



Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

HOT DOG UNIT

Models: M3, M3T Version 1



These instructions cover the models of ROBAND® Hot Dog Units 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.

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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. 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 will get hot. Always be careful when near an operating Bun Warmer, 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.

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.

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 these grills should include:

- 1) One Hot Dog Unit (appropriate model, includes Hot Dog dividing rack)
- 2) This Manual
- 3) 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.



COMPLIANCE

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 Hot Dog Unit on a firm, level surface in the required position. Before connecting the unit to the power supply ensure that all the controls are in the "OFF" position.

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.

For the models M3 & M3T, plug the grill into a standard, single phase, 10Amp power point.

Please note that these machines should **not** be considered as portable and no attempt should be made to move them while they are operating or with the tank full of water.

OPERATION

Lift lid, remove wire rack and fill compartment with just enough water to cover the element. Replace the rack and lid, plug machine into power point and turn the right hand energy regulator knob (marked "T") to "HI". This will bring the water to the boil within a short time.

Filling the unit with hot water will reduce the heat up time. Reduce temperature to setting number 2 or 3 so that the water will simmer and place hot dogs in compartment. Do not have water too hot or you will find the hot dogs will burst after a period of time. The heating compartment is divided into two sections allowing hot dogs to be used from one compartment whilst fresh hot dogs may be heated in the other.

Check water level under compartment from time to time and top up with hot tap water when necessary. Turn the knob on the left hand side (marked "S") on to the "HI" position and this will heat the spikes. Push the bun over the spike and leave until the bun is warm, slide bun off and insert the hot dog. This control may be turned down to a lower setting if desired.

PLEASE NOTE:

The M3T model is supplied with Teflon coating to the spikes. The coating utilised is the best quality currently available from Dupont Ltd and is applied by a specialist in such coatings. However, neither Roband Australia Pty Ltd nor Dupont Ltd is able to guarantee the performance or longevity of these coatings other than for faulty workmanship. This is due to the protective coating nature of the product and it's use in unknown commercial environments.

It is important that Teflon coated spikes do not overheat or else discolouration or degradation of the Teflon coating can occur. Do not leave Teflon coated spikes on High power settings for periods longer than 5 minutes unless constantly in use, with buns regularly in place. Teflon coating is not covered under warranty.

⚡ 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.

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.

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.

Keep this unit out of reach of children.

<p>Electricity is dangerous, and should only be handled by qualified professionals. It's your life – Don't risk it.</p>
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CLEANING, CARE & MAINTENANCE

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

Daily cleaning should be considered mandatory for all cooking equipment.

Never let the water stay in the element compartment overnight as spices from hot dogs can cause corrosion, even to stainless steel.

- ◆ At the end of each day with the machine **turned OFF**, remove the lid and glass tank and wash separately. Pour water out of the tank and wipe out the element compartment and machine with warm soapy water.
- ◆ Avoid food carbonisation by cleaning the spikes regularly. Even wiping down as often as after each use will help. Use a cloth or sponge dampened with warm soapy water to clean the surface. A nylon brush or nylon pot scourer can be used to assist in the removal of stubborn build up. Be careful to ensure that water does **not** penetrate into the equipment.
- ◆ **Never** put cold water on a warm or hot cooking surface.

For the Teflon coated spikes

- ◆ Do **NOT** use any caustic cleaning products on the spikes.
- ◆ Do not under any circumstances use any metal or abrasive scrubbers or cleaners on the non-stick coating. Any stubborn cooking residue should be carefully removed by gently scrubbing with a Nylon scrubber or scraper. We recommend the use of Nylon scrubbers
- ◆ After cleaning and drying, the spikes should be seasoned lightly by wiping over with a little cooking oil to fill the microporosities in the surface. Do **NOT** use any caustic cleaning products on either spike type.
- ◆ **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 unit.

Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the hot dog machine to avoid injury.

TROUBLESHOOTING

If the Hot Dog Unit does not heat up check the following points before calling for service.

- ✓ The unit is plugged in correctly and the power is switched on.
- ✓ The power point is not faulty.
- ✓ The temperature has been set correctly.
- ✓ The energy regulator knob is not loose or broken, rendering the energy regulator inoperable.
- ✓ Check Appendix A on page 9 of this manual on RCD'S

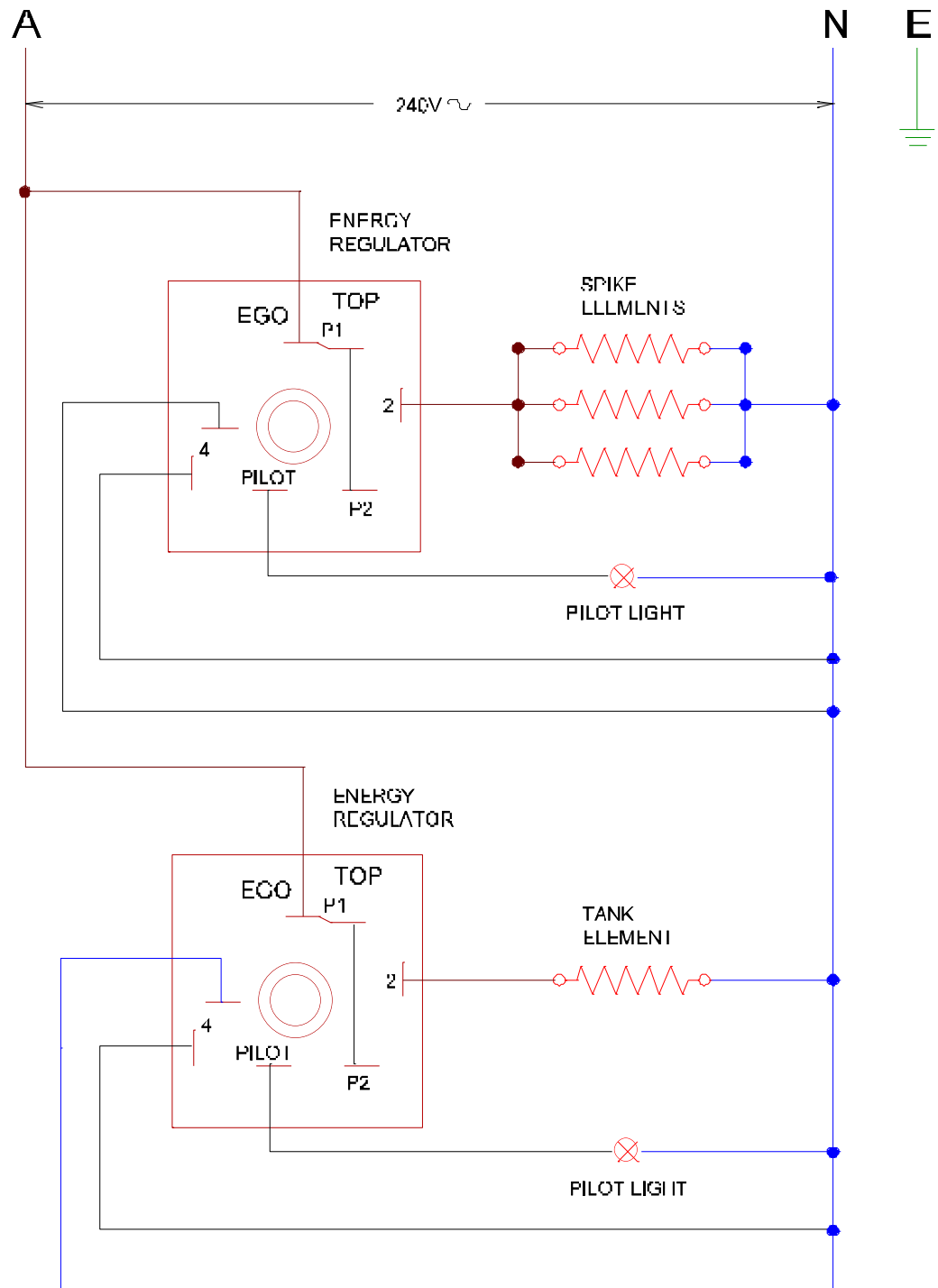
SPECIFICATIONS

Model	M3 & M3T
Power Source	240Volts AC
Power Rating	1000 Watts
Nominal dimensions	
Width	350 mm
Depth	320 mm
Height	300 mm
Net weight	8 kg

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

CIRCUIT DIAGRAM

Models: M3 & M3T



NOTE: This circuit diagram has been provided for reference and to assist qualified service and repair agents only. Under no circumstances should person's not suitably qualified attempt repairs to any electrical equipment.

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).

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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 _____

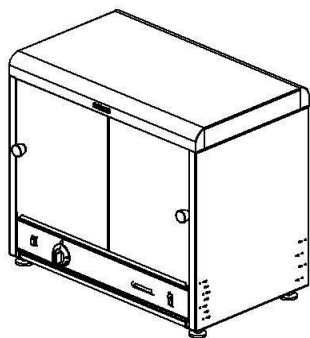
NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

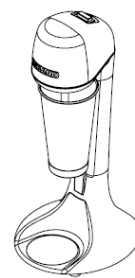
DO NOT POST

ROBAND® AUSTRALIA PTY LTD

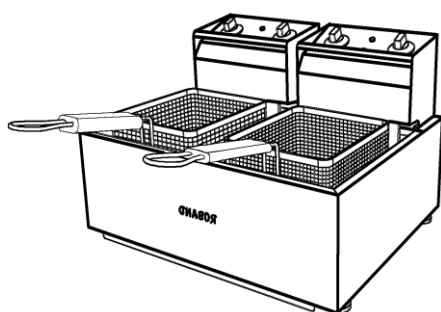
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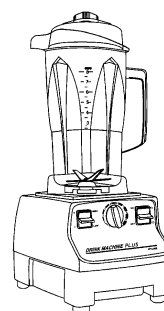
π-PLUS
PIE & FOOD WARMERS



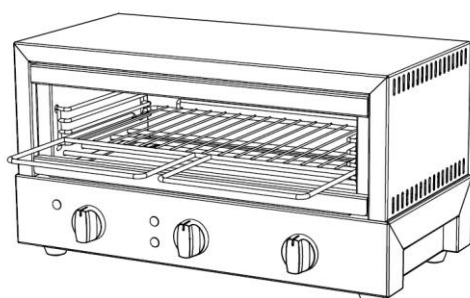
DRINK MIXERS



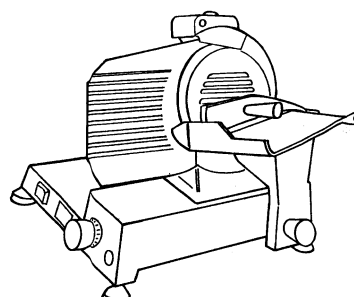
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

Manufactured/Imported in Australia by:

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