



Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

FREE STANDING HOTPLATE

Models: AHT860 Version 3

Special Features:

- Ultra-Durable Stainless Steel Elements
- 12mm Steel Plate
- Adjustable legs & Rear Castors
- Digital LED Temperature Display
- Independently Controlled Grill
- Cook/Idle Selector Switch

These instructions cover the models of High Performance Hotplates listed above. 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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CONTENTS

INTRODUCTION	1
GENERAL PRECAUTIONS	1
PACKAGING	2
COMPLIANCE	2
INSTALLATION	3
GENERAL ARRANGEMENT	5
CONTROL PANEL LAYOUT	6
OPERATION.....	10
TOASTING ADVICE	12
GENERAL SAFETY	13
GENERAL FIRE SAFETY	13
SAFETY OF SERVICEPERSONS	13
CLEANING, CARE & MAINTENANCE	14
TROUBLESHOOTING	15
CIRCUIT DIAGRAM.....	16
SPECIFICATIONS	17
EXPLODED DIAGRAMS	18
EC DECLARATION OF CONFORMITY	27
WARRANTY	28

INTRODUCTION

Congratulations on your purchase of this quality **AUSTHEAT®** 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

These units 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 units should NOT be left unattended during operation.
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 These Hotplates are heating units, and, as with any commercial heating unit the surfaces on them will get hot. Always be careful when near an operating hotplate, and ensure that any risk to unwary customers or staff is minimised with additional signage if necessary. Due to the obvious heat hazard, AUSTHEAT® recommends that these Hotplates be kept out of reach of children.

 These units should be disconnected from all power via the main switch and allowed to cool before attempting to carry out any cleaning and maintenance routines.

Austheat® will not accept 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 and maintained correctly.
- ◆ There is any damage to the unit caused by the operator.

PACKAGING

All care is taken when packing and Austheat® ensures that every unit is functional and undamaged at the time of packaging.

The Package of these Hotplates should include:

- 1) One AH 800 series Hotplate (appropriate model)
- 2) 1 Toaster rack (for AHT Models)
- 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 the said unit within 24 hours of receipt. No claims will be accepted or entertained after this period.



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.

INSTALLATION

BEFORE CONNECTION TO POWER SUPPLY

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 free-standing hotplate on a firm, level floor in the required position. The legs can be adjusted for slightly uneven floors.

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 where possible. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

These units may be located in a “bank” or “row” of machines. If machines are located directly adjacent to this machine care must be taken to ensure that adjacent machines do not restrict the movement of air through the ventilation holes of this machine (both front and rear). These machines have a protrusion at the rear of the unit that provides a *minimum* spacing distance from any walls. This Spacer Protrusion should never be removed or altered in such a way that the minimum spacing distance may be compromised.

Ventilation systems within this machine will blow warm air out through the top of the toaster at the front of the machine. This flow of air must not be obstructed, deflected or inhibited as this will result in 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. Appropriate standards should be consulted when any installation is undertaken to ensure compliance with all requirements.

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* appliances, the RCD shall be appropriately rated so as to allow up to 30mA leakage current from these machines alone.



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 the machine.



CAUTION: In order to avoid inadvertent re-setting of thermal cutouts used in some models, these units must not be wired through an external switching device, such as a timer, or any device that is regularly switched on and off by the utility.

ELECTRICAL CONNECTION

Before connecting the hotplate to the power supply ensure that **all** the controls are in the “**OFF**” position.

A licensed electrician must install this hotplate to comply with national installation codes and regulations. The hotplates are supplied ready for connection to a three phase plus neutral and earth mains supply. Means for disconnection from supply must be incorporated in the fixed wiring in accordance with the wiring rules.



WARNING - THIS UNIT MUST BE EARTHED. We also advise that this unit, and any other stationary appliances, be connected to an Equipotential bonding grid to eliminate any differences in electrical potential within the kitchen environment.



WARNING - If the electrical mains supply cabling is damaged, the machine must not be used until a suitably qualified person has replaced the supply cabling and has deemed the unit 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.

CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

ELECTRICAL REQUIREMENTS

The following table shows the electrical requirements for your Hotplate.

Model	Total Power	Amps/Phase	Supply
AHT860	12.84 kW	15.2 / 15.2 / 23.7 A	400-415 VAC, 3 Phase + N + E

GENERAL ARRANGEMENT

These Hotplates are designed as floor mounted units. They have a central cooking plate with a protective splash guard. The controls are located along the front display panel and also below the Toaster (for applicable models).

The Grease channel is welded to the front of the plate and provides a drainage point to the Grease Box below.



WARNING: Always ensure the Hotplate is OFF, and is allowed to cool before cleaning.

These units generate an extreme amount of heat, which has the capacity to adversely affect some components within the machine. To prevent any internal damage, and to provide an air curtain across the toaster front (appropriate models only), 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 will be a sudden loss of power and the temperature displays 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.

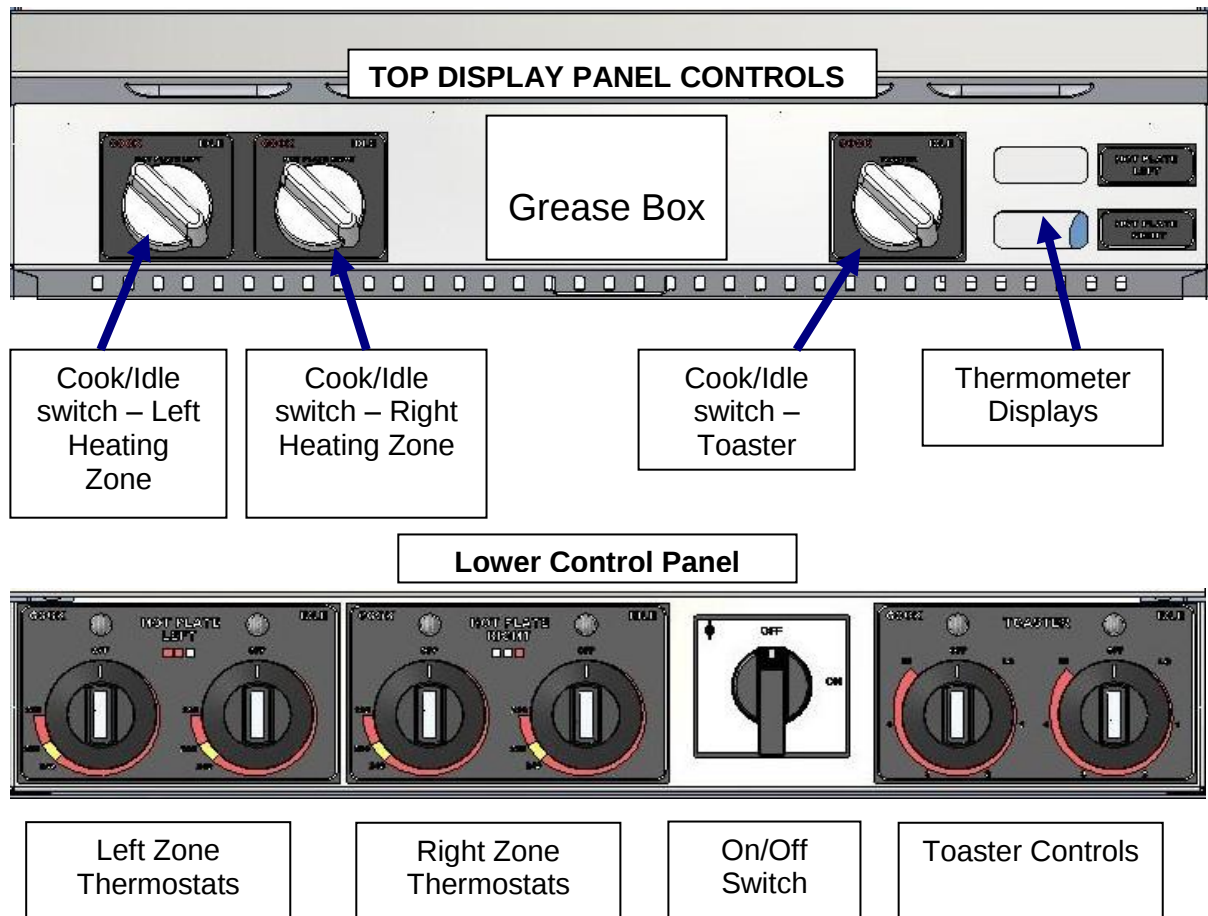
Cleaning is generally a simple procedure and details are provided in the following pages. A strong Pest-Eradication program should be in place in any kitchen before installing this or any similar machines.



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 PANEL LAYOUT



Take a moment to familiarise yourself with the general arrangement of the Hotplate before going any further. The controls are located beneath the toaster (appropriate models) and along the front display panel. The controls should be similar to those indicated above but will vary between models and functions (AHT860 pictured above).

CONTROLS DESCRIPTION

The controls consist of the following;

- An "ON/OFF SWITCH" (note, does not provide complete isolation of the machine – refer to "Electrical Connection").
- 1-2 primary thermostats, labelled "COOK".
- 1-2 secondary thermostats labelled "IDLE".
- 1 Primary Energy Regulator and 1 Secondary Energy regulator (models incorporating Toaster/Frill only).
- 1-2 digital temperature displays (Dependant on Model) located at the right hand side of the Display Panel.
- 1 Cook/Idle switch for the Toaster, located on the Front Display Panel to the right of the Grease Box (appropriate Models only)

- 1-2 thermostat selector switch (Cook/Idle). This is mounted on the left side of the Hotplate on the front display panel opposite the temperature display.
- Various pilot lights indicating states of operation. These will be described in the following text.

PLATE THERMOSTATS

These Hotplates have 2 thermostats per heating “Zone”, 1 primary (Cook) and 1 Secondary (Idle). Only one thermostat is in use at a time. The thermostat selector switch on the front display panel (also referred to as the Cook/Idle switch) is used to select which thermostat is to be used.

The secondary thermostat is designed to be used as a back up control if the primary thermostat fails, OR as an “IDLE” thermostat when the plate needs to remain warm but not cook.

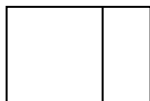
If failure occurs in the primary thermostat, set the Cook/Idle selector switch to the IDLE position to continue cooking with the secondary thermostat. In the IDLE position, only the secondary thermostat is used – by adjusting the setting of the secondary thermostat you can continue operation. This will allow the Hotplate to continue functioning until the primary thermostat is repaired. After the repair has been made the switch can be returned to the PRIMARY (i.e. Cook) position.

COOKING/HEATING ZONES

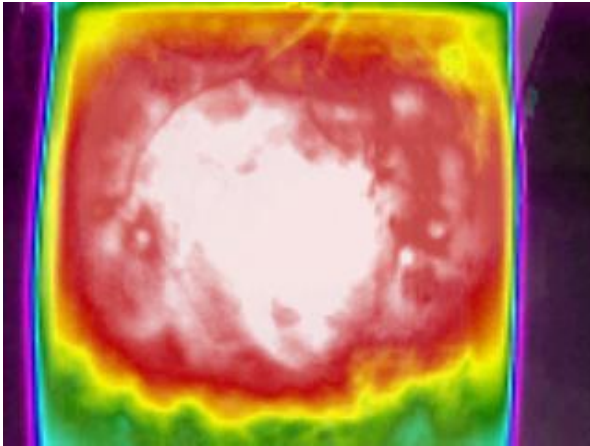
The Hotplate may be divided into distinct cooking “Zones”, depending on the model selected. On a 450mm wide unit there is only one Zone, heated by two elements beneath the plate. On larger units the plate is heated by 3 elements and divided into two Zones.

Where multiple heating Zones exist, the unit is fitted with individual heating controls for each Zone. In general, the Left Zone is controlled by the thermostats on the left, and the Right Zone is controlled by the thermostats on the right.

Note that these Zones are not equal in size. The following table gives an indication of the heating controls of these machines and this is also indicated graphically on the labels surrounding the thermostats on the control panel.

Model	Width of Plate	# of Heating Zones	Left/Right proportion of plate
AHT845	450mm	1	Not split
AHT860	600mm	2	2/3 Left / 1/3 right 

The current temperature of the underside of the plate surface (which provides a reliable approximation of the cooking surface temperature) is shown in the Display Panel on the right hand side of the machine.



Note that the front and rear corners are comparatively cooler and can therefore be used to help balance the cooking times of multiple products. The Thermal image pictured shows the temperature distribution (from around 300°C in the centre to around 200°C at the front corners).

Thermal Image of Plate

Top = Rear. Bottom = Front

TOASTER CONTROLS

For units incorporating a Toaster/Grill beneath the hotplate, the machines are provided with an individual heating element and separate controls. The incorporation of a separate heating unit means that the Plate elements and the Toasting element are completely separate entities and have no crossover in function.

The benefit of this arrangement is that the Toaster will give far more consistent heating and toasting results and will therefore require less focus to avoid burnt toast.

The Toaster element is controlled by the two Energy Regulators beneath the Toaster, on the right hand side. Again, there is a Primary and Secondary control. We recommend that the primary control be set between “4” and “HI”, and that the secondary control be set somewhere around “2”.

The Primary (Cook) and Secondary (Idle) settings are selected simply by rotating the Cook/Idle switch at the right hand side of the front display panel.

The settings detailed above will allow the elements to stay warm when the machine is in Idle mode, which will speed up the recovery time when the Cook setting is later selected. The above settings are a guide – experience will dictate the best settings for your particular bread/buns.

A handy reference on the characteristics of Toasters is located in the *Operation* section of this instruction manual to assist you to get the best performance from your Toaster/Grill.

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.

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 of the appropriate hotplate heating “Zone”.

In the event of an Overheat situation, the display panel(s) will also be shut down and will not re-illuminate until the machine is turned off and turned back on (after cooling).

WHAT TO DO IF THE THERMAL CUT-OUT TRIPS:

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. If the unit has activated the thermal cut-out switch twice in a short time, set the thermostat selector switch(s) to the SECONDARY/IDLE position. This procedure assumes you were using the primary thermostat. If you were using the secondary thermostat when the fault occurred then select the PRIMARY/COOK position in this procedure. Adjust the Secondary Thermostat to the desired cooking temperature.
4. Repeat steps 1 and 2.
5. 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 4, 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.

OPERATION

SEASONING

All Models.

Before cooking for the *first time* the plates 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 around 25 minutes.
- ◆ Allow the oil and salt to cool, 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.

COOKING

1. Rotate the main switch to the “ON” position. The thermometer displays will illuminate, indicating that the power is on.
2. Rotate the thermostat selector switches to the COOK position.
3. Rotate the “Cook” thermostat knob(s) to select the desired cooking temperature. For cooking, a setting of between 200° and 245°C should suffice, depending on the product being cooked, but experience will dictate the best temperature for each particular food being cooked. When the temperature has been set the associated amber pilot light will illuminate, indicating that heating is taking place. When the Plate has reached the set temperature the amber pilot light will turn off. The thermostat will then continue to cycle on and off, maintaining the set temperature. The amber pilot light will also cycle on and off with the thermostat.

Once the Hotplate has reached the set temperature, it is ready for cooking to commence. The set temperature will be displayed on the temperature display panel. **Note:** the temperature displayed will fluctuate and will not display a static value equal to the set temperature of the thermostat.

Also note that the plate surface will not be one uniform temperature. Cold Zones have been designed at the front and rear corners to allow food to be kept hot whilst minimising further cooking, thus enabling the user to coordinate cooking despite dissimilar cooking times of different foods.

To obtain the optimum results from your Hotplate we recommend the following guidelines.

- Keep the plate surface clean and clear of any carbon build-up.

-
- Never scrub the plate back to its original appearance, as you will then need to re-season the plate.
 - Clean the unit regularly and often.

TOASTING

Models purchased with the Toaster/Grill also have the advantage of a grilling / toasting rack which can be used at any time, regardless of whether or not the Plate is being used.

The toasting rack is placed on the runners and can be used in any of the different height positions to produce satisfactory results.

In all cases these units should be given sufficient time to reach the set temperature before cooking is commenced.

FIRST TIME OPERATION – “OFF-GASSING”

Note that these units are built utilising insulation materials within the body of the machine. These insulating materials help to reduce external panel temperatures and increase the overall operating efficiency of the machine.

Insulating materials such as those used within these machines are typically starch-based products with a “binding agent”. On first heating up, this binding agent will release some small amounts of vapour (commonly referred to as “Off-Gassing”). For this reason we recommend that operators run the machine with all controls in their *highest setting* for at least an hour before operating. Note that the vapours produced may sting the eyes of anyone leaning over the Display Panel.

The Off-gassing will *typically last no more than an hour*, and, once the off-gassing process is complete, no further off-gassing will occur unless the unit overheats. In a fault condition, where the machine overheats, some additional off-gassing may occur before the unit’s safety over-temperature device cuts the power.

The gaseous vapours emitted in the “off-gassing” period are **non-toxic**. They have a slightly unpleasant smell and may sting the eyes if in very close proximity.

WORKSTATION LAYOUT

These units are likely to be installed next to similar sized machines (eg 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.

TOASTING ADVICE

(Article Excerpt)

Regardless of the brand, any radiant heat toaster will run into problems when faced with the nasty prospect of fresh bread. The reason for this is simple; the high moisture content in fresh bread acts to counter the toasting effect. The moisture in each slice is driven down through the body of the bread (ie the top dries out faster) resulting in the top of the bread toasting before the bottom.

It is annoying for several reasons.... Primarily commercial restaurants and cafes want their toast done as fast as possible, but high moisture content slows this toasting down, and the uneven toast produced can be quite frustrating.

The solution to this is very simple and widely known; the bread needs to be a day old before toasting. By using day old bread you effectively bypass the problem of moisture content, as most breads will have lost a significant portion after a single day. Some breads have particularly high moisture contents and these may retain a higher level of moisture than your standard Sunblest or Tip Top breads.

Toasting can be further improved by ensuring that the bread is not stored in a fridge or cool-room prior to toasting. Refrigerated bread will not only start the bread cold and extend the toasting time further; it will also serve to retain within the bread the very moisture we are trying to get rid of.

⚡ **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.

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 (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.

CLEANING, CARE & MAINTENANCE

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

- The Hotplate should be cleaned daily, or more often if necessary.
- Ensure the power is off and the Hotplate is cool before attempting to clean any part of the machine.
- Wipe the Hotplate down with warm soapy water using a **damp** sponge or cloth. **Do not** spray the Hotplate, or any part of the machine or walls around the machine, with a water jet from a hose or pressure cleaner.
- Clear the Crumb Tray regularly.

Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.



Caution: Some cleaning agents can damage stainless steel or the polycarbonates and plastics used in switches and pilot lights, usually through prolonged use. For this reason we recommend cleaning with soapy water only. Any damage to the unit through the use of harsh or improper cleaning agents is entirely the fault of the user.



Warning: No parts of this these units, with the exceptions of the grease box and toaster rack (appropriate models only) should ever be immersed in water for cleaning or any other purposes.

Note: We recommend that all electrical appliances be inspected annually with reference to applicable Australian/International Standards to ensure compliance with changing Standards is maintained. Such inspections should be carried out by a suitable person conversant with the latest Standard updates.

TROUBLESHOOTING

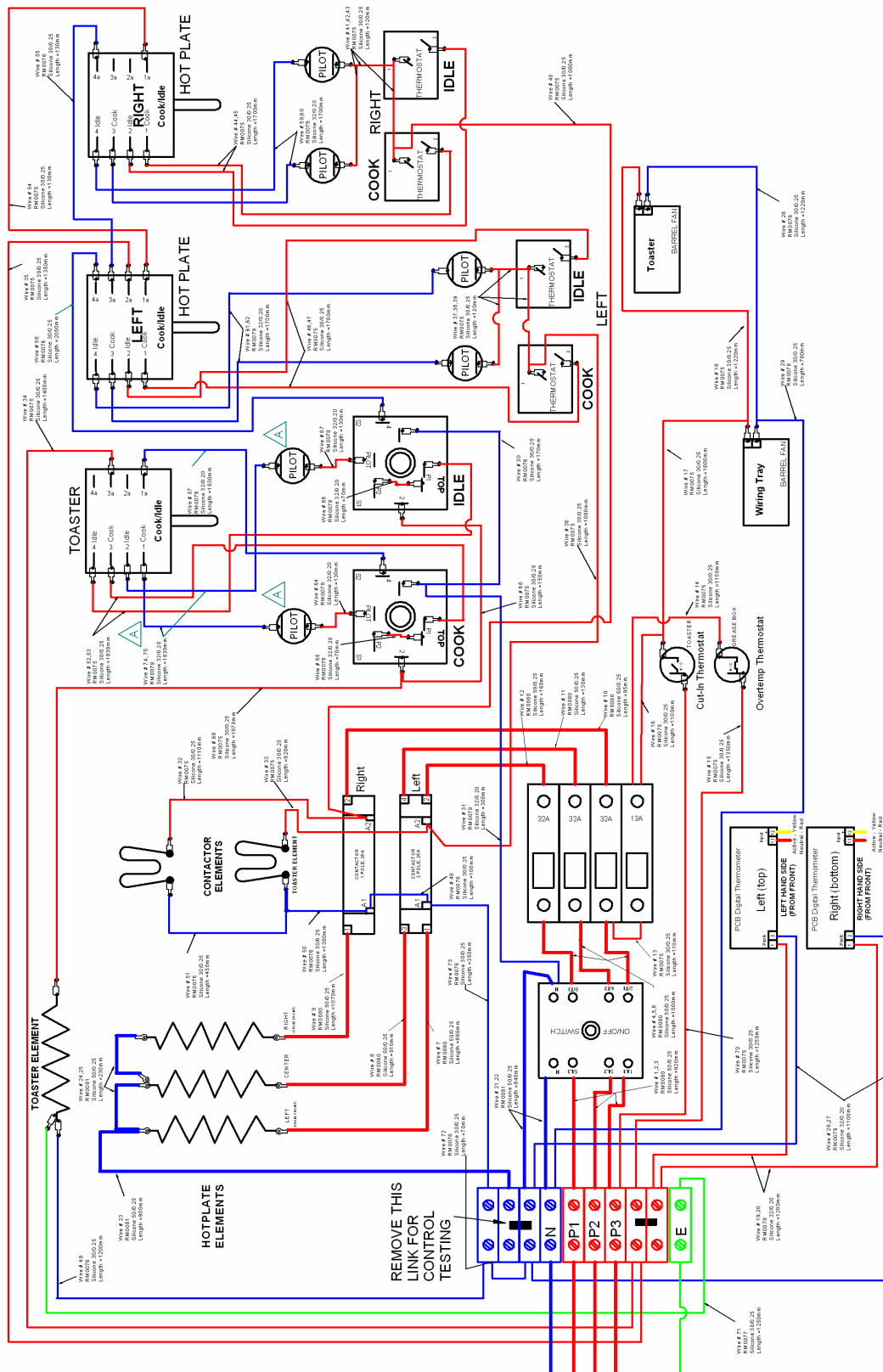
If the Hotplate does not function check the following points before calling for service.

- ✓ The power is switched “on”, both on the unit and at any other point that supplies power to the machine (eg 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

Symptom	Check	Probable Cause
All Power shut off	Is air still blowing out from beneath the Display Panel?	Yes – Overtemp has cut out. Allow to cool and turn the unit off and then on again. May be 2 nd fan failure of thermostat failure. No – Possible failure of primary fan or on/off switch.
Plate takes too long to heat/cook	Circuit breakers are all in the ON position	If Circuit breakers have tripped, possible element failure – reset and operate as normal, call for Service if the circuit breaker trips again.
Grinding noise coming from inside the unit	Does this sound like a fan turning but being noisy?	Yes – monitor to see if this gets worse. If the noise gets worse it is a sign that a bearing in the fan may be failing. It is better to call for service before the fan fails as failure of a cooling fan will cause the machine to overheat and shut down.

CIRCUIT DIAGRAM

MODELS: AHT860VER2



Note: These circuit diagrams have been provided for reference and to assist qualified service and repair agents only. Under no circumstances should a person not suitably qualified attempt repairs to any electrical equipment.

SPECIFICATIONS

			Nominal Dimensions		
Model	Power Source	Power Consumption	Width	Height	Depth
AHT845	400-415V AC 50/60 Hz 3 Phase + Neutral + Earth	8,470W	450mm	1080mm	855mm
AHT860		12,840W	590mm	1080mm	855mm

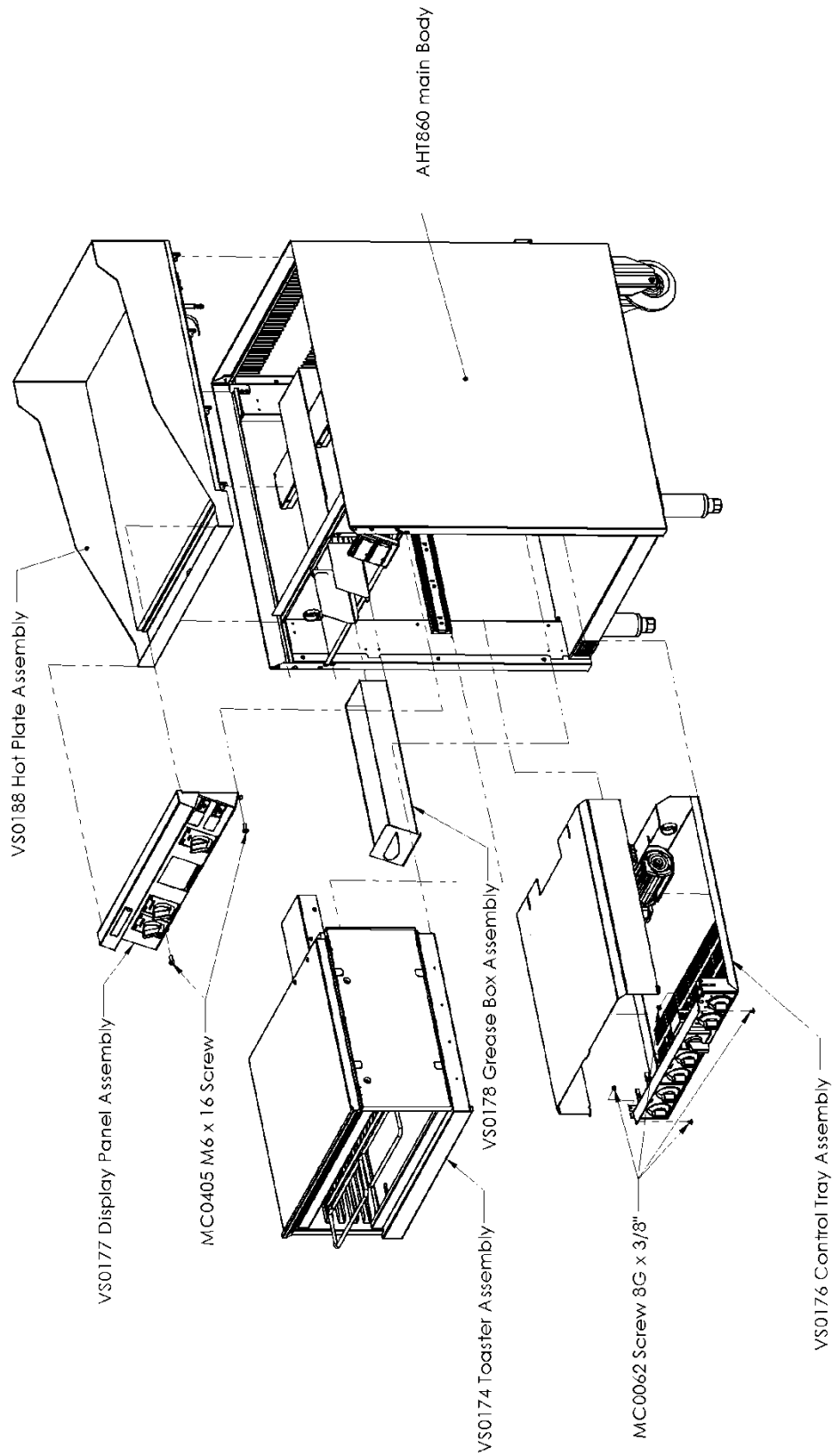
The operating noise levels of these machines do not exceed 70dB.

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

EXPLODED DIAGRAMS

AHT860 (V3) – MAJOR SUBASSEMBLIES

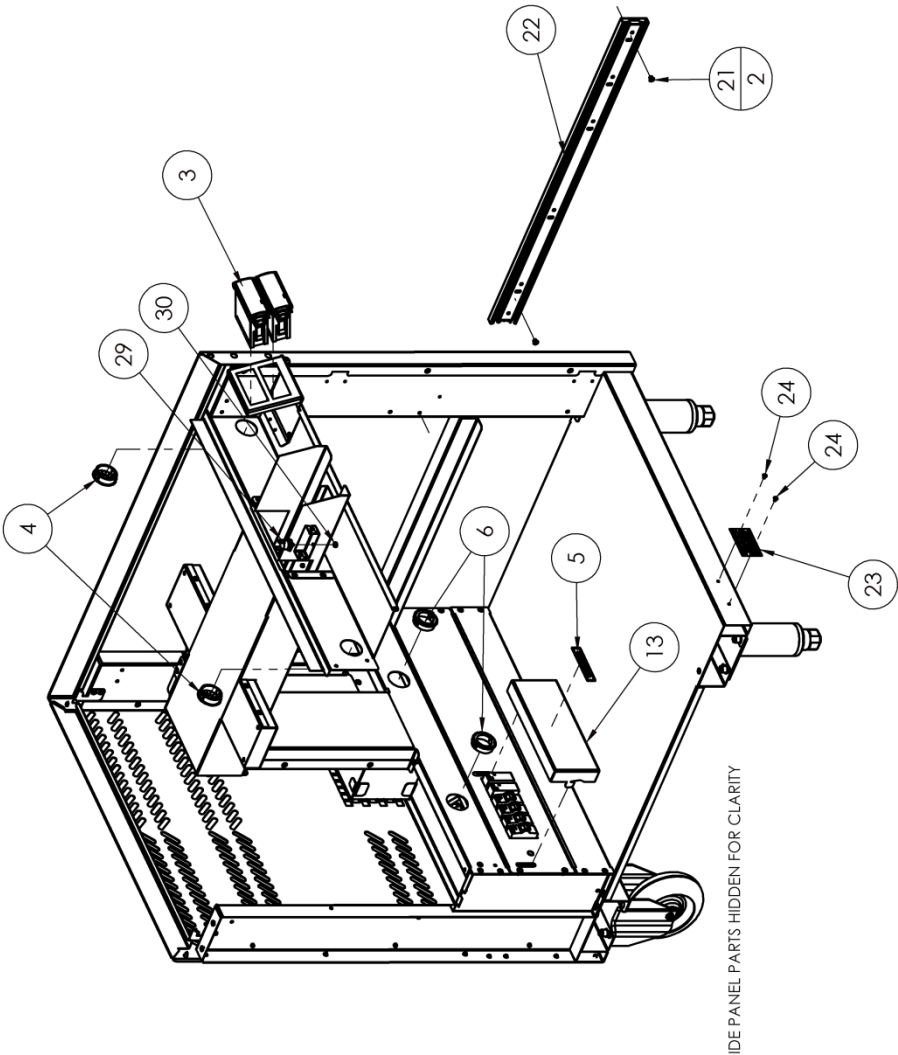
(sheet 1)



AHT860 (V3) – ELECTRICAL - FRONT

(sheet 2)

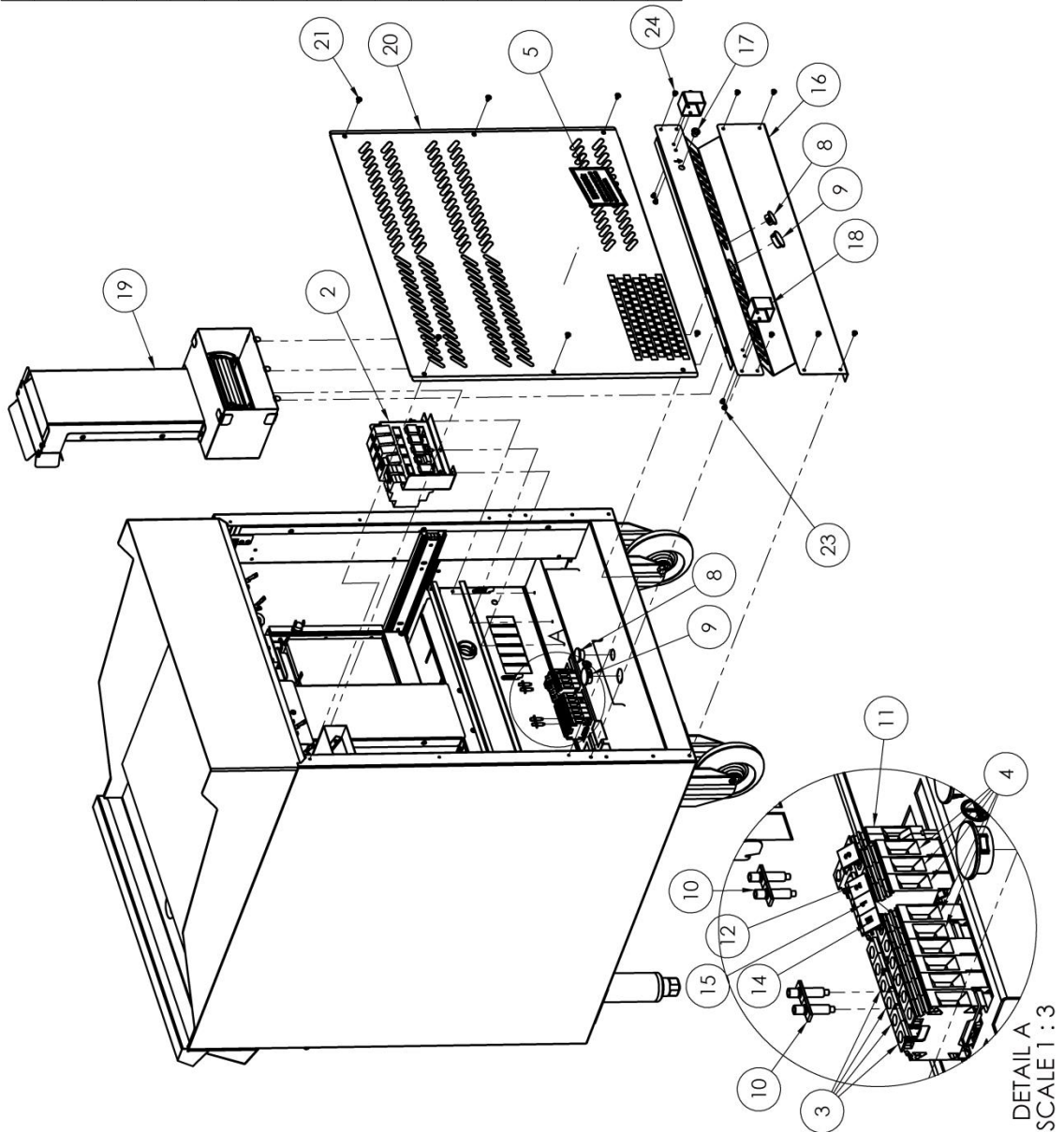
ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	VS0083	Main Body Assembly	1
3	EC0219	Digital Thermometer	2
4	PC0379	Universal Bush	2
5	NC0087	Circuit Breaker Label	1
6	PC0276	Universal Bush	2
13	SS2219	Circuit Breaker Cover	1
21	MC0810	Rivet - 5-2 Stainless Steel	15
22	MC0799	Draw runner (PAIR) - Telescopic	1
23	NS0001	Rating Plate Assembly - Plain	1
24	MC0283	Rivet - 73MS 4-1 Truss Head	2
25	EC0246	65A Terminal Block Blue	3
26	PC0287	0.75" Plastic Plug	2
27	PC0288	1" Plastic Plug	2
28	EC0249	Rail Mounted Terminal Block- Link	2
29	TC0035	70 deg C Self Holding Thermal Limiter	1
30	MC0688	Nut M4 Stainless	1



AHT860 (V3) – ELECTRICAL – REAR

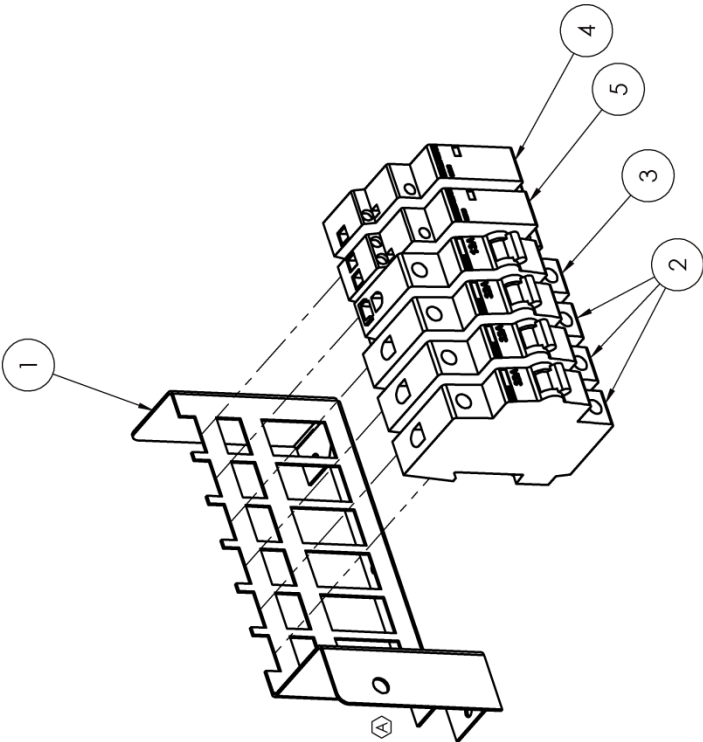
(sheet 3)

ITEM NO.	PART NUMBER	DESCRIPTION	QTY
2	VS0095	Electrical Assembly	1
3	EC0246	65A Terminal Block Blue	4
4	EC0245	65A Terminal Block Red	5
5	NC0079	Label - Colourbond Disconnection Warning	1
8	PC0287	0.75" Plastic Plug	2
9	PC0288	1" Plastic Plug	2
10	EC0249	Rail Mounted Terminal Block- Link	2
11	EC0247	Earth Terminal Block	1
12	EC0275	Terminal Block Marker "2"	1
14	EC0277	Terminal Block Marker "N"	1
15	EC0250	Terminal Block Marker "1"	1
16	SS2185	Back Bottom Cover	1
17	MC0693	Nutsert - M6 Thin Sheet	1
18	SS2367	Rear Spacer	2
19	VS0195	Toaster Fan & Duct Assembly	1
20	SS2184	Back Top Cover	1
21	MC0062	Screw - 8G x 3/8" Self Tap Phillips Pan NP	11
23	MC0810	Rivet - 5-2 Stainless Steel	7
24	MC0810	Rivet - 5-2 Stainless Steel	8



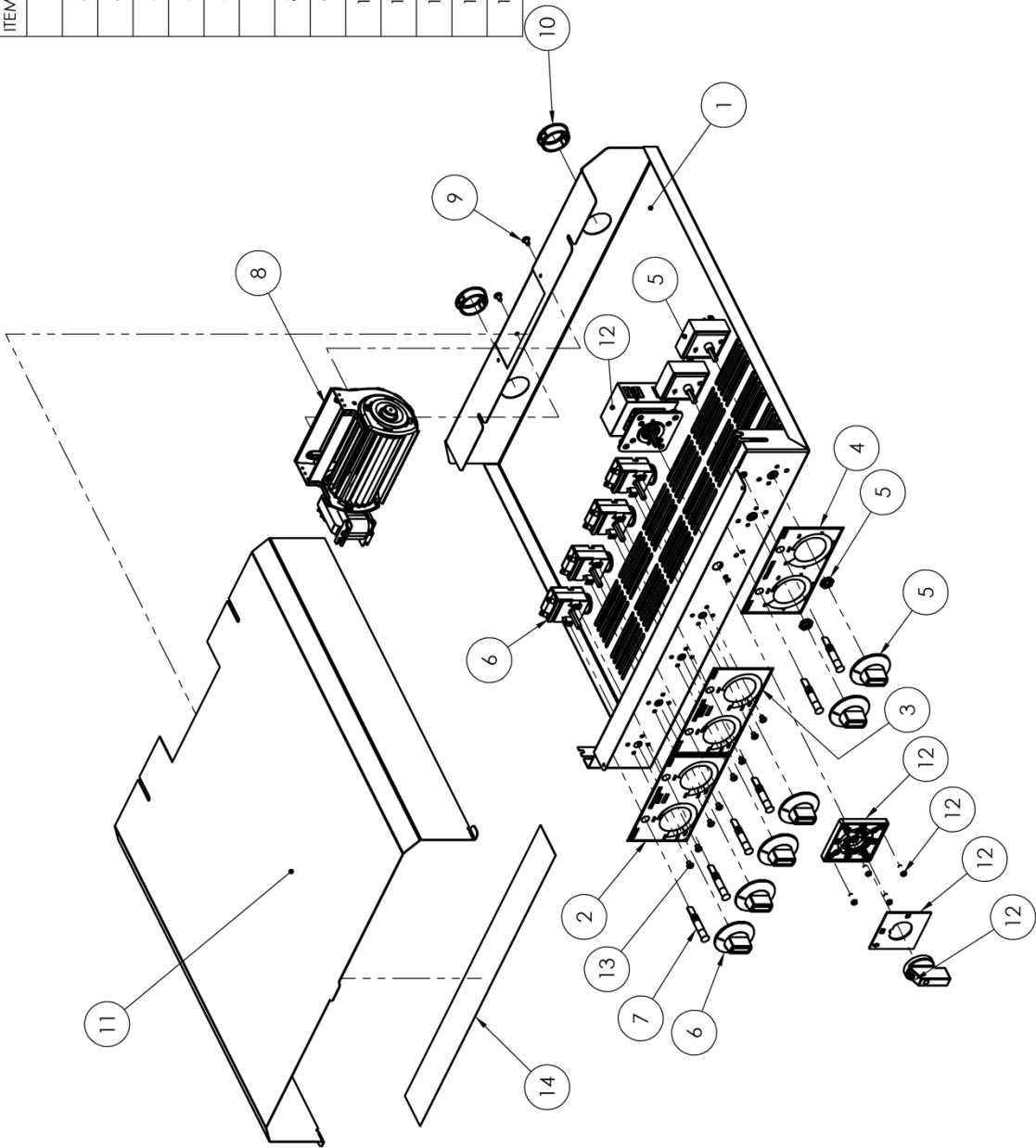
ELECTRICAL ASSEMBLY (VS0095)

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	SS2220	Circuit Breaker Mount	1
2	EC0224	Circuit Breaker - 32A, miniature	3
3	EC0347	Circuit Breaker - 13A	1
4	EC0361	Contact 1P 25A	1
5	EC0348	Contact 2P 25A	1



CONTROL TRAY ASSEMBLY (VS0176)

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	SS2224	Control Tray	1
2	NC0114	Decal - Hotplate Left	1
3	NC0115	Decal - Hotplate Right	1
4	NC0062	Decal - Toaster	1
5	TS0002	Energy Regulator with Knob	2
6	TS0016	Thermostat - 285°C, long capillary & Plain Knob	4
7	EC0273	Pilot - Amber	6
8	EC0349	EGO Tangential Fan	1
9	MC0062	Screw - 8G x 3/8" Self Tap Phillips Pan NP	2
10	PC0276	Universal Bush	2
11	SS2372	Contol Tray Cover	1
12	EC0232	32A 4P Mains Isolater Rotated 90°	1
13	MC0565	Screw M4 x 5 Button Head Torx 2p	8
14	FC0736	Tape - Fibreglass 2"	1



TOASTER ASSEMBLY (VS0174)

ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	SS1686	Toaster Body Assembly	1
4	HC0175	Element - 1700W 230V	1
5	MC0808	Element Support Bar	2
6	MC0712	Screw - M5 x 8 - SS	2
7	SS2209	Element Keeper - Toaster	1
8	MC0062	Screw - 8G x 3/8" Self Tap Phillips Pan NP	9
18	TC0033	60 deg C Normally Open Thermostat	1
19	MC0688	Nut M4 Stainless	1

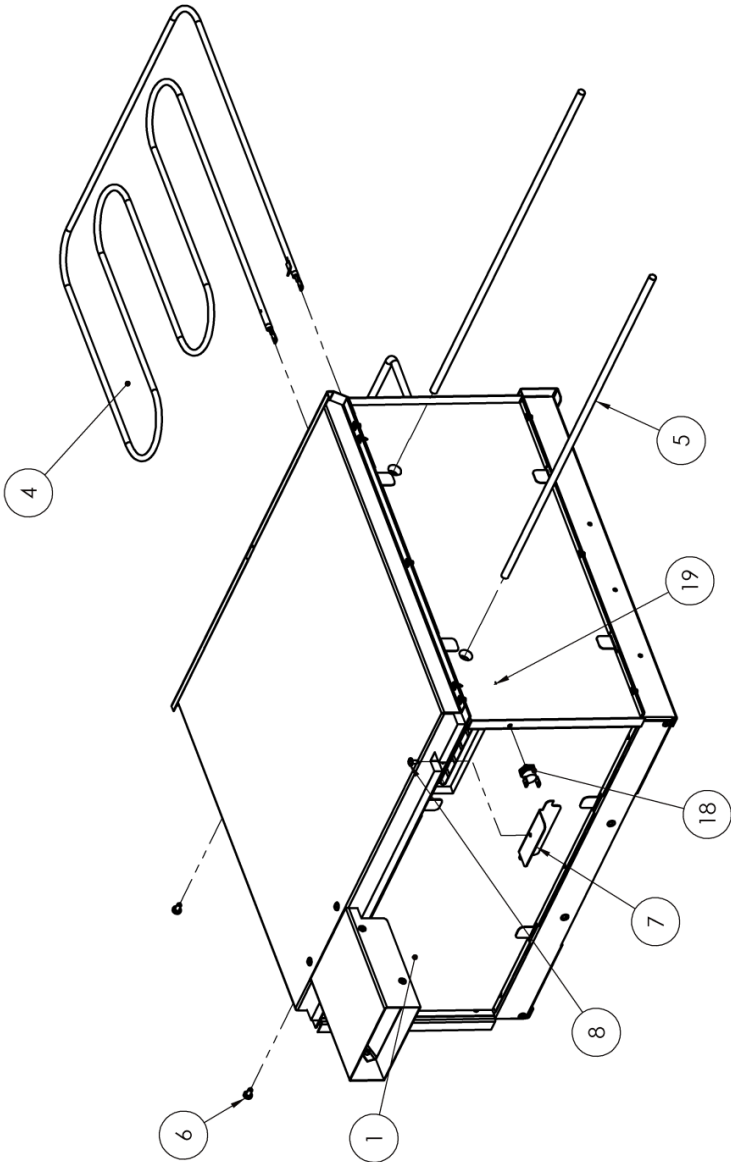
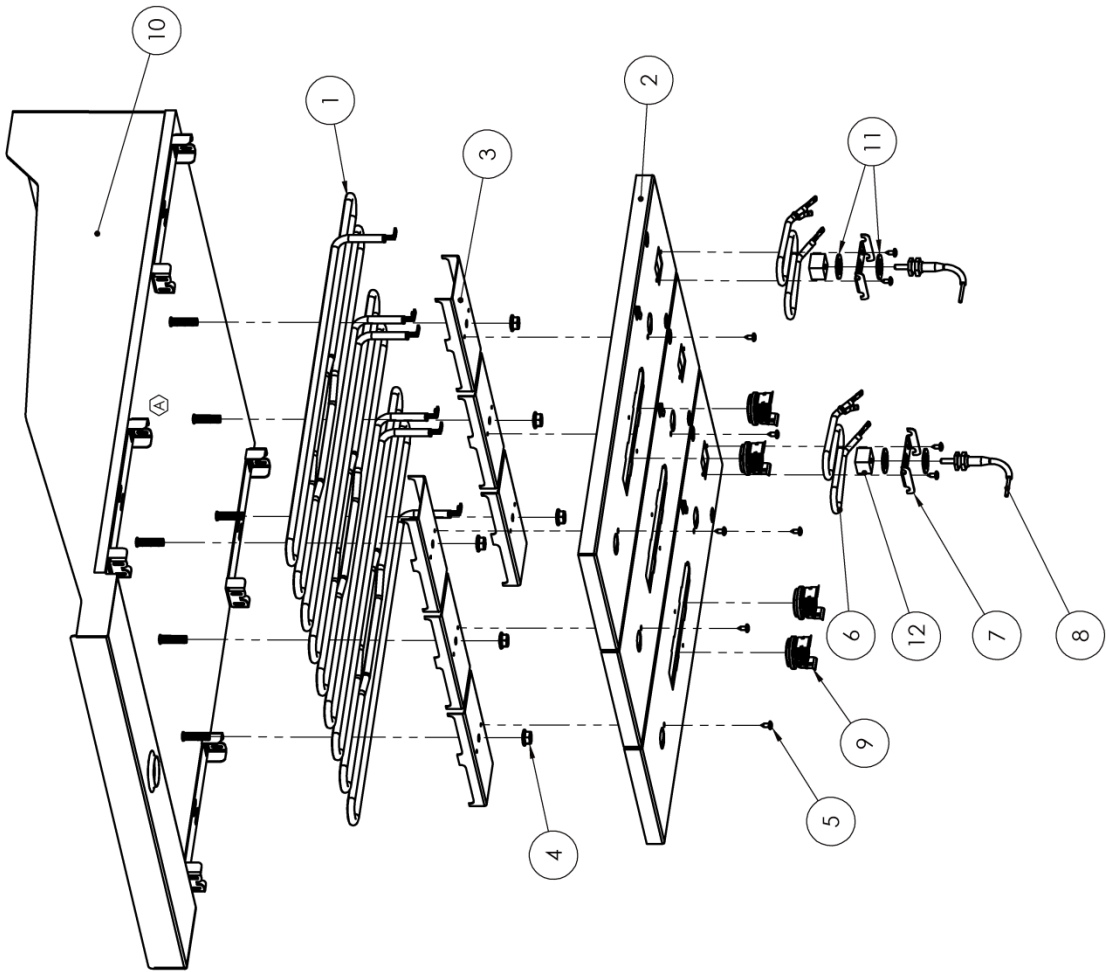


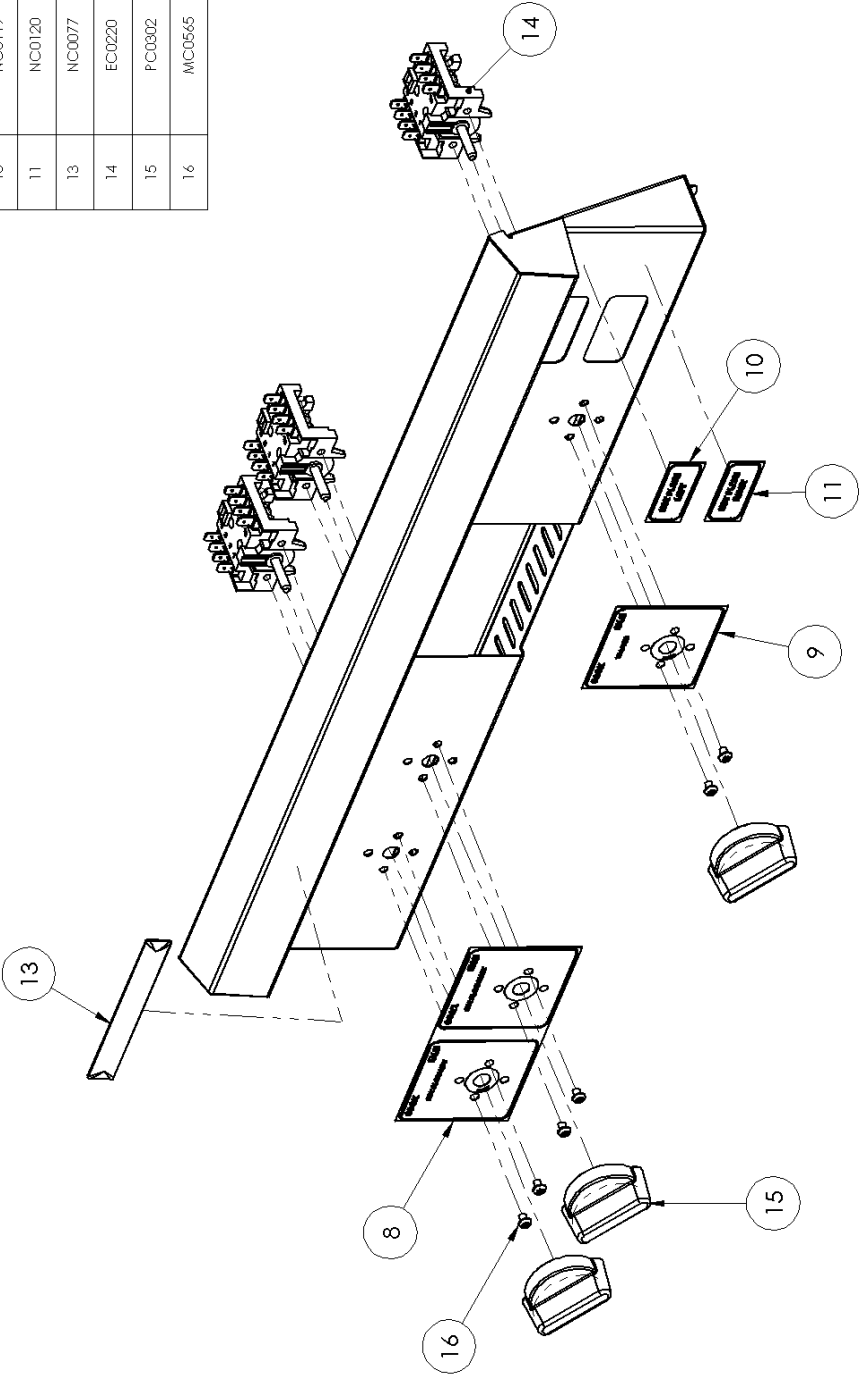
PLATE ASSEMBLY (VS0188)

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	HC0174	Element - 3500W 230V	3
2	SS2179	Element Cover	3
3	SS2178	Element Clamp	6
4	MC0807	Hex Flange Nut Grade A M8	6
5	MC0062	Screw - 8G x 3/8" Self Tap Phillips Pan NP	10
6	HC0141	KH2 Steel Element	2
7	SS2348	Element & Sensor Retainer	2
8	EC0359	Type K Thermocouple Sensor	2
9	TC0034A	TC0034 Sensor Bulb	4
10	SS2298	Hotplate Weld Assembly	1
11	PC0317	Insulating Washer	4
12	PC0388	Thermometer Insulating Pad	2



DISPLAY PANEL ASSEMBLY (VS0177)

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
8	NC0117	Decal - Hotplate Cook / Idle	1
9	NC0118	Decal - Toaster Cook / Idle	1
10	NC0119	Decal - Hotplate Left Temperature Display	1
11	NC0120	Decal - Hotplate Right Temperature Display	1
13	NC0077	Auxheat Appliance Label	1
14	EC0020	Switch - 2 Pole Changeover	3
15	PC0002	Knob	3
16	MC0065	Screw M4 x 5 Button Head Torx ZP	6



NOTES

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EC DECLARATION OF CONFORMITY

Manufacturer	Roband Australia 1 Inman Rd Cromer NSW, 2099 Australia
Model Type	Austheat® Hotplates (AHT Series Hotplate/Toasters)
Description	Hotplate/Hotplate & Toaster – 3 Phase
Date of first CE Marking	1st April 2008
Specific Models	AHT860

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: 14th April 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 is 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 _____

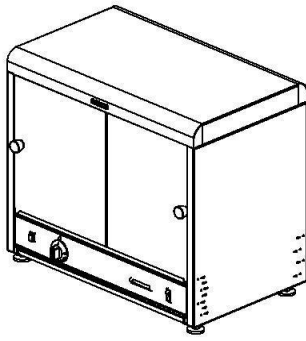
NAME OF DEALER: _____

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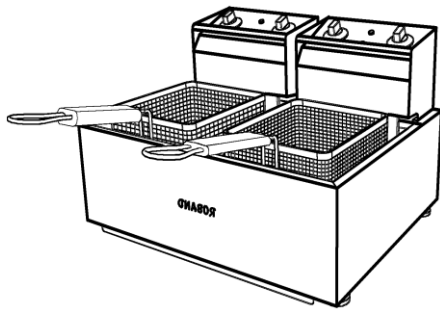
OTHER LEADING PRODUCTS AVAILABLE:



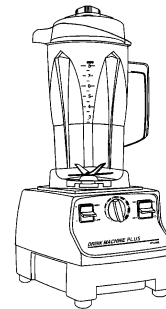
π-PLUS
PIE & FOOD WARMERS



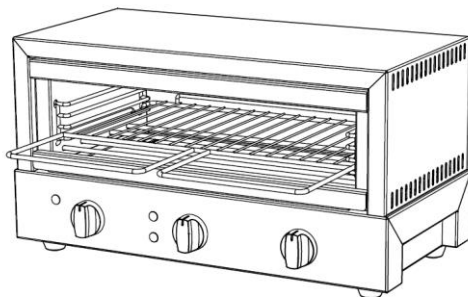
DRINK MIXERS



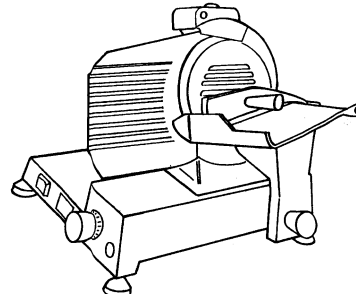
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

Manufactured/Imported in Australia by:

ROBAND®
AUSTRALIA PTY LTD

Authorised Distributor/Agent