



Manufactured By  
ROBAND AUSTRALIA PTY LTD



# **OPERATING INSTRUCTIONS**

## **GRILL MAX AUTOMATIC TOASTERS AND GRILLERS**

Models:	<b>GMX610, GMX810 &amp; GMX815</b>	<b>Version 4</b>
	<b>GMX810G</b>	<b>Version 4</b>
	<b>GMX1515</b>	<b>Version 3</b>

### **Includes**

International models: ...-UK and ...-F

### **Special Features:**

- Variable Multi-Rack Positions
- Advanced Control Safety Systems
- Ultra-Durable Stainless Steel Elements
- Easy Clean Crumb Tray & Reflector



These instructions cover the models of ROBAND® Grill-Max Automatic toasters and grillers 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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## 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. Operators should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

 These machines are heating units, and as with any commercial heating unit the surfaces will get hot. Always be careful when near an operating machine, 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.

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 are being supervised or being instructed concerning the safe use of the appliance by a person responsible for their safety.

These Toasters are generally for use with dry bread products. The performance of this unit cannot be guaranteed for non-bread product such as Pizza, or for unusually thick or moist bread products.

 The machine should be disconnected from all power and allowed to cool before cleaning. Any damaged plug or cord should be replaced before further use.

These machines should not be cleaned with the use of a spray applicator, water jet or any other method except those outlined in the Cleaning & Care section of these instructions.

### **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

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## 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 toasters should include:

- 1) One Automatic Toaster and Griller (appropriate model)
- 2) Packing Inserts
- 3) One cooking rack
- 4) This manual

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.



### **RCM:**

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.

### **CE:**

Roband® products bearing the CE compliance mark have been designed and manufactured to comply with European Standards and Directives. A copy of the CE Declaration of Conformity is located at the back of these instructions.

### **ACSS (Advance Control Safety System) – Australia Only:**

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. A unit bearing the ACSS mark is your guarantee that you are purchasing a machine built to far exceed the Australian standards (and most International Standards). The unit has been designed to be safer, particularly from an electrical aspect, and last longer than similar units on the market today.

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## 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 Toaster on a firm, level surface in the required position. Adjust the feet if necessary to level the unit if the surface is slightly uneven. Before connecting the toaster to the power supply ensure that all the controls are in the "OFF" position.

For the GMX610, GMX810, and GMX810G plug the grill into a standard, single phase, 10Amp power point.

For the GMX815 and GMX1515 plug the grill into a standard, single phase, 15Amp power point.

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

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 socket outlets, the RCD shall be appropriately rated so as to allow up to 30mA from these machines alone.

Any damage caused to adjacent surfaces or equipment as a result of the unit being too close will not be covered by warranty. Roband recommends a minimum gap of 100mm be maintained all around the unit to allow adequate ventilation and to prevent any damage to heat sensitive materials.

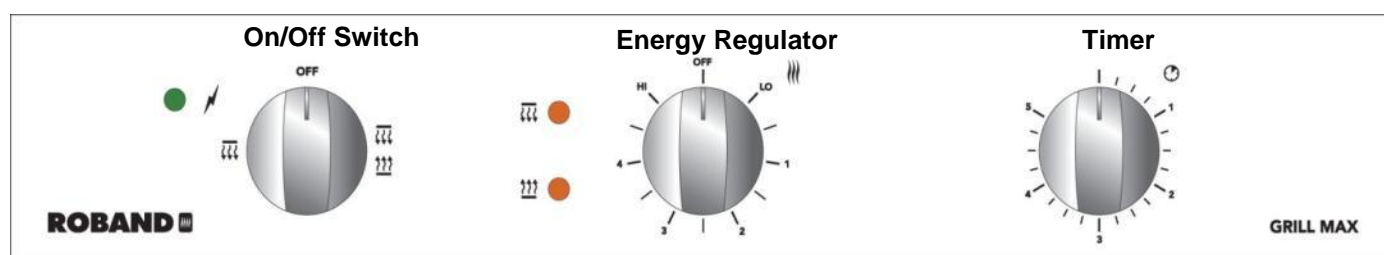
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## OPERATION

All models of toasters are capable of toasting and grilling on both sides at once or on the top only. They also have the flexibility to be controlled with the timer or the energy regulator(s) depending on your requirements. However, the way in which these methods of use are carried out varies slightly between the models. Refer to the sections below for instructions relating to your particular model.

In all cases the machine must be switched on by the On/Off rotary switch into the "TOP & BOTTOM" or "TOP ONLY" position. With the switch turned to either of these positions, the main power pilot light should become illuminated to indicate the power is on.

### CONTROL DESCRIPTION




<b>On/Off Switch</b>	<p>The On/Off Switch controls power to either the top element only or both top and bottom elements.</p> <p>To switch on the top element only, rotate the switch anticlockwise. To switch on both top and bottom elements, rotate the switch clockwise. With the switch in either position, the green pilot light will illuminate.</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">               Top Element         </div> <div style="text-align: center;">               Top and Bottom Elements         </div> </div>
<b>Energy Regulator</b>	<p>The Energy Regulator cycles power to the elements. With the dial set to high, the elements are constantly on providing maximum heat. Any other setting on the dial will vary the on/off cycle time in turn varying the total heat produced by the machine. With the dial set to off, no power will be applied to the elements. The on/off state of the elements is indicated by the two amber pilot lights.</p>
<b>Timer</b>	<p>The 5 minute timer allows the user to override the Energy Regulator, providing full power to the elements for the period of time set with the timer dial. An audible ding will occur indicating when the set time period elapses. Control will then revert back to the energy regulator. Using the Energy Regulator at an idle setting between timer activation will keep the machine warm, reducing toasting time</p>



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## OPERATING TIPS

We recommend a “**COOK - IDLE**” approach for toasting. This is more energy efficient than having the elements at a high setting for long periods between toasting, but still enables a fast toast time.

- ◆ **IDLE:** When not toasting leave the Energy Regulator at a low – medium heat, setting 1.5 to 2
  - ⇒ Keeps the warm up time to a minimum when toasting is next required.
  - ⇒ Keeps the product warm while it awaits serving
  - ⇒ Saves energy when compared to leaving the elements on High all the time
- ◆ **COOK:** When toasting is required set the timer for the required time. The timer turns the toasting elements on High (Cook).
  - ⇒ The bread is toasted quickly
  - ⇒ The toaster returns to the idle setting at the end of the toast period
- ◆ During extended periods of non-use we recommend you turn the machine off. Do not leave the machine on unattended or overnight.
- ◆ When making toast we recommend that you use day old bread (as opposed to fresh). Through the use of “day old” bread you will get more evenly coloured toast and faster toasting times.
- ◆ When handling the Toast Rack be careful as it could be hot. We recommend using  a cloth or gloves when handling the toast rack. Burns may result if not careful, and all staff should be forewarned of this hazard.
- ◆ Pre-made products such as Focaccias are difficult to toast if they are taken directly from a refrigerated environment. As you toast these items, the “cold” tends to sink to the bottom of the food and therefore the top tends to toast faster. In these cases it is advisable to use the lowest toasting position, and the product may need to be turned during the toasting process. A GMX815 is the most suited unit if operations of this type will be undertaken regularly.

### GMX810 Users

Please note that the GMX810 is a 10 Amp machine. If you have owned a previous unit that may have been a 15 Amp machine or greater, there will be a reduced performance and you should examine whether a GMX815 would better suit your needs.

### GMX810G Users

The GMX810G has glass elements and will warm up more quickly than steel elements. The GMX810G is recommended for applications where the machine is used sporadically throughout the day. The toasting performance when warm is similar to metal elements (GMX810).



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

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. Hot surfaces should be left well ventilated with an air gap of at least 100mm, though common sense should be used if the machine is near heat-sensitive materials.

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.

Do not clean this unit with the aid of a Spray Applicator or Water Jet.

These units are not suitable for cleaning in a dishwasher and no parts of these machines (except the grease box) should ever be submerged in water.

Keep out of reach of children or the inept.

### **IMPORTANT SAFETY NOTE FOR MODEL GMX810G:**

If at any time one of the glass elements should break DO NOT USE THE MACHINE. Turn the unit off AT THE WALL, being careful not to touch any part of the machine, and remove the plug. Do not allow the unit to be used again until the broken element has been replaced.


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## CLEANING, CARE & MAINTENANCE

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

- ◆ Ensure the power is off and the toaster is cool before attempting to clean any part of the machine.
- ◆ Wipe the toaster down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the toaster in water or allow the ingress of water into the ventilation holes or controls. **Do not** clean this unit with the use of a water jet or spray applicator.
- ◆ Use only soapy water to clean the unit – many industrial chemical cleaners will damage plastics, polycarbonates or stainless steel, all of which are used in the construction of these machines. Such damage could severely affect the operation of the unit and may result in machine failures. Never apply soapy water with a spray applicator as direct spraying of the machine can result in moisture in the electrical controls.
- ◆ Daily cleaning of the crumb tray is essential. The crumb tray may be removed by sliding it out from the toaster. The crumb tray should be emptied and washed with warm soapy water.
- ◆ The top reflector should also be checked and cleaned periodically. The reflector is located on the underside of the top. To remove the reflector, simply slide it out.

**Note:** The reflective surfaces of the crumb tray and top reflector aid the cooking process. Over time, these surfaces may become tarnished and this reduces the efficiency and performance of the toaster. To overcome this, aluminium foil can be wrapped over these two components to restore a good reflective surface. This foil can then be replaced when necessary.

 **CAUTION:** Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the toaster 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 the use of harsh or improper cleaning agents is entirely the fault of the user.

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## MAINTAINING APPEARANCE OF THE STAINLESS

- ◆ For protection and cleaning of “brushed” stainless steel surfaces, it is best to use a cleaner that will both remove grease and dirt while protecting the surface from future marks. Whilst there are many possible products on the market, our tests have shown that the following products work well on brushed stainless surfaces.
- ◆ Stainless Steel Polish (Water based) - Supplied by Clean Plus Detergents Pty Ltd
- ◆ Simple Green Pro M cleaner – Supplied by Simple Green

## TROUBLESHOOTING

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

- ✓ The toaster is plugged in correctly and the power switched on.
- ✓ The rotary on/off switch is in the “on” position and the green pilot light is illuminated.
- ✓ The power point is not faulty.
- ✓ The energy regulator(s) and timer are in the correct relative position.
- ✓ Check Appendix A at the back of this manual - RCD'S

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

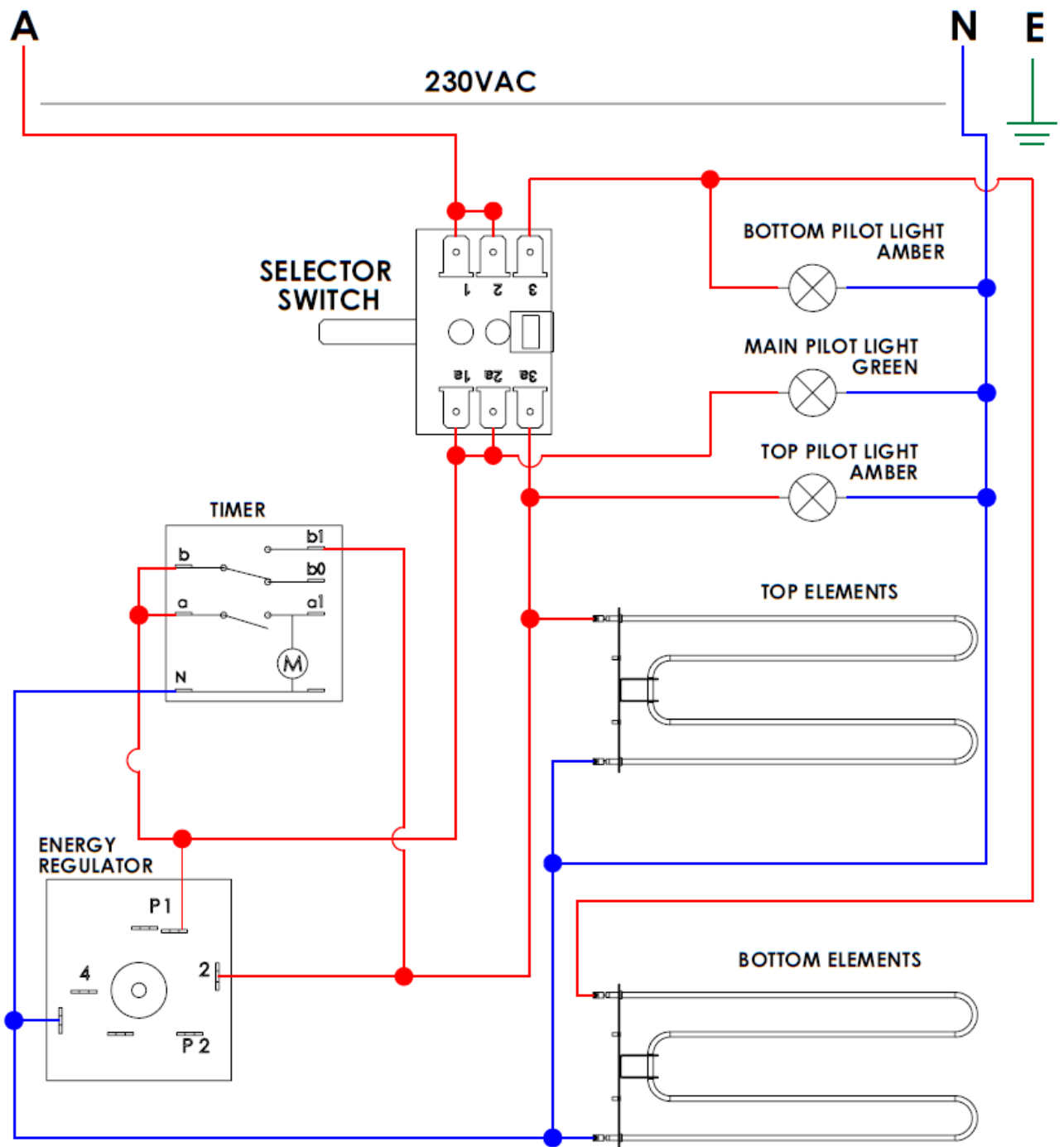
## SPECIFICATIONS

Model	GMX610	GMX810	GMX815	GMX1515	GMX810G
<b>Power Source ( Volts AC )</b>	220-240				
<b>Power Consumption ( Watts )</b>	1795-2135	2105-2505	3155-3755	3170-3775	2015-2400
<b>Nominal Dimensions</b>					
<b>Width (mm)</b>	490	585	585	700	585
<b>Height (mm)</b>	315	315	315	315	355
<b>Depth (mm)</b>	315	315	315	410	315

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

# CIRCUIT DIAGRAMS

MODELS: GMX610, GMX810, GMX815 AND GMX1515



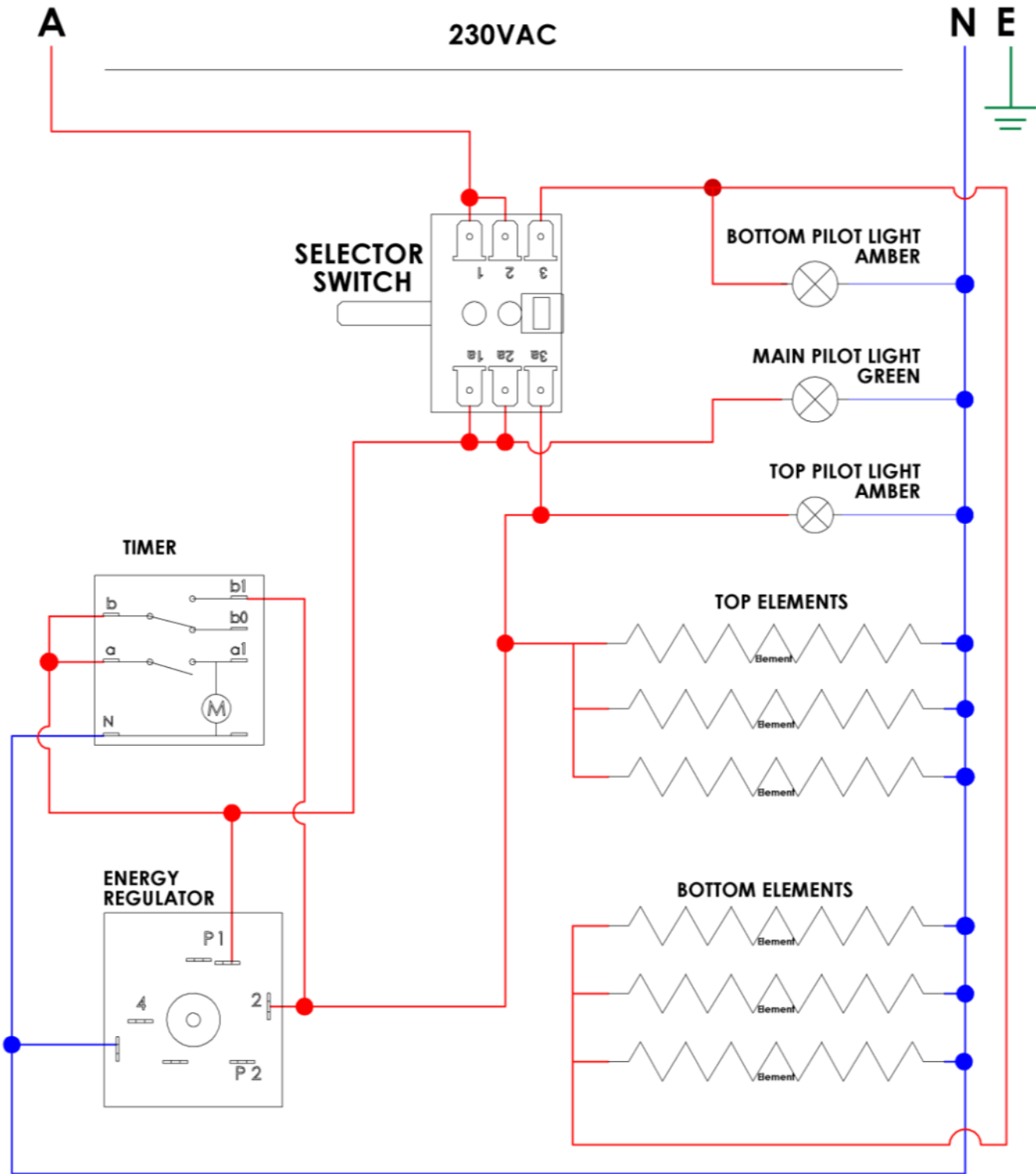
Schematic Valid models and versions starting from the serial numbers below

Model	Version	Applicable From Serial Number-
GMX610	4	388
GMX810	4	1217
GMX815	4	492
GMX1515	3	590

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

# CIRCUIT DIAGRAMS - Continued

MODEL: GMX810G



Schematic Valid for Version 4 models starting from the serial numbers below

Model	Applicable From Serial Number-
GMX810G	166

**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.

# SPARE PARTS LIST

## COMMON PARTS TO ALL MODELS

PART NO	DESCRIPTION	QTY
EC0031	Ceramic Terminal Block	1
ES0258	Rotary Switch & Aluminium Knob	1
ES0264	Pilot Light - Amber	2
ES0265	Pilot Light - Green	1
ES0286	Control Timer with Knob	1

PART NO	DESCRIPTION	QTY
MC0846	Knob	3
PC0246	Wiring Grommet 5/8"	1
PS0129	Foot Set (inc 4x Foot, Screws and Cap)	1
TS0021	Energy Regulator with Aluminium Knob	1

## GMX610 PARTS LIST

PART NO	DESCRIPTION	QTY
EC0239	Plug & Cord - 10 Amp	1
MC0887	Toasting Rack	1
PC0060	Cord Clamp – 10 Amp	1
SS2578	Crumb Tray	1

PART NO	DESCRIPTION	QTY
SS2579	Reflector	1
VS0257	Element Assembly	2
VS0258	Side Rack Assembly	2

## GMX810 PARTS LIST

PART NO	DESCRIPTION	QTY
EC0239	Plug & Cord – 10 Amp	1
HC0202	Element -1120W 230V	2
MC0884	Toasting Rack	1

PART NO	DESCRIPTION	QTY
PC0060	Cord Clamp – 10 Amp	1
VS0255	Element Assembly	2
VS0258	Side Rack Assembly	2



## SPARE PARTS LIST - Continued

### GMX815 PARTS LIST

PART NO	DESCRIPTION	QTY
EC0306	Plug & Cord – 15 Amp	1
HC0205	Element – 1680W 230V	2
MC0884	Toasting Rack	1

PART NO	DESCRIPTION	QTY
PC0061	Cord Clamp – 15 Amp	1
VS0256	Element Assembly	2
VS0258	Side Rack Assembly	2

### GMX810G PARTS LIST

PART NO	DESCRIPTION	QTY
EC0239	Plug & Cord – 10 Amp	1
EC0397	Terminal Block Assembly	3
HC0079	Element – Glass - 400W	6

PART NO	DESCRIPTION	QTY
MC0884	Toasting Rack	1
PC0060	Cord Clamp – 10 Amp	1
VS0258	Side Rack Assembly	2

### GMX1515 PARTS LIST

PART NO	DESCRIPTION	QTY
EC0306	Plug & Cord – 15 Amp	1
HC0213	Element - 1680W 230VAC	2
MC0888	Toasting Rack	1

PART NO	DESCRIPTION	QTY
PC0061	Cord Clamp – 15 Amp	1
VS0261	Element Assembly	2
VS0259	Side Rack Assembly	2

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## TOASTING ADVICE

### AN EXCERPT FROM AN ARTICLE PUBLISHED BY ROBAND AUSTRALIA

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.

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.

Day old bread will prevent most of the problems, but there is one complaint that cannot be solved quite so easily. If the toasting is uneven front to back (this is in a grill toaster) then you do not have an easily rectifiable dilemma. As with the Grill you all use at home, the toast in these machines will always toast faster at the back than the front.

The reasons for this are obvious when you think about it; the rear of the grill is closed, the front is open, so you lose a lot more heat out of the front than out of the back. In designing larger units the rear elements are installed closer to the food product, but with differences in the expansion/contraction of the elements in each unit, coupled with varying environmental factors (such as air-conditioning), it is impossible to build a unit that will perform identically in all surroundings. Once these units are in situ however, and have had a chance to "burn in", it is possible to bend the *steel* elements (when they are COLD!) slightly toward or away from the toasting rack to fine tune performance. In the majority of cases the differences in the degree of toasting are so small as to not warrant the effort, but it is an option worth considering nonetheless.

If you have a need to fine-tune the toasting of any steel element toaster (if the elements are glass you will not be able to achieve this fine-tuning) please contact our engineering department for a little advice before bending anything.

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## APPENDIX A

### RESIDUAL CURRENT DEVICES (RCD'S)

Also known as Earth Leakage Protection systems, an RCD is a protective device that automatically disconnects the live conductors of a circuit when an earth leakage current reaches a predetermined value.

Australian and International Standards detail when and where RCD's are to be used in electrical installations, but common practice in many countries is to use 30mA RCD in general commercial applications. This is typically done because 30mA RCD's are readily available and are used in domestic installations.

For Commercial installations, and for socket-outlets providing power to commercial heating equipment (Toasters, Bain Maries and Grillers), 30mA RCD's are typically unsuitable unless they are protecting only one device. Higher rated RCD's should be considered if protecting multiple socket-outlets, giving appropriate consideration to the type of equipment being protected.

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 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 contact Roband or our Agent for alternative suggestions.

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## NOTES

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# EC DECLARATION OF CONFORMITY

Manufacturer	Roband Australia 1 Inman Rd Cromer NSW, 2099 Australia
Model Type	Grill Max Toasters (GMX6, GMX8 & GMX15 Series Toasters)
Description	Open Front Toaster
Date of first CE Marking	1st Sep 2010
Specific Models	GMX610, GMX810, GMX815, GMX810G, GMX1515 Includes export model: -UK, -F

## 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: 1st Sep 2010

Print Name: Mal Johnston

Position: Director of Engineering



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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 \_\_\_\_\_

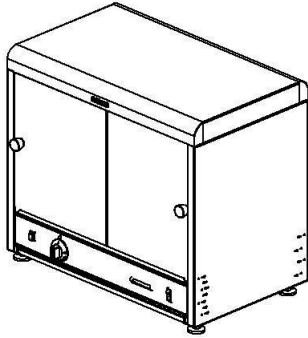
NAME OF DEALER: \_\_\_\_\_

**PLEASE RETAIN THIS SECTION FOR YOUR RECORDS**

**DO NOT POST**

**ROBAND® AUSTRALIA PTY LTD**

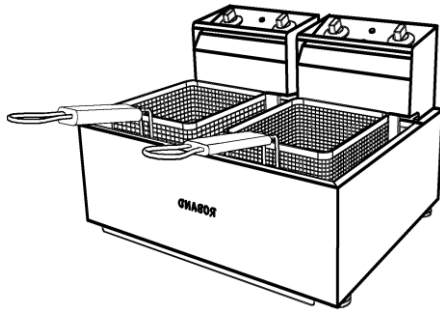
OTHER LEADING PRODUCTS AVAILABLE:



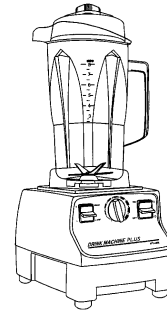
π-PLUS  
PIE & FOOD WARMERS



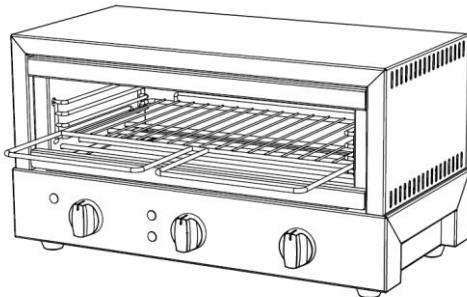
DRINK MIXERS



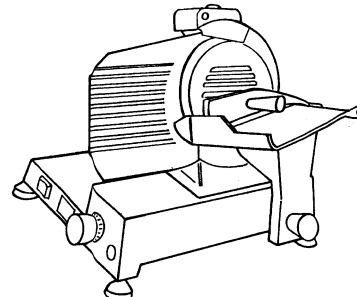
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

Manufactured/Imported in Australia by:

**ROBAND**<sup>®</sup>  
AUSTRALIA PTY LTD

**Authorised Distributor/Agent**