



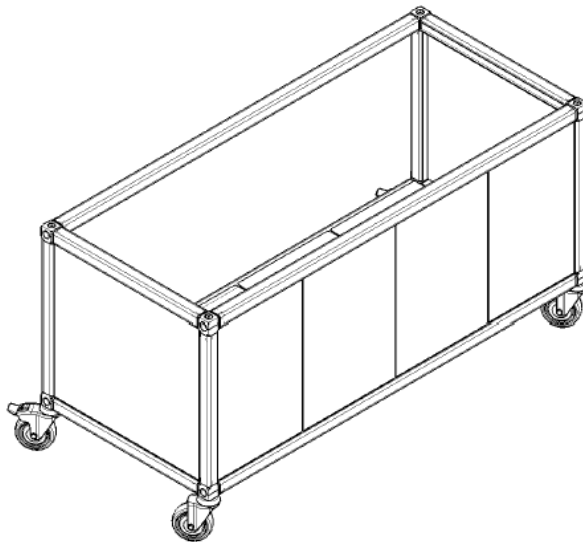
MANUFACTURED BY
ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

STAINLESS STEEL FOOD BAR TROLLEYS & PANELS

Models: ET22, ET23, ET24, ET25 & ET26
ETP22, ETP23, ETP24, ETP25 & ETP26

Version 2 Units



These instructions cover the models of Roband® Stainless steel trolleys and panels listed above. Although there are slight variances between them, the installation, operation, care and maintenance procedure is the same for all.



Roband Australia is a wholly Australian owned company, which has been manufacturing quality commercial catering equipment for the food service industry for more than 45 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 and RYNO Stainless Benching.

In addition to a vast range of machines, Roband Australia 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 unit must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Service persons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of maintenance.

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.

The performance of this unit cannot be guaranteed for operational use outside its design parameters.

Roband will accept no liability if;

- ◆ Non-authorised personnel have tampered with the unit.
- ◆ The instructions in this manual have not been followed correctly.
- ◆ The unit 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.

Packing List

Remove all the packaging materials and tape. For your model, check that all the components listed below are included in the contents. Notify your distributor immediately of any discrepancies.

FOOD BAR TROLLEY KIT CONTENTS

Model	End Base Panels	Centre Base Panels	Horizontal Frame 504.5mm	Vertical Frame 455mm	Horizontal Frame Lengths
ET22	2	-	4	4	4 X 595mm
ET23	2	1	4	4	4 X 920mm
ET24	2	2	4	4	4 X 1245mm
ET25	2	3	4	4	4 X 1570mm
ET26	2	4	4	4	4 X 1895mm

OPTIONAL FRONT & END PANELS - KIT CONTENTS

Model	End Panels	End front Panels	Centre front Panels
ET22	2	2	-
ET23	2	2	1
ET24	2	2	2
ET25	2	2	3
ET26	2	2	4

Any damage to the unit as a result of freight must be reported to the Freight Company and to the agent responsible for the dispatch of said unit within three (3) days of receipt. No claims will be accepted or entertained after this period.

INSTALLATION

Remove all the packaging materials and tape, as well as any protective plastic from the unit. Clean off any glue residue left over from the protective plastic.

Tools

To assemble the trolley the following tools are required.

- Rubber or wooden mallet.
- Allen Key.

Please note: Do not use a metal hammer for assembly as this will damage the trolley frames.

These instructions cover the models of Roband® food bar trolleys and optional front and end trolley panels listed on previous page. Reference to the optional front and end panels in the instructions can be ignored by those who have not purchased them.

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.

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

CLEANING, CARE & MAINTENANCE

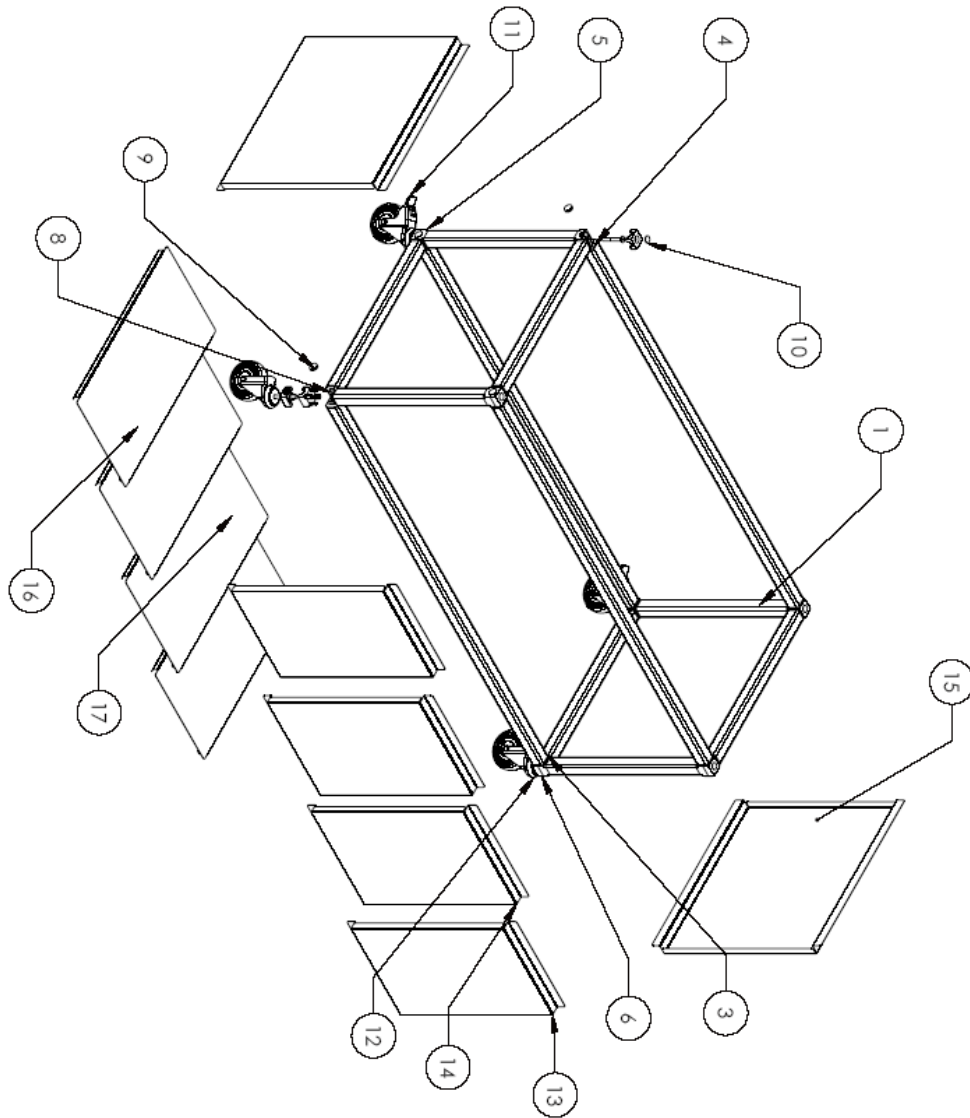
Attention to regular care and maintenance will ensure long and trouble free operation of your food bar trolley. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the unit is clean and functional and to avoid inadvertently damaging the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

Daily cleaning should be considered mandatory. In order to ensure the proper cleaning and to avoid damage clean the unit with a cloth and warm soapy water, rinsing so that no residue builds up.

Occasional lubrication of the castors (for example, with WD40) is recommended.

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

EXPLODED DIAGRAM



ITEM NO.	PART NUMBER	Size 24/QTY.
1	MC0755 - Trolley Extrusion Vertical	4
2	MC0755 - Trolley Extrusion Vertical	4
3	MS0390 - Extruded Side Rail	4
4	DC0105 - Extrusion End Fitting	16
5	DC0103 - Joiner	8
6	DC0104 - Joiner Cover	8
7	MC0761 - M8 Csk Cap Screw	4
8	MC0761 - M8 Csk Cap Screw	16
9	PC0326 - Blanking Plug	8
10	PC0327 - Cap Screw Plug	4
11	MC0150 - Caster - Swivel with Brake	2
12	MC0150 - Caster - Swivel	2
13	SS2134 - Front Panel End	2
14	SS2133 - Front Panel	2
15	SS2132 - End Panel	2
16	SS2131 - Base End	2
17	SS2130 - Base Centre	2

NOTES

Record any preferred times or settings etc. here to act as a quick reference for other users.

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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 faulty workmanship and materials for a period of 12 months from the date of purchase. Glass and lamps 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 Australian authorised service agent please contact:

ROBAND AUSTRALIA PTY LTD
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: _____

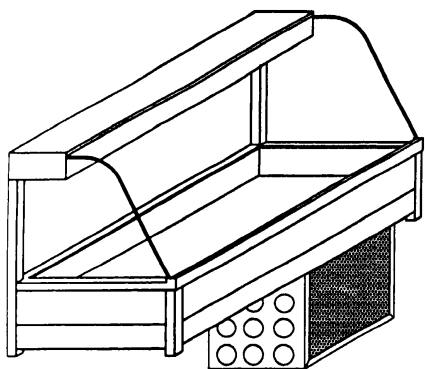
MODEL No.: _____ SERIAL No.: _____ DATE PURCHASED: _____

NAME OF DEALER: _____

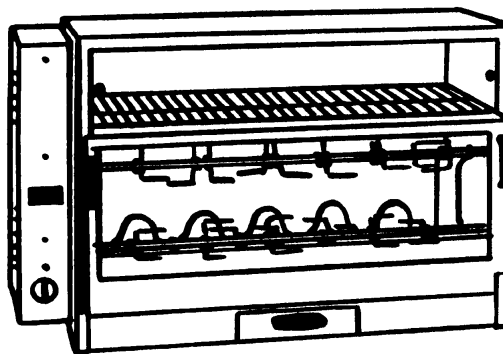
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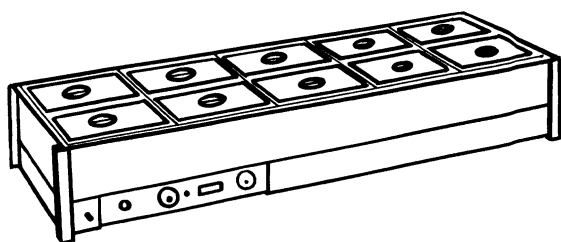
ALSO AVAILABLE AT YOUR ROBAND DISTRIBUTOR



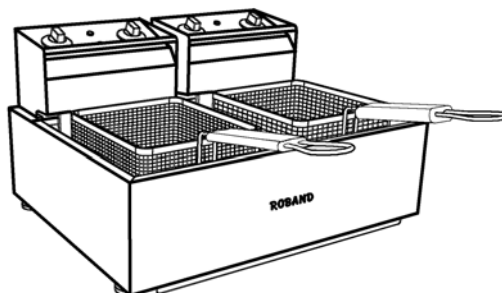
REFRIGERATED CURVED
GLASS FOOD DISPLAY BARS



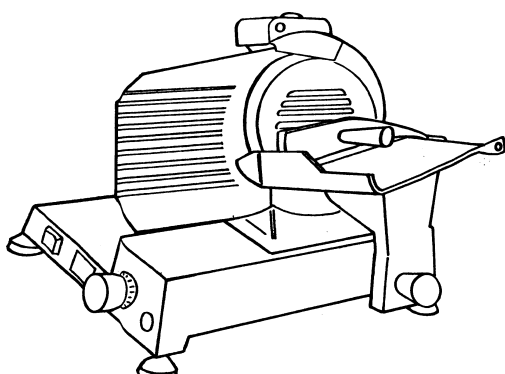
CHICKEN ROTISSERIES



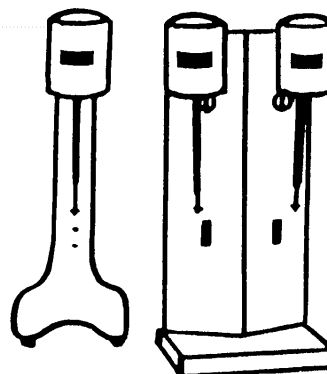
BAIN MARIES



FRYERS



NOAW SLICERS



DRINK MIXERS

Manufactured/Imported in Australia by
ROBAND AUSTRALIA PTY LTD

Authorised Distributor/Agent