Manufactured By

ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

HOT FOOD BAR

Models: **E14, E16, E22, E23, E24, E25, E26**

Versions 6 and 7 Units

C22, C23, C24, C25 & C26

S22, S23, S24, S25 & S26

Versions 5 and 6 Units

CE

These instructions cover the models of Roband® Hot Food Bars listed above only. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

OPERATION

The food bar tank element and heat lamps are controlled individually. The tank element is controlled by an energy regulator, located on the control panel. The heat lamps are switched on with a toggle switch, also located on the control panel. The thermometer on the control panel has been designed to function as a guide for operation only. It reflects the temperature beneath the pans. The thermometer does **not** directly reflect the temperature of the food in the pans.

DRY OPERATION

Place all the pans in the food bar and switch on the heat lamps. Set the energy regulator to the desired position and allow the food bar to pre-heat for approximately 15 minutes before placing any food in the pans. An operating position of around 2 to 2½ should suffice, but experience will dictate the best position for the particular food being displayed.

Please note: Care should be taken while operating dry not to leave the energy regulator on HIGH for extended periods. The build up of excessive heat may damage the thermometer and cause excessive and hazardous external surface temperatures. A hazard assessment and appropriate risk management practices should be conducted and implemented prior to operating these units dry.

WET OPERATION

IMPORTANT: When using wet, only use clean distilled or filtered water. Hard Water (water with a high mineral content), Bore water or other poor quality water can cause accelerated corrosion and may void warranty.

The tank should be filled with fresh clean water to a level where it just touches the bottom of the element. If the water level is too high, performance will be compromised.

Once the water has been placed in the tank, place all the pans in the food bar and switch on the heat lamps. Turn the energy regulator to **high** and pre-heat the food bar, bringing the water up to a temperature of approximately 65-70°C. As a guide this will take approximately 20 to 30 minutes. When the water has reached this temperature, the food may be placed in the pans and the energy regulator can be returned to a lower, operating value. As with dry operation, around 2 to 2½ should suffice, but experience will dictate the best position for the particular food being displayed. ***The food bar should not be operated wet without the heat lamps operating***. The heat generated from the lamps prevents steam from condensing inside the food bar. If the food bar is fitted with rear sliding glass doors, it is recommended that they are not fully closed during operation. This ensures that the steam can escape from inside the food bar. When the food bar is shut down these doors should be left open to allow the moisture to evaporate.

Note: These units are not “humidity cabinets” and are not suited to holding Chickens at serving temperature and maintaining humidity for extended periods. For Further information refer to the “Use Outside Design Parameters” section.

SAFETY

GENERAL SAFETY

This appliance 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 when panels are removed (eg during servicing) as this may expose sharp edges.

Do not remove any cover panels that may be on the appliance.

This unit can get **very** hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces. The top of these units can reach temperatures that will burn skin – these units should not be "served over" without providing additional insulation or guarding to protect staff and customers.

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 appliance 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 appliance when in use.

Ensure that any damaged power cord is replaced before further use.

Keep this unit out of reach of children.

SAFETY GLASS

The Toughened Safety Glass used in the Roband® Food Bars is about five times stronger than normal glass. In addition to this strength the toughened glass is able to handle high temperatures and it is designed to shatter into small, relatively harmless pieces in the event of breakage. These glass pieces can be collected carefully by hand without resulting in lacerations.

This type of glass has a rather unusual property as a direct result of its toughened nature. When the glass takes an impact that does not immediately shatter the piece, it "stores" that stress in the glass layers. This stress "storage" is invisible and unmeasurable, but it is there nonetheless.

The storing of a stress is only temporary. If the glass suffers a sufficient impact and the stress is stored, it will one day be released. There is no way to measure when this release will occur, it could be after a few minutes, or it could be years later. When the stored stress is released the glass will spontaneously shatter. This could occur at any time, even when the appliance is off and nobody is near it.

In **extremely rare** occasions a glass door will "explode". This is a rare but entirely normal property of the glass, and although pieces of shattered glass may travel several metres, if they do contact bare skin they should not cause injury (even if you are directly in front of the explosion). It is important that any contaminated product be thrown away.

The alternative is to have glass that can be very dangerous when broken, or worse, could chip off and fall onto the food within (without being noticed). It is the opinion of Roband Australia that this glass is superior to both "Clear Float" and "Ceramic" glass with regards to function and safety.

CLEANING, CARE & MAINTENANCE

IMPORTANT: When using wet, Daily cleaning is required to avoid deposits building up which can cause corrosion. Never use caustic or abrasive cleaning chemicals or cleaning pads which can cause damage to the stainless steel.

When the food bar is being operated wet, it must be stressed that clean, fresh distilled or filtered water should be used at all times. The addition of a slice of lemon or lemon drops to the water daily will help to prolong the life of the element.

It is recommended that the water be allowed to cool before draining the tank. The tank and element can then be wiped clean.

To clean the food bar, wipe the unit down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the unit in water or allow the ingress of water into ventilation holes or controls. **Do not** clean this unit with the use of a water jet or spray applicator.

Remove doors for cleaning.

Use only soapy water to clean the unit (or glass cleaners on the glass panels) – many industrial chemical cleaners will damage plastics, polycarbonates or stainless steel, all of which are used in the construction of these appliances. Such damage could severely affect the operation of the unit and may result in appliance failures. Never apply soapy water with a spray applicator as direct spraying of the appliance can result in moisture ingress in the electrical controls.

Cleaning should be carried out daily for health and safety purposes and to prolong the life of the element and tank.

Do **not** use a metal scourer or abrasive pad.

In some areas hard water may cause a residue to build up on the surface of the tank and element. This should be removed to prevent any corrosion to the tank and/or element failure.

Caution: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury. Particular care should be taken when cleaning near the inside rim of the tank.

Caution: Handle glass with care when cleaning.

Note: Do not remove the silicone used in the corners and base of the tank. This silicone covers and protects welds used in manufacture, and if left uncovered may lead to rust spots.

Reminder: 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 Food Bar does not function check the following points before calling for service.

- ✓ The appliance is plugged in correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The energy regulator is not in the “OFF” position.
- ✓ The energy regulator knob is not loose or broken, rendering the switch inoperable.
- ✓ Check Appendix A on page 14 of this manual on RCD’S

SPECIFICATIONS

			Nominal Dimensions		
Model	**Power Source**	**Power Rating**	**Width - mm**	**Depth – mm**	**Height - mm**
E14	230Volts AC	2300 Watts	1135	408	675
E16	230Volts AC	2300 Watts	1665	408	675
E22	230Volts AC	1450 Watts	705	615	675
E23	230Volts AC	2300 Watts	1030	615	675
E24	230Volts AC	3200 Watts	1355	615	675
E25	230Volts AC	3450 Watts	1680	615	675
E26	230Volts AC	3450 Watts	2005	615	675
C22	230Volts AC	1450 Watts	700	615	750
C23	230Volts AC	2300 Watts	1030	615	750
C24	230Volts AC	3200 Watts	1355	615	750
C25	230Volts AC	3450 Watts	1680	615	750
C26	230Volts AC	3450 Watts	2005	615	750
S22	230Volts AC	1450Watts	700	615	750
S23	230Volts AC	2300 Watts	1030	615	750
S24	230Volts AC	3200 Watts	1355	615	750
S25	230Volts AC	3450 Watts	1680	615	750
S26	230Volts AC	3450 Watts	2005	615	750

Constant Research & Development may necessitate machine changes at any time.