 2/3<sup>rd</sup> of the hotplate and the right hand side elements heating the remaining 1/3<sup>rd</sup> (as seen in the pictorial below).



The hotplate is designed in such a way that heat pools in the centre of the hotplate, with the front and rear corners being comparatively cooler. This allows the user to balance the cooking times of multiple products/foods that require different temperatures or times to cook.



## TOASTING CONTROLS

The toaster element is controlled by the two energy regulators on the lower control panel on the right hand side. These are wired to a "Cook/Idle" switch on the upper display panel which allows switching between the two energy regulators.

It is suggested that the "Cook" energy regulator be set between 4-HIGH, and that the "Idle" energy regulator be set to 2. This will allow the elements to stay warm while using minimal power and will speed up the recovery time when the "Cook" setting is later selected. **This is only a guide and only personal use will dictate the best settings for your particular bread.**



Always use gloves when handling the toast rack during operation.

## TEMPERATURE DISPLAY

The temperature displays can be seen on the display panel, located on the front of the hotplate on the right hand side. It displays the current approximate temperature if the appropriate hotplate "heating zone".

In the event of an overheating situation, the temperature displays will also be shut down and will not re-illuminate until the machine is turned off and back on again (after cooling down).

## OPERATION

### SEASONING

Before cooking for the *first time* the hotplate 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 25 minutes.
- ◆ Allow the oil and salt to cool, and 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. Be sure to never clean the hotplate using cleaning agents (only soapy water) as this can strip back the seasoning layer that has formed and can damage the plate.

### COOKING

1. Rotate the main switch to the "ON" position, the green pilot light will illuminate, indicating power is on.
2. Rotate thermostats to desired cooking/idle temperature. Once set, the amber pilot light associated with each side will illuminate until the temperature is reached and will turn off.
3. Once the amber pilot light switches off, cooking may commence (temperature has been reached). Notice the amber pilot light will cycle on/off in sync with when the thermostat energises the elements.
4. When finished with the appliance, ensure both thermostats are set at "OFF" and primary switch is in the "OFF" position.

## TOASTING

### WORKSATION LAYOUT

These units are likely to be installed next to similar sized machines (e.g. Fryers) that will perform complimentary roles. In most cases, operators will be using this machine in conjunction with a bench or suitable surface on which burgers and other food products can be assembled or prepared.

For this reason, we recommend that areas between this unit and other machines and work-surfaces be kept clear of any potential obstacle or trip hazard. Work areas should also be cleaned and floors should be oil-free to reduce the likelihood of slipping.

It is anticipated that these machines will be operating beneath a suitable exhaust/extraction unit to reduce the ambient temperatures around the operator.

## SAFETY

### GENERAL SAFETY

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



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



Do not remove any cover panels that may be on the machine (with the exception of the circuit breaker cover).

This unit can get very hot, ensure everyone is aware that the machine is operating and take

care to avoid contact with hot surfaces. (Refer to installation for guide to ventilation)

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

Always use original spare parts. Genuine Austheat® parts have been checked for compliance and reliability and the use of non-original spare parts may compromise the function or safety of these units.

As part of the normal operation of this unit, hot air is expelled out the front of the unit. Never block or interfere with this air flow as the internal temperatures may rise and component damage can occur.

### GENERAL FIRE SAFETY

Before using any hotplate adequate safety measures should be in place. Such measures should include, but not be limited to, having an appropriate fire extinguisher or fire blanket located nearby in case cooking oils on the plate ignite. Refer to the appropriate regulations pertaining to your operating environment for details of the correct fire prevention measures required.

### SAFETY OF SERVICEPERSONS

Before servicing this machine it is necessary to disconnect all power. These units are NOT fitted with a mains isolating switch – as detailed in the installation section of this manual, an all-pole disconnection isolating switch should be mounted and wired external to this machine. A cooling circuit will remain “live” within these units even when turned “off” at the control panel. Please consider this before allowing qualified servicepersons to gain access to the machine.



## TROUBLESHOOTING

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

- ✓ The power is switched “on”, both on the unit and at any other point that supplies power to the machine (e.g. an isolating switch on the wall).
- ✓ The mains power is not faulty.
- ✓ The temperature has been set correctly and the thermal cut-out has not tripped. Refer to the “Thermal Cut-Out” section previous for more information on this control.
- ✓ The thermostat knobs are not loose or broken, rendering the thermostats inoperable.
- ✓ The circuit breakers located inside the lower section of the unit are all in the “on” position”. These are located behind a cover panel.

Typical issues that can be easily identified can be listed below:

1.1 Symptom – All power shut off

1.2 Check – Is air still flowing through the grease box guide?

1.3 Probable Cause – (If Yes) – Overtemp has cut out. Let machine cool for 30 minutes before switching back on. (If no) – Possible failure of primary fan or ON/OFF switch

2.1 Symptom – Plate takes too long to heat/cook

2.2 Check – All circuit breakers are in the “ON” position

2.3 Probable Cause – If tripped, there could be possible element failure. Reset circuit breakers and operate as normal. Call for service if they trip again.

3.1 Symptom – Grinding noise coming from inside the unit

3.2 Check – Does it sound like a fan turning but being noisy?

3.3 Probable Cause – Internal fan bearing may be failing. Call for servicing before the fan fails, as such a failure will cause the machine to overheat and shut down.

## THERMAL CUTOUTS

These units are fitted with an internal safety thermostat designed to cut power if the internal temperatures reach a point where other components may be damaged. There are a number of possible situations that may cause the safety thermostat to cut out, such as a thermostat failure or the failure of an internal fan. You may follow the procedure below as a first step to rectifying the problem.

1. Switch the Hotplate OFF using the main On/Off switch and allow it to cool for approximately 30 minutes.
2. Switch the unit back on – operation can now continue as normal.
3. Repeat steps 1 and 2.
4. If the unit again trips out it may be the result of a failure in an internal fan - phone for service.

If the Hotplate continues to perform without any further tripping of the thermal cut-out after step 3, then there is a strong possibility that the thermostat in use at the time is faulty, or that one of the internal cooling fans is no longer functioning. This should be attended to by qualified electrical personnel.

If the machines have tripped the thermal cut-out two or three times switch the unit off and refrain from further use until the unit has been repaired. Continuing to use the machine may cause premature failure of other components if repeatedly exposed to over-temperature situations.

## COMPLIANCE



### RCM:

Austheat® 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.

### ACSS (Advance Control Safety System)

The ACSS framework is a stringent and specific set of voluntary requirements aimed at the electrical safety, reliability and longevity of equipment used in the foodservice industry.

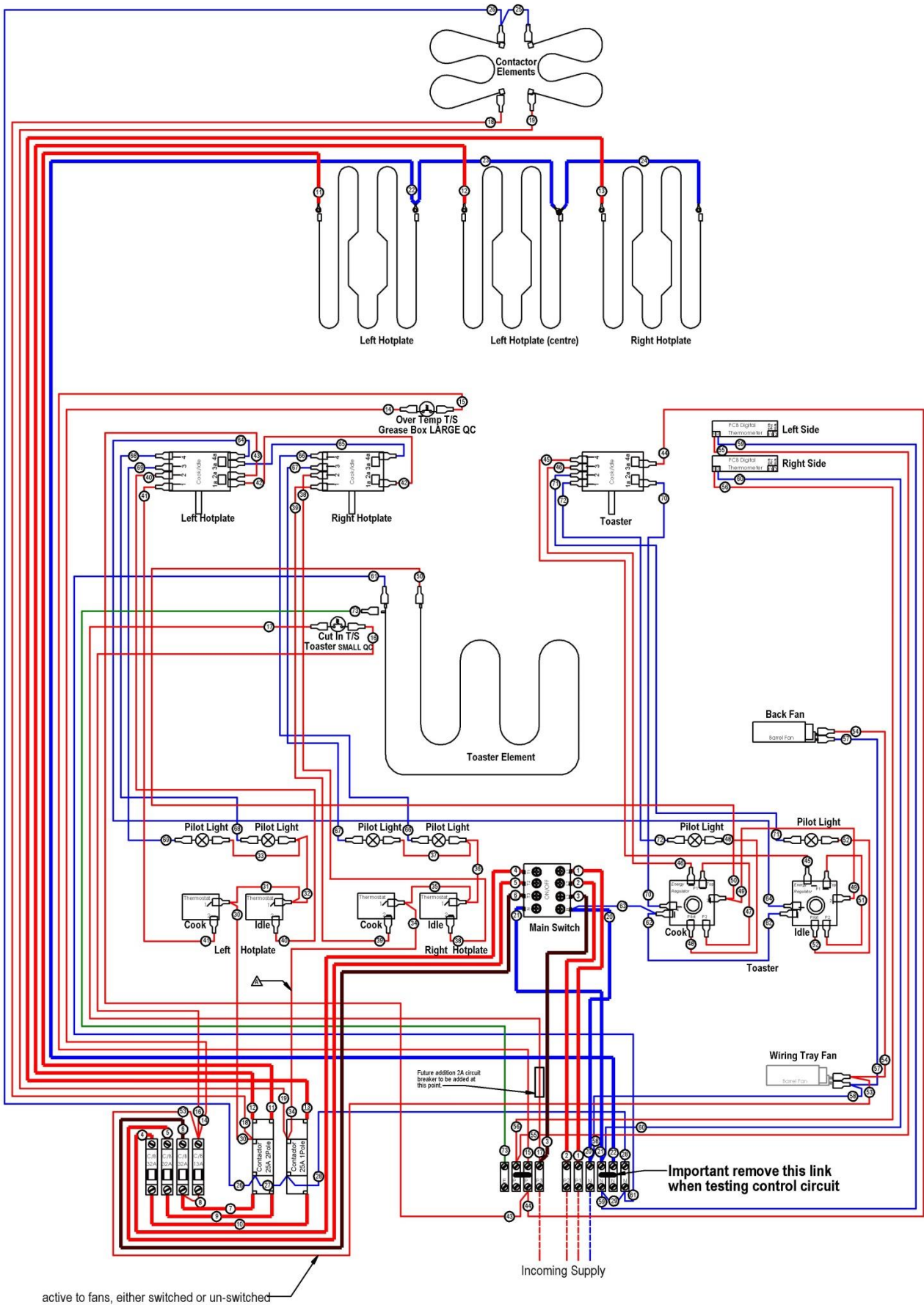
The ACSS framework has been developed as both a guide to the engineering and development of products as well as a guarantee to consumers that Austheat® equipment bearing this mark not only meets the requirements of the Australian Standards, they exceed them.

A unit bearing the ACSS mark is your guarantee that you are purchasing a machine built to far exceed the Australian standards. The unit has been designed to be safer, particularly from an electrical aspect, and last longer than similar units on the market today.

## SPARE PARTS

EC0225	Circuit Breaker – 32A
ES0232	Mains Rotary Switch – 4 Pole
EC0245	Rail Mounted Terminal Block Red
EC0246	Rail Mounted Terminal Block Blue
EC0247	Rail Mounted Terminal Block Earth
EC0249	Bridging Link
EC0347	Circuit Breaker – 13A
EC0348	Contactor – 2 Pole – 25A
EC0361	Contactor – 1 Pole – 25A
EC0471	Fan – Tangential – 18W
ES0264	Amber Pilot Light Assembly
ES0265	Green Pilot Light Assembly
HC0141	Element – 125W 230VAC
HC0174	Element – 3500W 230VAC
MC0093	Clamp - Cable
MC0609	Adjustable Leg
MC0610	Castor
MC0649	Toasting Rack
PC0276	Bush – 1 3/8" Nylon 6/6
PC0287	3/4" Plastic Knockout Plug
PC0288	1" Plastic Knockout Plug
PC0379	Bush – 1 3/8" Nylon 6/6 – Slotted Face
SS2204	Crumb Tray/Reflector
SS2219	Circuit Breaker Cover
TC0033	Thermal Cutout - 60°C – N/O
TC0035	Thermal Cutout - 70°C – N/C
TS0030	Thermostat 290°C Pan Assembly
VS0374	Grease Box & Handle Complete

# CIRCUIT DIAGRAM



VIEWED FROM FRONT OF MACHINE



## 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 a warranty fault.

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 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

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**

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