



Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

BAIN MARIES

Models	CHOC1	Version 3
	CHOC2	Version 5

Special Features:

- Slim Line Thermometer
- Ultra-Durable Stainless Steel Elements
- On/Off Switch that Electrically Isolates the Unit from Mains Power
- Advanced Control Safety Systems
- Accurate Thermostat Control
- Safety Over-Temp Cut-Out



These instructions cover the models of ROBAND® Bain Maries listed above 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 on these Chocolate Tempering Bain Maries will get hot. Always be careful when near an operating Chocolate Tempering Bain Marie, 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. Do not allow children to play with these units.

These Chocolate Tempering Bain Maries are for use with food placed in pans. The performance of these units cannot be guaranteed for applications outside of its design intention.



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.
- The machine has been modified in any way.

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 Chocolate Tempering Bain Maries should include:

1. One Chocolate Tempering Bain Marie (appropriate model)
2. Appropriate number of pans (depending on model ordered)
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 said unit within 24 Hours of receipt. No claims will be accepted or entertained after this period.



COMPLIANCE



C-TICK:

Roband® products have been designed and manufactured to comply with any and all specifications set out by the Australian Communications Authority (ACA) in regards to Electromagnetic Compatibility. As testament to such compliance these units bear the C-Tick 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 Roband 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

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 Chocolate Tempering Bain Marie on a firm, level surface in the required position. Adjust the feet if necessary to level the unit if the surface is slightly uneven. As a precaution, it is recommended that all non-metal bench top surfaces be protected from heat with some form of insulation. A piece of masonite, sheet metal, laminate or similar material would be sufficient for this task.

Before connecting the Bain Marie to the power supply ensure that all the controls are in the "OFF" position.

For all models plug the unit into a standard, single phase, 10Amp power point.

Always ensure the power cable is not in contact with hot parts of the Chocolate Tempering Bain Marie when in use, and have any damaged power cord replaced immediately.

OPERATION

To turn “ON” the CHOC Machine rotate the on/off switch to the “ON” position. The Bain Marie tank element is controlled by a thermostat, located on the right side of the control panel. These units are designed to temper chocolate and must be used wet.



CHOC1 & CHOC2 CONTROL PANEL DISPLAY

THESE UNITS ARE SUITABLE FOR WET OPERATION ONLY.

Fill the tank with fresh clean water to a level such that the base of the pan is in contact with the water when it is in place. Once the pan is in position follow the instructions below and allow time for the water to heat to the set temperature. During operation the water in the inside tank may need to be refilled at irregular intervals due to evaporation. The Water level should be checked and adjusted at least every 3 hours. Care should be taken when adjusting water levels.

Rotate the thermostat knob to set the desired operating temperature. Experience will dictate the best temperature for the particular chocolate being prepared. For good results with couverture chocolate we recommend the following procedure.

1. Heat the chocolate slowly to 40-43°C.
2. Allow the chocolate to cool to approximately 28°C.
3. Re-heat the chocolate to 32°C for use. (Recommendations from chocolate suppliers should take precedence over those in this instruction manual.)

It is important to keep the temperature of the chocolate below 50°C and to ***continually stir*** while it is being worked. The unit should never be operated for long periods unattended. Water levels in the Bain Marie should be checked every 3 hours.

It is important to note that the thermostat only controls the temperature of the water in the tank, not of the chocolate. There will be a temperature differential of approximately 1°C - 5°C between the set temperature and that of the chocolate temperature, therefore always take the temperature of the chocolate with a thermometer to ensure accurate tempering.

⚡ 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 may 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. Use gloves (or some other form of protection) when handling the Bain Marie.

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.



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. These cords should be replaced by qualified service persons only.



Do not clean this unit with the use of a water jet.



Keep out of reach of children.



Electricity is dangerous, and can cause serious injuries and fatalities. Make sure that only qualified people service this machine.

CLEANING, CARE & MAINTENANCE

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

Clean, fresh 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.

Ensure the power is off and the bain marie is cool before attempting to clean any part of the machine. 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 Bain Marie, use hot soapy water with a clean sponge or cloth. We recommend this be done daily to prolong the life of the element and tank. Do **not** use a metal scourer. 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.

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 under the rim of the tank to avoid contact with possible sharp edges.



Do not immerse the bain marie in water or allow the ingress of water ventilation holes or controls. **Do not** clean this unit with the use of a water jet.



CAUTION: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the bain marie to avoid injury.



CAUTION: 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 lack of adequate cleaning or the use of harsh or improper cleaning agents is entirely the fault of the user.

TROUBLESHOOTING

If the Bain Marie does not heat up check the following points before calling for service.

- ✓ The Bain Marie is plugged in correctly and the power is switched on.
- ✓ The on/off switch has been rotated to the “on” position.
- ✓ The power point is not faulty.
- ✓ Thermostat is in the correct relative position.
- ✓ Thermostat knob is not loose or broken, rendering the switch inoperable.
- ✓ Check Appendix A on page 11 of this manual on RCD'S

The CHOC1 and CHOC2 machines are fitted with an additional over-temp thermal cut-out. In the event that the thermostat fails and the machine temperature rises above 90°C, the thermal cut-out will automatically deactivate the power. To reset the Thermal Cut-out, disconnect power from the appliance, allow to cool to room temp, then re-apply power to the appliance.

If the Thermal cut-out has been activated, it is likely that the machine has a fault that requires a qualified service agent.

Only after all these points have been checked should you call for service.

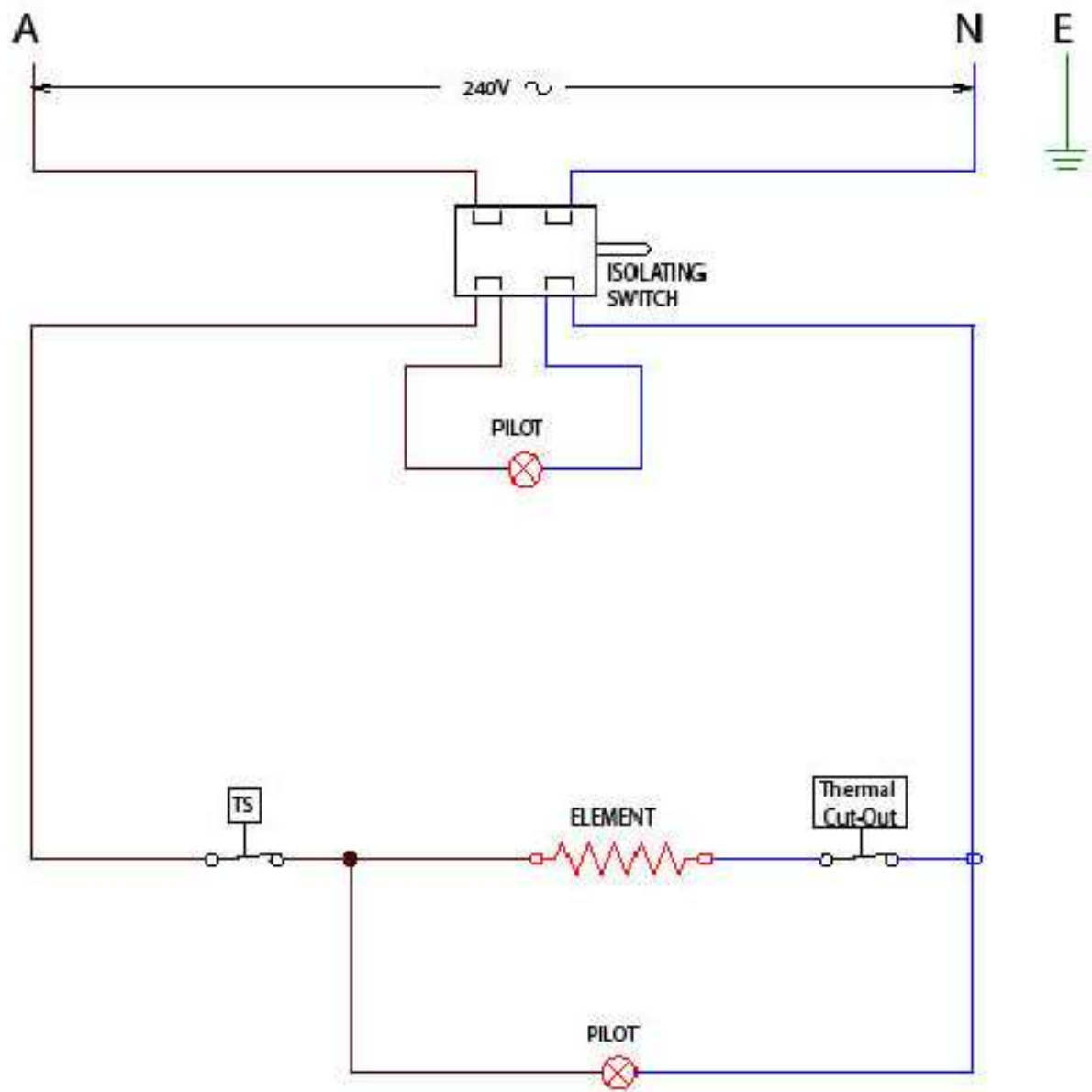
SPECIFICATIONS

			Nominal Dimensions		
Model	Power Source	Power Rating	Width mm	Depth mm	Height mm
CHOC 1	220-240 Volts AC 50-60Hz	545 - 650 Watts	355	265	305
CHOC 2	220-240 Volts AC 50-60Hz	840 - 1000 Watts	555	350	305

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

CIRCUIT DIAGRAM

MODEL: CHOC1 & CHOC2



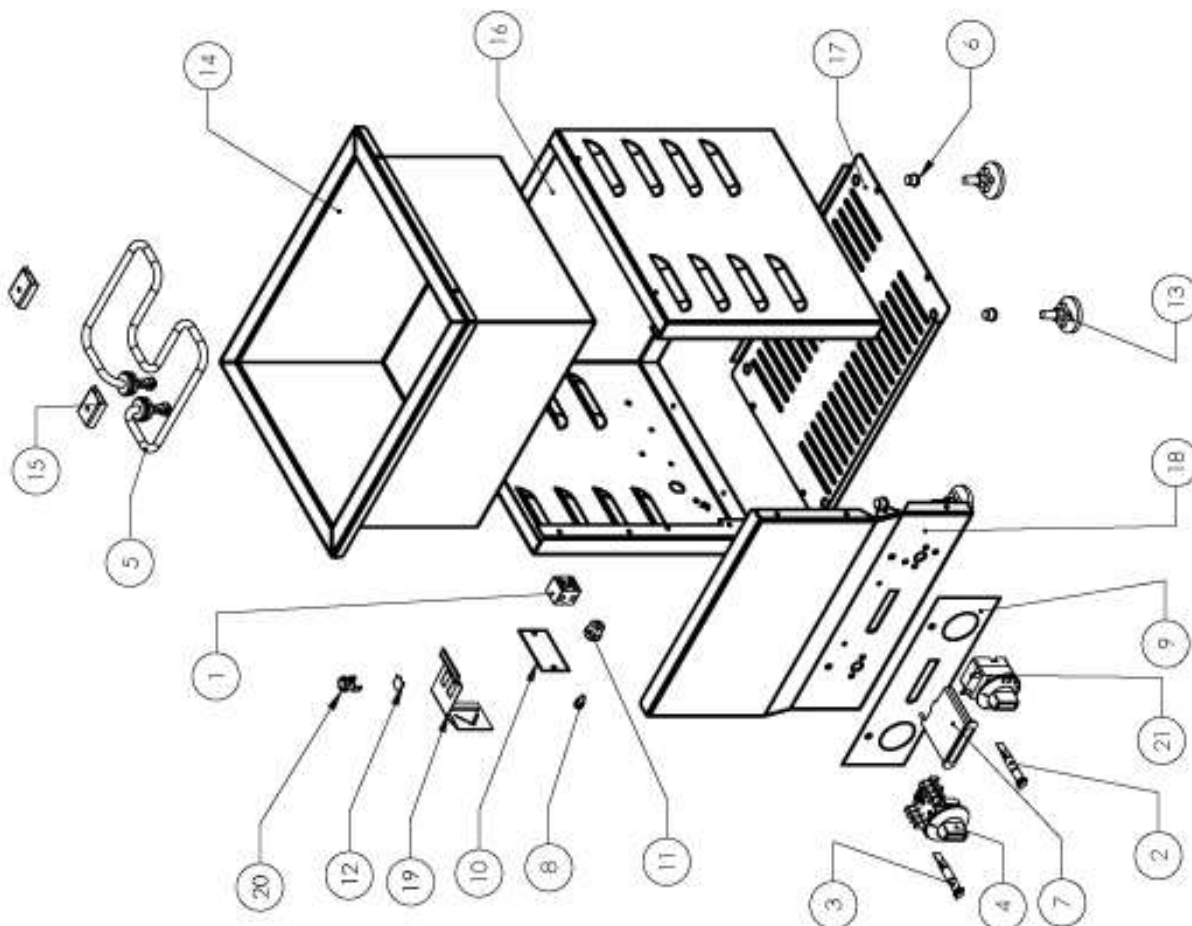
TS - Thermostat

NOTE: This circuit diagram has 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.

EXPLODED DIAGRAM

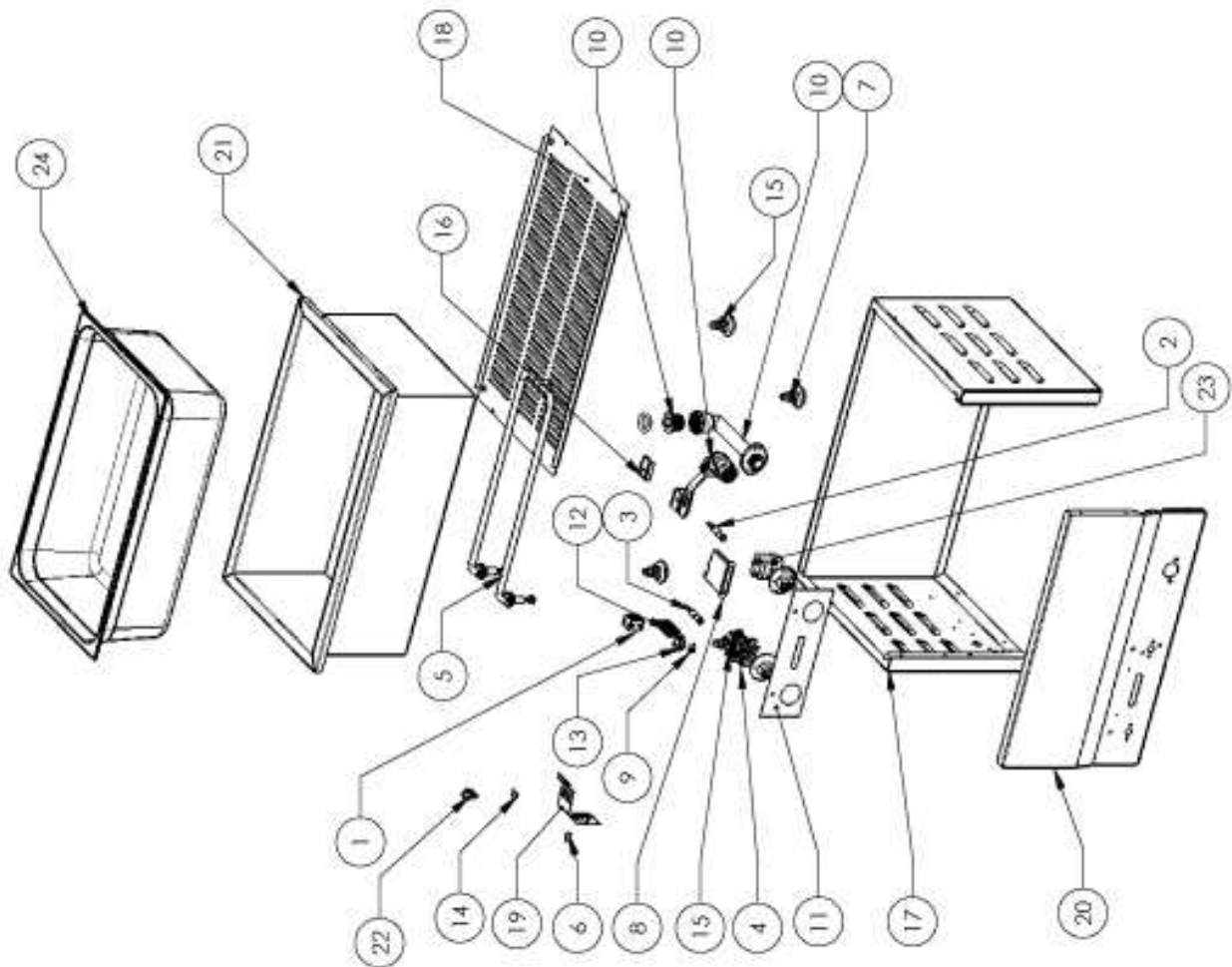
MODEL: CHOC1

ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	EC0031	Terminal Block - Porcelain	1
2	EC0184	Pilot - 6mm Amber, T120	1
3	EC0206	Pilot - 6mm Green, T120	1
4	ES0192	Rotary Switch & Plain Knob	1
5	HC0148	Element 700W 240V	1
6	MC0279	Nutsert - M8 Thin Sheet	4
7	MC0577	Thermometer - Slimline (-35 to +65°C)	1
8	MS0368	Earth Screw Assembly	1
9	NC0067	BM Series Label	1
10	NS0001	Railing Plate Assembly - Plain	1
11	PC0060	Cord Clamp - 10A	1
12	PC0312	Thermostat Adaptor	1
13	PS0094	Foot Low Nut Set	4
14	S1426	Tank	1
15	SS0008	Thermostat Bulb Clamp	2
16	SS1365	Body	1
17	SS1430	Bottom	1
18	SS1605	BMT Control Panel	1
19	SS1921	Thermostat Bulb and Pepl Bracket	1
20	TC0060	Pepl Thermal Cutout	1
21	TS0015	Thermostat 50° & Marked Knob	1



MODEL: CHOC2

ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	EC0031	Terminal Block - Porcelain	1
2	EC0184	Pilot - 6mm Amber, T120	1
3	EC0206	Pilot - 6mm Green, T120	1
4	ES0192	Rotary Switch & Plain Knob	1
5	HC0036	Element 1000W 230V	1
6	MC0047	Screw 3.16 BSW x 1.2 RH SS	1
7	MC0279	Nutsert - M8 Thin Steel	4
8	MC0524	Thermometer Slimline 50-200	1
9	MS0388	Earth Screw Assembly	1
10	MS0389	One-Piece Drain Assembly	1
11	NC0067	BM Series Label	1
12	NS0001	Rolling Plate Assembly - Plain	1
13	PC0060	Card Clamp - 10A	1
14	PC0312	Thermostat Adaptor	1
15	PS0094	Pool cw Nut Set	4
16	SS0008	Thermostat Bulb Clamp	2
17	SS1421	Body	1
18	SS1424	Bottom	1
19	SS1921	Thermostat Bulb and Pepl Bracket	1
20	SS2078	Control Panel	1
21	SS2100	Tank	1
22	TC0040	Pepl Thermal Cutout	1
23	TS0015	Thermostat 50° & Marked Knob	1
24	Z11150	Steam Table Pan	1



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).

WARRANTY

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against faulty workmanship and materials for a period of 12 months from the date of purchase. Glass, lamps and Teflon coatings are **NOT** included in this warranty. Generally, all goods claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection. Any part deemed to be defective will be replaced, however, no claims will be entertained for 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 this company.

This 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 costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Under no circumstances shall Roband Australia Pty Ltd or any subsidiary company or Agent be liable for loss of profit or damage to other equipment and property.

Generally, authorised service agents are located in all areas which have authorised distribution dealers. For the name of your nearest authorised service agent please contact:

ROBAND AUSTRALIA PTY LTD

Warranty Number: 1800 268 848 (for Australian residents)
Phone: +61 2 9971 1788 Fax: +61 2 9971 1336
Email: warranty@roband.com.au

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 PURCHASED: _____

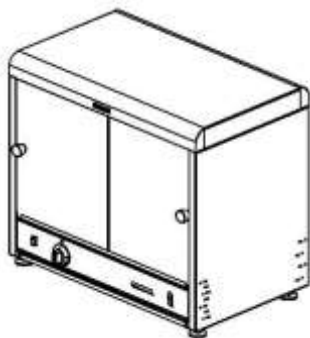
NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

DO NOT POST

ROBAND AUSTRALIA PTY LTD

OTHER LEADING PRODUCTS AVAILABLE:



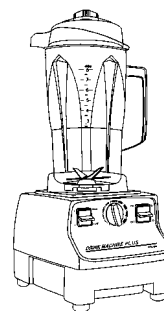
π-PLUS
PIE & FOOD WARMERS



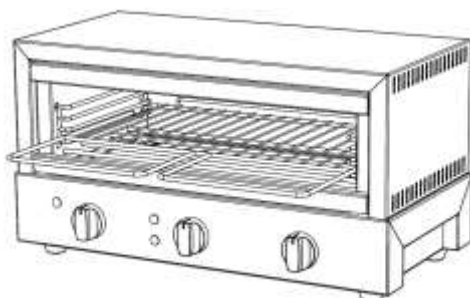
DRINK MIXERS



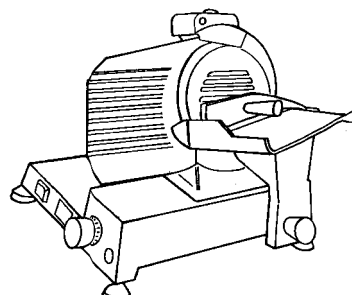
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

Manufactured/Imported in Australia by:

ROBAND
AUSTRALIA PTY LTD

Authorised Distributor/Agent