



Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

GRIDDLE / GRIDDLE TOASTER

| | | |
|---------|----------------------------|------------------|
| Models: | G400, GT400, GT480 | Version 1 |
| | G500, G500XP, GT500 | Version 1 |
| | G700, GT700 | Version 2 |

Includes

International models: ...-Bxx, ...-Fxx, ...-Gxx, ...-Mxx

Special Features:

- Single or Dual Thermostat Control
- Stainless Steel Construction
- Integrated grease Box and front drain gutter
- Multiple toasting Rack positions (only on Griddle Toaster version)
- Dedicated Toasting element (only on Griddle Toaster version)



These instructions cover the models of ROBAND® Griddle & Griddle Toasters 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. 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 on these Griddle's will get hot. Always be careful when near an operating Griddle, 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.

 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. No part of the machine should be immersed during 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.

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 this Griddle should include:

- 1) One Griddle Or Griddle Toaster (appropriate model)
- 2) This manual
- 3) Grease Box
- 4) Toasting Rack (Toaster Version only)
- 5) Crumb Tray (Toaster Version only)

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.

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 Griddle / Griddle Toaster on a firm, level surface in the required position. Before connecting the Griddle to the power supply ensure that all the controls are in the "OFF" position. Turn all controls on and off to familiarise yourself with their operation

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.

Caution: If clearances of 100mm are not maintained around the appliance, walls partitions and finishes etc., must be made of a non-combustible material. Any combustible material must be clad in suitable non combustible material. Fire prevention regulations must be adhered to

Do not place the Griddle above other equipment that may give off heat.

POWER CONNECTION

G400, G500, G500XP, GT400, GT480 & GT500

Plug the machine into a power outlet matching the plug type supplied.

G700 & GT700

NOTE: GT700 and G700 models **MUST** be installed by a licenced electrician in accordance with Australian wiring Standards.

Suitable means for disconnection from power supply must be incorporated in the fixed wiring in accordance with the wiring rules.

Wiring to machine must be protected by suitable high temperature sleeving and inlet bushes.

Ensure all panels and components are re-fitted to machine before use.

The **GT700** is supplied ready for connection in a configuration of 3 Phase and Neutral Mains Supply, minimum 10A per Phase.

- If a single Phase 32A supply is to be used, connect the phase to L1 and a bridge must be inserted between L1 and L2, and L2 and L3 on the Terminal Block.
- If a 2-Phase minimum 20A per Phase supply is to be used, connect one phase each to L1 and L2 and a bridge must be inserted between L2 and L3 on the Terminal Block.

INSTALLATION CONTINUED...

The **G700** is supplied ready for connection in a configuration of 2 Phase and Neutral Mains Supply, minimum 10A per Phase.

- If a single Phase 20A supply is to be used, connect the phase to L1 and a bridge must be inserted between L1 and L2 on the Terminal Block.

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.

OPERATION

INITIAL STARTUP

To turn on the unit, turn the **Power** switch to the right (see below).



Power

Thermostat

Energy Regulator

CONTROLS DESCRIPTION

| | |
|--------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Power Switch</p> | <p>The Power switch disconnects the mains power supply from the machine. The green pilot light above and to the left of the switch will illuminate whenever the unit is switched on, indicating that power is being supplied to the unit.</p> <p>Turning the switch to “ON” performs the following:</p> <ul style="list-style-type: none"> - GT480 Turns Toasting Elements on, activates hotplate thermostat dial. NOTE: The hotplate element is not yet activated until a control setting other than “OFF” is selected. - G500, G500XP, GT500, GT700 All control dials are activated including thermostat('s) (for cooking plate) and Energy Regulator (for Toasting Element on Grill Toaster models). NOTE: The cooking elements and/or toasting elements are not yet activated. |
| <p>Thermostat</p> | <p>The Thermostat controls the temperature of the cooking plate. The thermostat will cycle on and off to maintain the pre-set temperature. The temperature can be selected by using the dial indicator. Most cooking is carried out between 180°C and 240°C. When the thermostat is heating up, the amber pilot light closest to the control will be illuminated. When the set temperature has been reached, the pilot light will turn off.</p> |
| <p>Energy Regulator</p> | <p>The Energy Regulator controls the toasting element. (GT500 and GT700 Versions Only). Most efficient toasting is achieved when the toasting elements are on maximum. Max setting “HI” will run the toasting element continuously. An Idle setting of “2” can be used to keep the elements warm while not in use. This allows for faster heat up time when the toasting elements are required. When the Energy Regulator is heating up, the amber pilot light closest to the control will be illuminated. When the control is not heating, the pilot light will turn off.</p> |

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.

OPERATION

- ◆ Lightly grease or oil the plates and set the **Thermostat** to the desired cooking temperature. Turn the Power switch ON. This will illuminate the Green Pilot Light
- ◆ The Griddle Plate is thermostatically controlled. Rotate thermostat knob to select the desired cooking temperature.
- ◆ Allow a warm up time of around 20 minutes to pre-heat the plates before using for the first time each day.
- ◆ Select Desired Toasting rack position suitable for size of food to be toasted (If applicable – Only available on GT400, GT480, GT500 & GT700 models).
- ◆ Select desired toasting setting on Energy Regulator (If applicable – Only available on GT400, GT500 & GT700 models).

GT480

The GT480 has the advantage of an additional toasting element and multi-level toasting rack underneath the cooking plate. The toasting element is always on when the Power Switch is on.

GT400 / GT500

The GT400 & GT500 have the advantage of an additional toasting element and multi-level toasting rack underneath the cooking plate. The toasting element is controlled by the Energy Regulator.

GT700

The GT700 is equipped with separate elements and controls for Left hand Side and Right Hand Side Operation. Each Half is controlled by its own thermostat or energy regulator. This means that each side and each function can be used simultaneously or individually as required and different temperature settings can be set for each side.

The GT700 has the advantage of dedicated cooking elements and dedicated toasting elements as well as multi-level toasting rack underneath the cooking plate. The toasting elements are controlled by Energy Regulators while the cooking elements are controlled by Thermostats.

G400 / G500 / G500XP

The G400 & G500 features a hotplate which is temperature controlled by a thermostat. The G500XP also offers the advantage of increased element power for additional performance.

G700

The G700 is equipped with separate elements and controls for Left hand Side and Right Hand Side Operation. Each Half is controlled by its own thermostat. This means that they can be used simultaneously or individually as required and different temperature settings can be set for each side.

NOTE: Toasting on GT models is intended to be done simultaneously with the cooking plate. It is possible to use the toasting feature without the cooking plate, however the performance will not be as efficient as the toasting relies on heat generated by the cooking elements. If the primary purpose of the machine is Toasting, then a separate toasting machine would be recommended.

GREASE BOX:

The Griddles and Griddle Toasters have integrated grease-box's'. These can be removed by tilting the grease box forward to release the catch while simultaneously sliding forward.

CAUTION

Grease Box Contents should be checked at least once a day to ensure that contents is not full.



Take care when removing grease box as the handle and contents may be hot. We recommend emptying the grease box when the machine is cool.

⚡ 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.



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.

CLEANING, CARE & MAINTENANCE

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

Daily cleaning should be considered mandatory for all cooking equipment. In order to ensure the cooking plates are cleaned properly and to avoid damage the instructions below should be followed.

- ◆ Plates should be seasoned as per the instructions when the machine is first purchased. Generally, this should only ever need to be done once. This “seasoning” of the plates reduces food product sticking, protects the plates, and helps to maintain the foods flavour.
- ◆ Do not operate without food at high temperatures as it may distort the hotplate.
- ◆ Use a metal scraper in order to clean excess product from the plate during service and before cleaning at the end of service.
- ◆ Plates should be cleaned at the end of each day using a soft cloth dampened with only hot soapy water, with the machine **turned OFF** but while the plates are still warm. **Do not under any circumstances use abrasive cleaning compounds or caustic cleaning agents.**
- ◆ **NEVER** put cold water or ice on hot plates at a medium to high temperature. This may cause the plates to buckle due to the sudden change in temperature.
- ◆ Using the scourer in the heel of your palm, you can put the weight of your upper torso behind the scrub and easily remove any built up residue. **Do not scrub back the plates too far!** If you scrub them so far back that they are shiny again, then you will need to re-season the plates. Remember that a light clean regularly is much easier than trying to remove a large build-up of burnt on food and carbon. Occasionally you may find that the plates have become very difficult to clean. Should this occur, and only if necessary, use a **NON-CAUSTIC** oven cleaner, leaving it on for no longer than 30 seconds and if necessary repeat. Ensure all *cleaner residue* is removed.

(**Note:** some cleaning products are not as non-caustic as they say)



◆ **Wipe** down the remainder of the machine with a cloth or sponge that is only **DAMP** with soapy hot water, taking care to avoid water entering any part of the Griddle. **Do not** clean with the use of a water jet, spray applicator or place the unit in a dishwasher. Spray applicators can result in liquid penetrating the switches on the machine, causing dangerous electrical situations, damage to the machine, and voiding any warranty.



◆ Use only soapy water on a damp cloth or sponge when cleaning (soapy water is made by adding mild hand dishwashing detergents to water). Other cleaning chemicals can result in damage to parts of the machine. Many cleaning chemicals are unsuited to polycarbonates or plastics, and may also damage stainless steel and aluminium.



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

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

- ✓ The Griddle is plugged in or connected correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The power supply circuit breaker or fuse is operating correctly
- ✓ The Power supply to the Griddle has been switched on
- ✓ The On/Off switch has been set to the ON position
- ✓ The temperature has been set correctly and the green pilot light is illuminated indicating the machine has power.
- ✓ The **Thermostat** knob is not loose or broken, rendering the thermostat inoperable.
- ✓ Check Appendix A at the back of this manual - RCD'S

NOTE: A licenced Electrician **must** install or disconnect All G700 & GT700 models.

SPECIFICATIONS

GRIDDLE

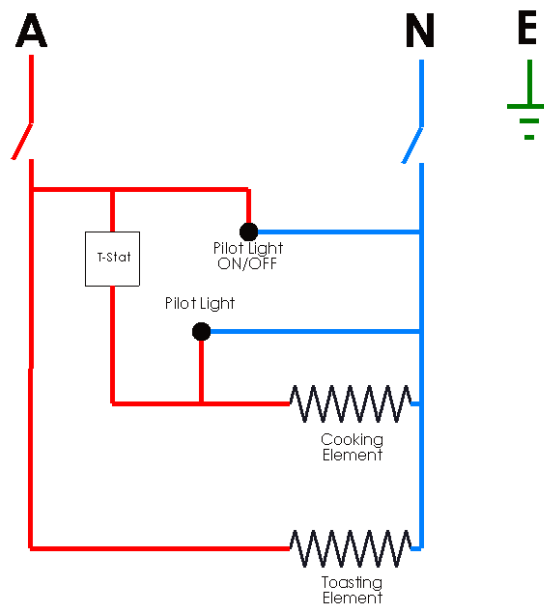
| Model | G400 | G500 | G500XP | G700 |
|-------------------|-------------|-------------|---------------|-------------|
| Power Supply | 230V | 230V | 230V | 400/230V 2P |
| Power Frequency | 50 Hz | 50 Hz | 50 Hz | 50 Hz |
| Power Consumption | 2120W | 2300W | 3445W | 4240W |
| Amps | 9.2A | 10A | 13A | 9.2A/P |
| Width mm | 425 | 537 | 537 | 725 |
| Height mm | 260 | 263 | 263 | 255 |
| Depth mm | 500 | 443 | 443 | 527 |
| Weight kg | 25 | 27 | 27 | 38 |
| Cooking Area mm | 515x339 | 515x339 | 515x339 | 700x398 |

GRIDDLE TOASTER

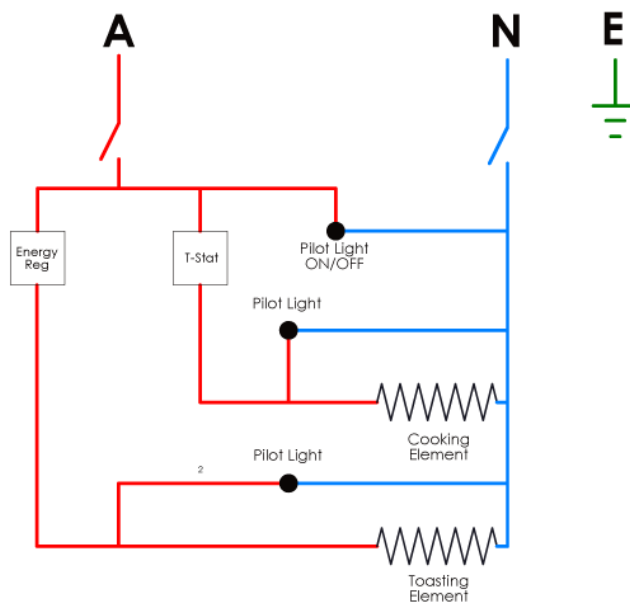
| Model | GT400 | GT480 | GT500 | GT700 |
|-------------------|--------------|--------------|--------------|--------------|
| Power Supply | 230V | 230V | 230V | 400/230V 2P |
| Power Frequency | 50 Hz | 50 Hz | 50 Hz | 50 Hz |
| Power Consumption | 2900W | 2300W | 3280W | 5900W |
| Amps | 13A | 10A | 14.3A | 12.8A/P |
| Width mm | 425 | 483 | 537 | 725 |
| Height mm | 374 | 374 | 374 | 375 |
| Depth mm | 500 | 425 | 457 | 527 |
| Weight kg | 27 | 28 | 32 | 45 |
| Cooking Area mm | 398x398 | 478x308 | 515x339 | 700x398 |

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

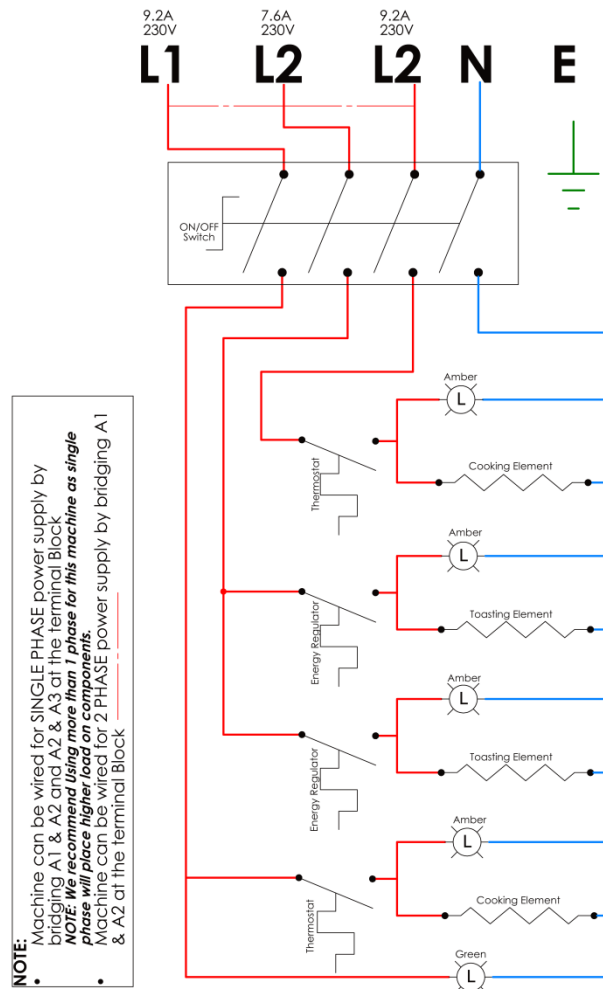
CIRCUIT DIAGRAM – GT480



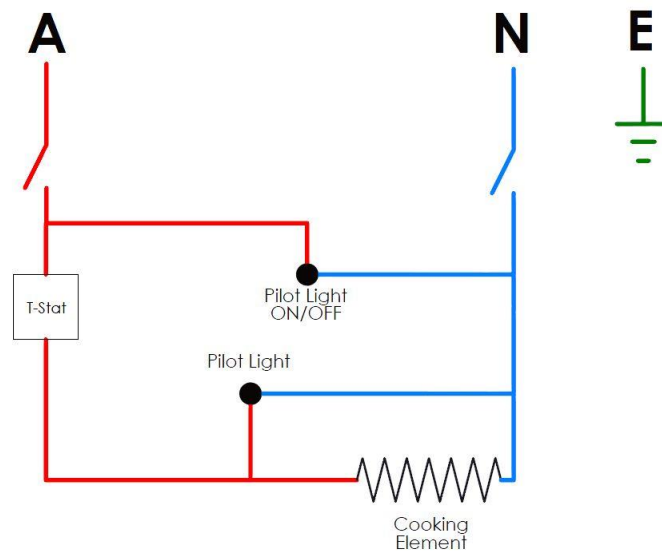
CIRCUIT DIAGRAM – GT400 / GT500



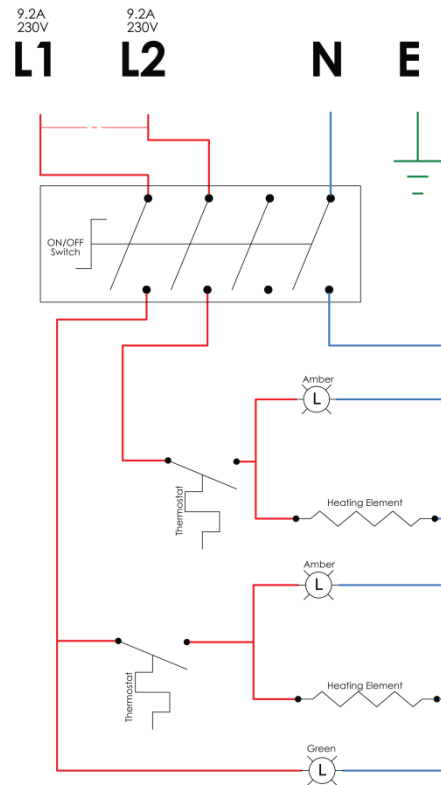
CIRCUIT DIAGRAM – GT700



CIRCUIT DIAGRAM – G400 / G500 / G500XP



CIRCUIT DIAGRAM – G700



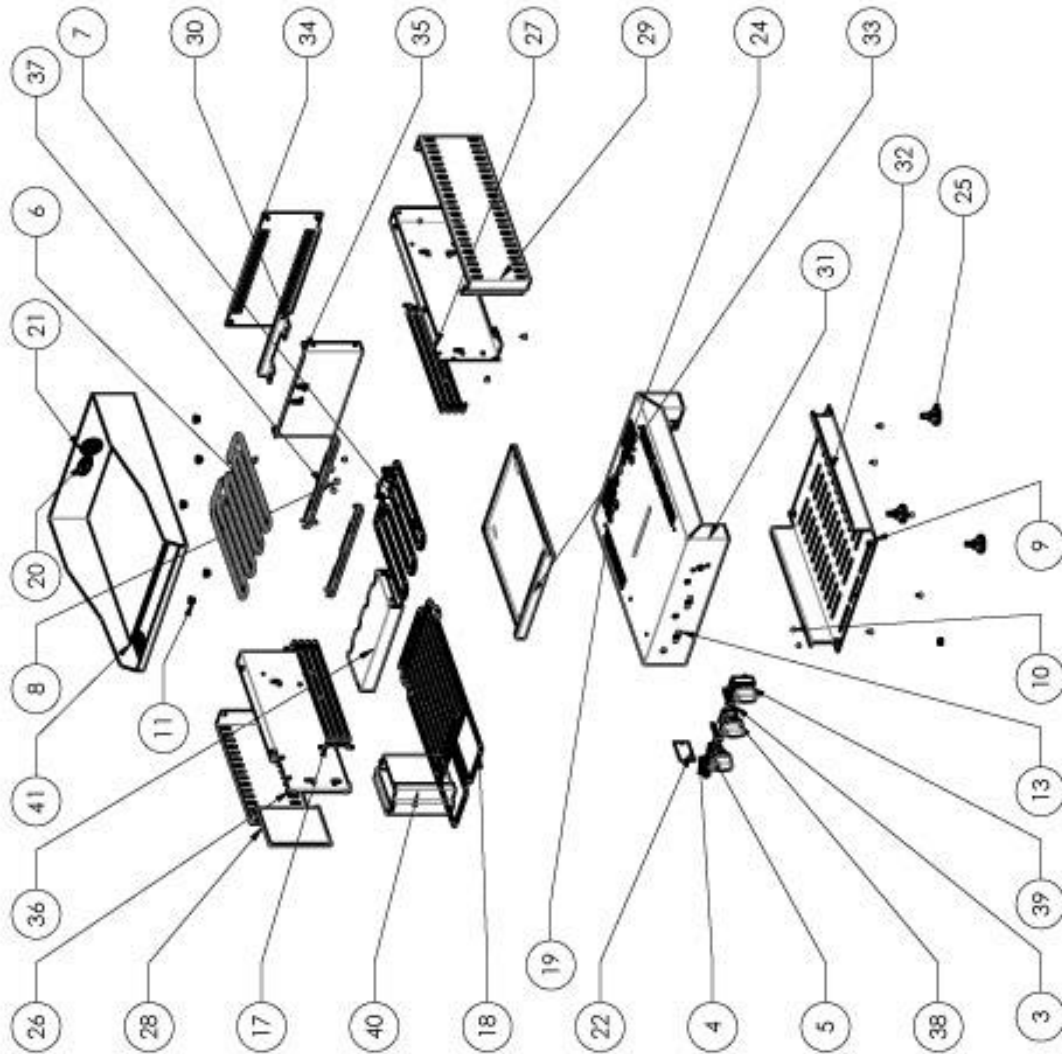
NOTE:

- Machine can be wired for SINGLE PHASE power supply by bridging L1 & L2 at the terminal Block
NOTE: We recommend Using more than 1 phase for this machine as single phase will place higher load on components

Note: These circuit diagrams have 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.

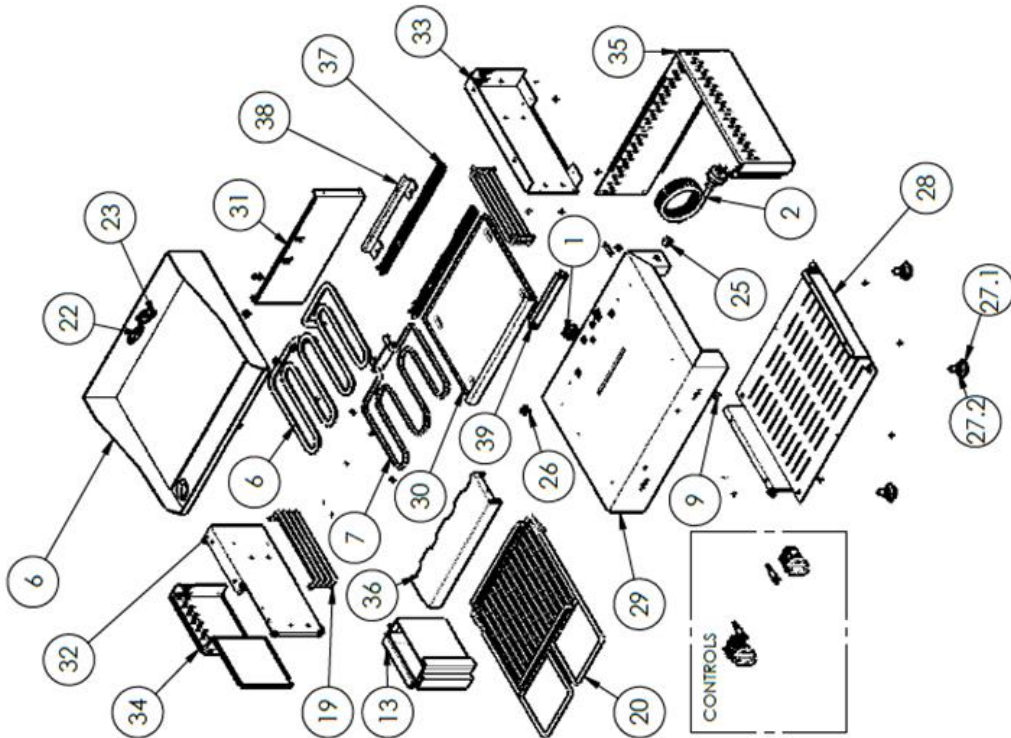
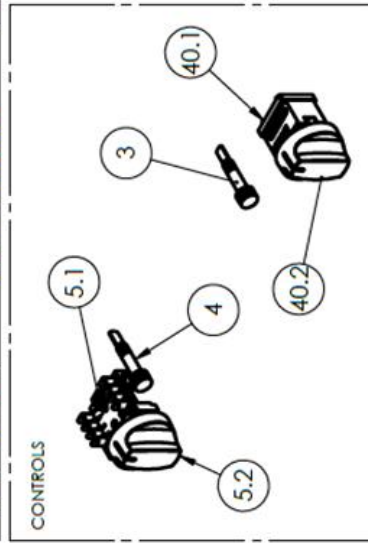
GT400 EXPLODED VIEW

| ITEM NO. | PART NUMBER | DESCRIPTION | QTY. |
|----------|-------------|------------------------------------------------------|------|
| 1 | EO0031 | Terminal Block - Force/Inch | 1 |
| 2 | EO0086 | Plug & Cord - Black Elastomer 13Amp | 1 |
| 3 | EO0094 | Flat - 10mm Amber (Includes O-ring & Nut) | 2 |
| 4 | EO0096 | Flat - 10mm Green (Includes O-ring & Nut) | 1 |
| 5 | EO0248 | Rotary Switch & All Knobs | 1 |
| 6 | HC0188 | Element 2300W 230V | 1 |
| 7 | HC0186 | Element | 1 |
| 8 | MC0063 | Screw - 8.0 x 3/8" self tapping, nonconductive, Torx | 24 |
| 9 | MC0079 | Nutlet - M8 Thin Street | 4 |
| 10 | MC0083 | Rivet - 23MS 4-1 Truss Head SS | 10 |
| 11 | MC0417 | Flat M4 Steel Hex ZP | 8 |
| 12 | MC0507 | Washer - 1/4" x 3/32" x 1/16" Spring ZP | 8 |
| 13 | MC0565 | Screw M4 x 5 Button Head Torx ZP | 8 |
| 14 | MC0602 | Washer - 1/4" x 5/8" OD x 1mm - SS Flat | 8 |
| 15 | MC0688 | Nut - M4 SS | 1 |
| 16 | MC0693 | Screw M4 x 28 Pan Hd Torx SS | 1 |
| 17 | MC0907 | Side Rock Support | 2 |
| 18 | MC0915 | GR601513 Wire Rock | 1 |
| 19 | MS0086 | Earth Screw Assembly | 1 |
| 20 | NC0070 | Label - Made in Australia, self adhesive | 1 |
| 21 | NC0071 | Label - Gold Warranty, self adhesive | 1 |
| 22 | NS0001 | Roofing Plate Assembly - Plain | 1 |
| 23 | PC0045 | Card Clamp 1.5A | 1 |
| 24 | PC0073 | Switch Nylon 0.5-8 Inch | 1 |
| 25 | PS0094 | Foot cw Nut Set | 4 |
| 26 | SS2699 | | 1 |
| 27 | SS2640 | Side Panel R/H Inner - HP727 | 1 |
| 28 | SS2641 | Side Panel L/H Outer - HP727 | 1 |
| 29 | SS2642 | Side Panel R/H Outer - HP727 | 1 |
| 30 | SS2651 | Thermostat Bulb Bracket - HP727 | 1 |
| 31 | SS2662 | Control Box | 1 |
| 32 | SS2663 | Bottom Cover | 1 |
| 33 | SS2664 | Cumby Tray | 1 |
| 34 | SS2665 | Rear Cover - HP727 | 1 |
| 35 | SS2666 | Back Panel Inner - G1415 | 1 |
| 36 | SS2667 | Front Focdo - G1415 | 1 |
| 37 | SS2668 | Barment Clamp - G1415 | 3 |
| 38 | TS0020 | 260°C T-Stat with Aluminum Endb | 1 |
| 39 | TS0021 | Energy Regulator & Aluminum Knob | 1 |
| 40 | WS0009 | New Assembly | 1 |
| 41 | WS0010 | PLATE ASSEMBLY | 1 |



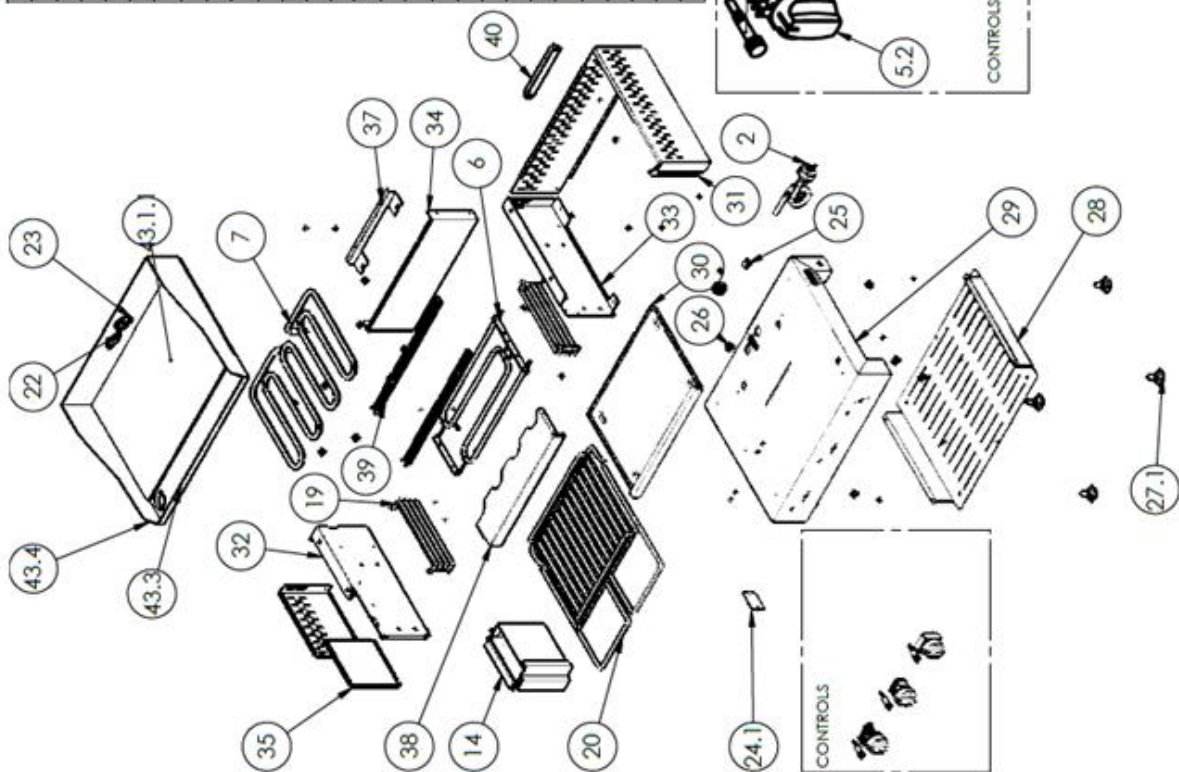
GT480 EXPLODED VIEW

| ITEM NO. | PART NUMBER | DESCRIPTION | QTY | ITEM NO. | PART NUMBER | DESCRIPTION | QTY |
|----------|-------------|------------------------------------------------|-----|----------|-------------|------------------------------------------------|-----|
| 28 | SS2888 | Bottom Cover | 1 | 1 | EC0031 | Terminal Block - Porcelain | 1 |
| 29 | SS2889 | Control Box | 1 | 2 | EC0239 | 10A Cord | 1 |
| 30 | SS2890 | Crumble Tray | 1 | 3 | ES0264 | Amber Pilot, 'O' Ring & Nut | 1 |
| 31 | SS2891 | Back Panel Inner - GT480 | 1 | 4 | ES0265 | Green Pilot, 'O' Ring & Nut | 1 |
| 32 | SS2892 | Side Panel L/H Inner - Griddle Toaster | 1 | 5 | ES0283 | Rotary Switch & AI Knob | 1 |
| 33 | SS2893 | Side Panel R/H Inner - Griddle Toaster | 1 | 5.1 | EC0208 | Rotary - 2 Position - 2 Pole | 1 |
| 34 | SS2894 | Side Panel L/H Outer - Griddle Toaster | 1 | 5.2 | MC0846 | Roband Knob - 6mm - Aluminium | 1 |
| 35 | SS2895 | Wrap Panel Outer - Griddle Toaster | 1 | 6 | HC0028 | Element Compacted 1450W | 1 |
| 36 | SS2896 | Front Facia - GT480 | 1 | 7 | HC0029 | Toaster Element 850W | 1 |
| 37 | SS2897 | Element Clamp - GT480 | 2 | 8 | MC0062 | Screw - 8G x 3/8" self tapping, hardened, Torx | 16 |
| 38 | SS2900 | Thermostat Bulb Clamp - Griddle Toaster | 1 | 9 | MC0279 | Nutsert - M8 Thin Sheet | 4 |
| 39 | SS2903 | Rear Standoff | 1 | 10 | MC0283 | Rivet - 73MS 4-1 Truss Head SS | 10 |
| 40 | TS0020 | 285°C T-Stat with Aluminium Knob | 1 | 11 | MC0417 | Nut M6 Steel Hex ZP | 8 |
| 40.1 | TC0024 | Thermostat 50-285°C | 1 | 12 | MC0557 | Washer - 1/4" x 3/32" x 1/16" Spring ZP | 8 |
| 40.2 | MC0846 | Roband Knob - 6mm - Aluminium | 1 | 13 | MC0565 | M4 x 5 Button Hd Torx ZP Semarated | 2 |
| 41 | WS0017 | Plate Assembly | 1 | 14 | MC0602 | Washer - 1/4" x 5/8" OD x 1mm - SS Flat | 8 |
| 41.1 | SS2902 | Griddle Plate - Surface Ground - Mid Steel 8mm | 1 | 15 | MC0662 | Washer - 3/16" x 1/2" OD SS Flat | 4 |
| 41.1.1 | SS2901 | Surface Ground Plate | 1 | 16 | MC0688 | Nut - M4 SS | 1 |
| 41.2 | MC0822 | STUD C/D M6 x 24 M/S C/F | 8 | 17 | MC0695 | Screw M4 x 25 Pan Hd Torx SS | 1 |
| 41.3 | SS2898 | Grease Channel | 1 | 18 | MC0699 | Nut - M5 Stainless | 4 |
| 41.4 | SS2899 | SPLASH GUARD | 1 | 19 | MC0906 | Side Rack | 2 |
| 42 | WS0018 | GT Grease Box Staggered Vertis - Weldment | 1 | 20 | MCI098 | GT480 Wire Rack | 1 |
| 42.1 | SS2644 | 0.9mm SUS 430 #4 Brushed | 1 | 21 | MS0388 | Earth Screw Assembly | 1 |
| 42.2 | SS2645 | 0.9mm SUS 430 #4 Brushed | 1 | 21.1 | MC0278 | Washer - 3/16 Internal Star Shockproof | 2 |
| 42.3 | SS2904 | 1.2mm SUS 430 #4 Brushed | 1 | 21.2 | MC0404 | Screw M5 x 0.8 x 12L Button Head Socket SS | 1 |
| | | | | 21.3 | MC0699 | Nut - M5 Stainless | 2 |
| | | | | 22 | NC0070 | Label - Made in Australia, self adhesive | 1 |
| | | | | 23 | NC0071 | Label - Gold Warranty, self adhesive | 1 |
| | | | | 24 | NS0001 | Rating Plate Assembly - Plain | 1 |
| | | | | 24.1 | NC0005 | Rating Plate | 1 |
| | | | | 24.2 | MC0283 | Rivet - 73MS 4-1 Truss Head SS | 2 |
| | | | | 25 | PC0060 | Cord Clamp - 10A | 1 |
| | | | | 26 | PC0072 | Bush Nylon Ø5-8 Inch | 1 |
| | | | | 27 | FS0094 | Foot w/ Nut Set | 4 |
| | | | | 27.1 | PC0020 | Adjustable Foot M8 | 1 |
| | | | | 27.2 | MC0371 | Nut - M8 Hex ZP | 1 |



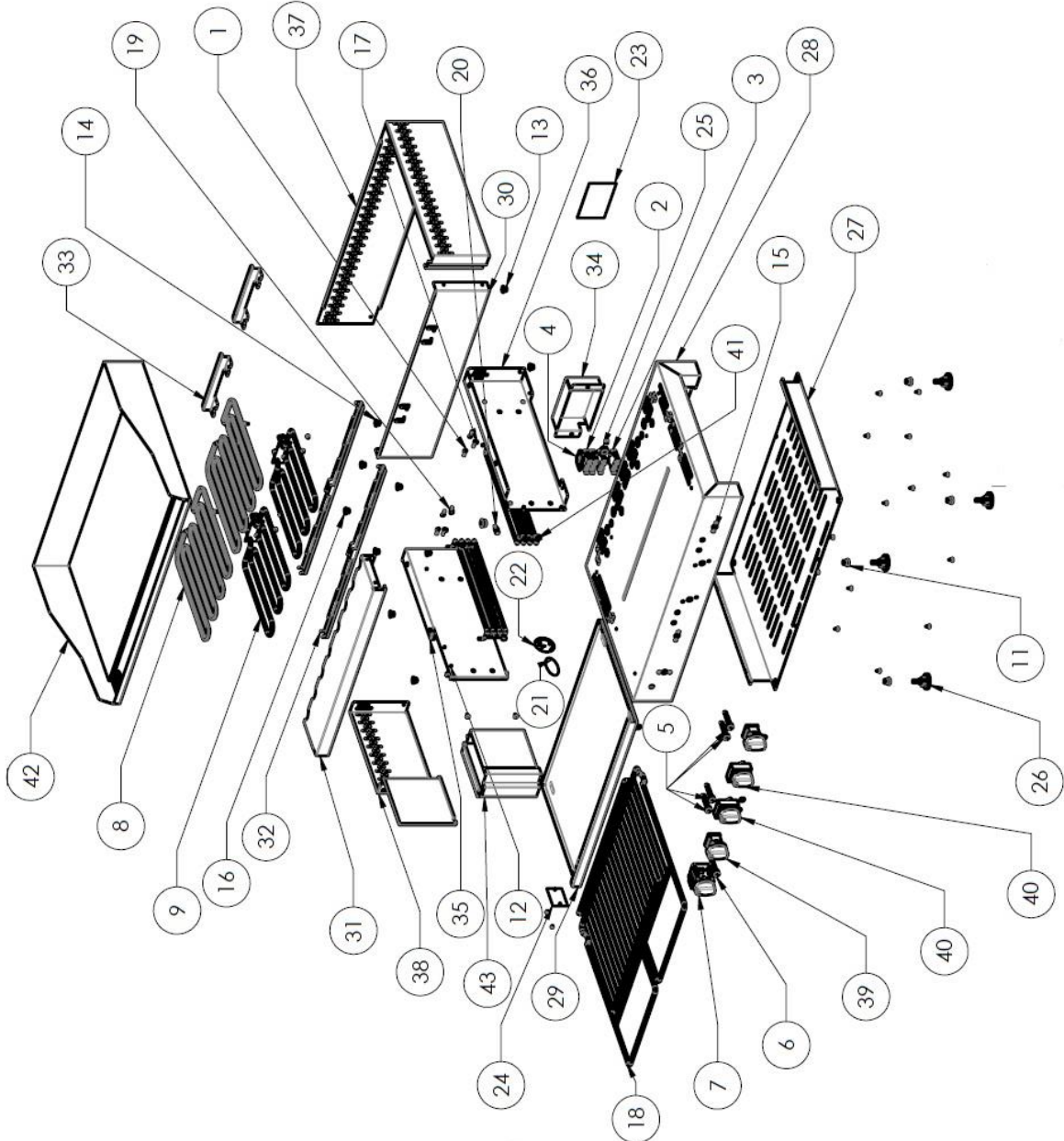
GT500 EXPLODED VIEW

| ITEM NO. | PART NUMBER | DESCRIPTION | QTY | ITEM NO. | PART NUMBER | DESCRIPTION | QTY |
|----------|-------------|-----------------------------------------------|-----|----------|-------------|-----------------------------------------------|-----|
| 31 | 522875 | Wrap Panel Outer - GT500 | 1 | 1 | EC0031 | Terminal Block - Porcelain | 1 |
| 32 | 522876 | Side Panel L/H Inner - GT500 | 1 | 2 | EC0306 | Plug & Cord - Black Eastomer 15Amp | 1 |
| 33 | 522877 | Side Panel R/H Inner - GT500 | 1 | 3 | ES0264 | Amber Pilot, 'O' Ring & Nut | 2 |
| 34 | 522878 | Back Panel Inner - GT500 | 1 | 4 | ES0265 | Green Pilot, 'O' Ring & Nut | 1 |
| 35 | 522881 | Side Panel L/H Outer - GT500 | 1 | 5 | ES0283 | Rotary Switch & A/I Knob | 1 |
| 36 | 522882 | Element Support - GT500 | 1 | 1 | EC0208 | Rotary - 2 Position - 2 Pole | 1 |
| 37 | 522883 | Thermostat Sub Clamp - GT500 | 1 | 5.1 | MC0846 | Roband Knob - 6mm - Aluminium | 1 |
| 38 | 522886 | Front Facia - GT500 | 1 | 6 | MC0206 | Element - 980W 230V | 1 |
| 39 | 522887 | Element Clamp - GT500 | 2 | 7 | MC0227 | Element 2300W 230V | 1 |
| 40 | 522903 | Rear Standoff | 1 | 8 | MC0062 | Screw - 8G x 3/8" self tapper, hardened, Torx | 20 |
| 41 | T50020 | 285°C 1/2" Flat with Aluminium Knob | 1 | 9 | MC0279 | Nut/insert - M8 Thin Sheet | 4 |
| 41.1 | TC0024 | Thermostat 50-285°C | 1 | 10 | MC0283 | Rivet - 73M5 4-1 Truss Head SS | 12 |
| 41.2 | MC0846 | Roband Knob - 6mm - Aluminium | 1 | 11 | MC0417 | Nut M4 Steel Hex ZP | 8 |
| 42 | T50021 | Energy Regulator & Aluminium Knob | 1 | 12 | MC0657 | Washer - 1/4" x 3/32" x 1/16" Spring ZP | 8 |
| 42.1 | MC0846 | Roband Knob - 6mm - Aluminium | 1 | 13 | MC0565 | Screw M4 x 5 Button Head Torx ZP | 4 |
| 42.2 | TC0001 | Energy Regulator (includes nut) | 1 | 14 | MC0602 | Washer - 1/4" x 5/8" OD x 1mm - SS Flat | 8 |
| 43 | W50016 | Plate Assembly GT500 - Welded | 1 | 15 | MC0662 | Washer - 3/16" x 1/2" OD SS Flat | 4 |
| 43.1 | 522880 | GT500 Plate - Surface Ground - Mild Steel 8mm | 1 | 16 | MC0688 | Nut - M4 SS | 1 |
| 43.1.1 | 522879 | 8mm Plate - Raw Material | 1 | 17 | MC0695 | Screw M4 x 25 Pan Hd Torx SS | 1 |
| 43.2 | MC0682 | STUD C/D M5 x 24 M5 C/F | 8 | 18 | MC0699 | Nut - M5 Stainless | 4 |
| 43.3 | 522885 | Grease Channel with Drain - GT500 | 1 | 19 | MC0906 | Slide Rack | 2 |
| 43.4 | 52142 | Splash Guard - GT500 | 1 | 20 | MC1096 | GT500 Wire Rack | 1 |
| 44 | W50018 | GT Grease Box Staggered Vents - Weldment | 1 | 21 | M50388 | Earth Screw Assembly | 1 |
| 44.1 | 522644 | 0.9mm SUS 430 #4 Brushed | 1 | 21.1 | MC0278 | Washer - 3/16 Internal Star Shakeproof | 2 |
| 44.2 | 522645 | 1.2mm SUS 430 #4 Brushed | 1 | 21.2 | MC0404 | Screw M5 x 0.8 x 12 Button Head Socket SS | 1 |
| 44.3 | 522904 | 1.2mm SUS 430 #4 Brushed | 1 | 21.3 | MC0699 | Nut - M5 Stainless | 2 |
| 45 | NC0043 | 15A or Greater Label | 1 | 22 | NC0070 | Label - Made in Australia, self adhesive | 1 |
| | | | | 23 | NC0071 | Label - Cold Warranty, self adhesive | 1 |
| | | | | 24 | NC0001 | Rating Plate Assembly - Plain | 1 |
| | | | | 24.1 | NC0005 | Rating Plate | 1 |
| | | | | 24.2 | MC0283 | Rivet - 73M5 4-1 Truss Head SS | 2 |
| | | | | 25 | PC0061 | Cord Clamp 15A | 1 |
| | | | | 26 | PC0072 | Bush Nylon 05-8 Inch | 2 |
| | | | | 27 | P50094 | Foot cw Nut Set | 4 |
| | | | | 27.1 | PC0020 | Adjustable Foot MB | 1 |
| | | | | 27.2 | MC0371 | Nut - M8 Hex ZP | 1 |
| | | | | 28 | 522872 | Bottom Cover | 1 |
| | | | | 29 | 522873 | Central Box | 1 |
| | | | | 30 | 522874 | Crumb Tray | 1 |



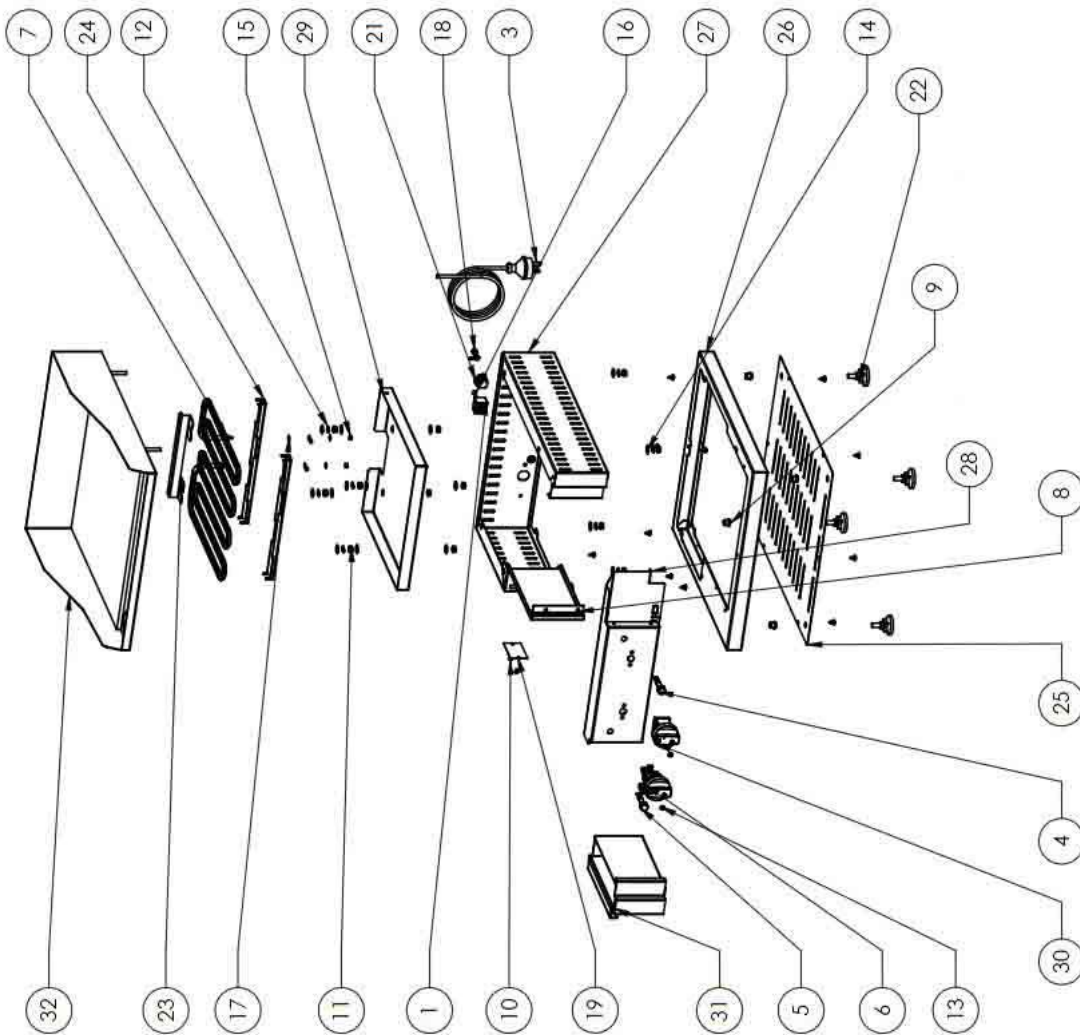
GT700 EXPLODED VIEW

| ITEM NO. | PART NUMBER | DESCRIPTION | QTY |
|----------|-------------|------------------------------------------------|-----|
| 1 | EC0128 | Eyelet Terminal | 8 |
| 2 | EC0427 | Rail Mounted Terminal Block Red 41A | 3 |
| 3 | EC0428 | Rail Mounted Terminal Block Blue 41A | 1 |
| 4 | EC0429 | End Cap - Rail Mounted terminal block | 1 |
| 5 | ES0264 | Amber Pilot, O' Ring & Nut | 4 |
| 6 | ES0265 | Green Pilot, O' Ring & Nut | 1 |
| 7 | ES0282 | Switch 2 Pos 8 Pole and Aluminium Knob | 1 |
| 8 | HC0168 | Element 2300W 230V | 2 |
| 9 | HC0166 | Element 860W 230V | 2 |
| 10 | MC0062 | Screw - 8G x 3/8" self tapping, hardened, Torx | 30 |
| 11 | MC0279 | Nut/Sheet - M8 Thin Sheet | 4 |
| 12 | MC0283 | Rivet - 73MS 4-1 Truss Head SS | 10 |
| 13 | MC0417 | Nut M5 Steel Hex ZP | 11 |
| 14 | MC0557 | Washer - 1/4" x 3/32" x 1/16" Spring ZP | 11 |
| 15 | MC0665 | M4 x 5 Button Hd Torx ZP Senesal | 10 |
| 16 | MC0602 | Washer - 1/4" x 5/8" OD x 1mm - SS Flat | 11 |
| 17 | MC0688 | Nut - M4 SS | 4 |
| 18 | MC0927 | Rack With Bread Stop | 1 |
| 19 | MC0954 | M4 Washer - 24 x 29 x 1mm | 8 |
| 20 | M60549 | Earth Stud Assembly | 1 |
| 21 | NC0070 | Label - Made in Australia, self adhesive | 1 |
| 22 | NC0071 | Label - Cold Warranty, self adhesive | 1 |
| 23 | NC0079 | Label - Colourbond Disconnection Warning | 1 |
| 24 | NS0001 | Rating Plate Assembly - Plain | 1 |
| 25 | PC0072 | Bush Nylon Ø5.8 Inch | 3 |
| 26 | PC0094 | Foot on Nut Set | 4 |
| 27 | SS2636 | Bottom Cover | 1 |
| 28 | SS2637 | Control Box | 1 |
| 29 | SS2638 | Crumb Tray | 1 |
| 30 | SS2648 | Back Panel Inner - GT727 | 1 |
| 31 | SS2649 | Front Facia - GT727 | 1 |
| 32 | SS2650 | Element Clamp - GT727 | 2 |
| 33 | SS2651 | Thermostat Bulb Clamp - Gridable Toaster | 2 |
| 34 | SS2652 | Junction Box - GT727 | 1 |
| 35 | SS2974 | Side Panel LH Inner - Gridable Toaster | 1 |
| 36 | SS2975 | Side Panel RH Inner - Gridable Toaster | 1 |
| 37 | SS2976 | Wrap Panel Outer - GT700 | 1 |
| 38 | SS2977 | Side Panel LH Outer - GT500 | 1 |
| 39 | TS0020 | 285°C T-Stat with Aluminium Knob | 2 |
| 40 | TS0021 | Energy Regulator & Aluminium Knob | 2 |
| 41 | VS0269 | Side Rack Assembly | 2 |
| 42 | WR0008 | Plate Assembly | 1 |
| 43 | WR0018 | GT Crease Box Staggered Vents - Weldment | 1 |



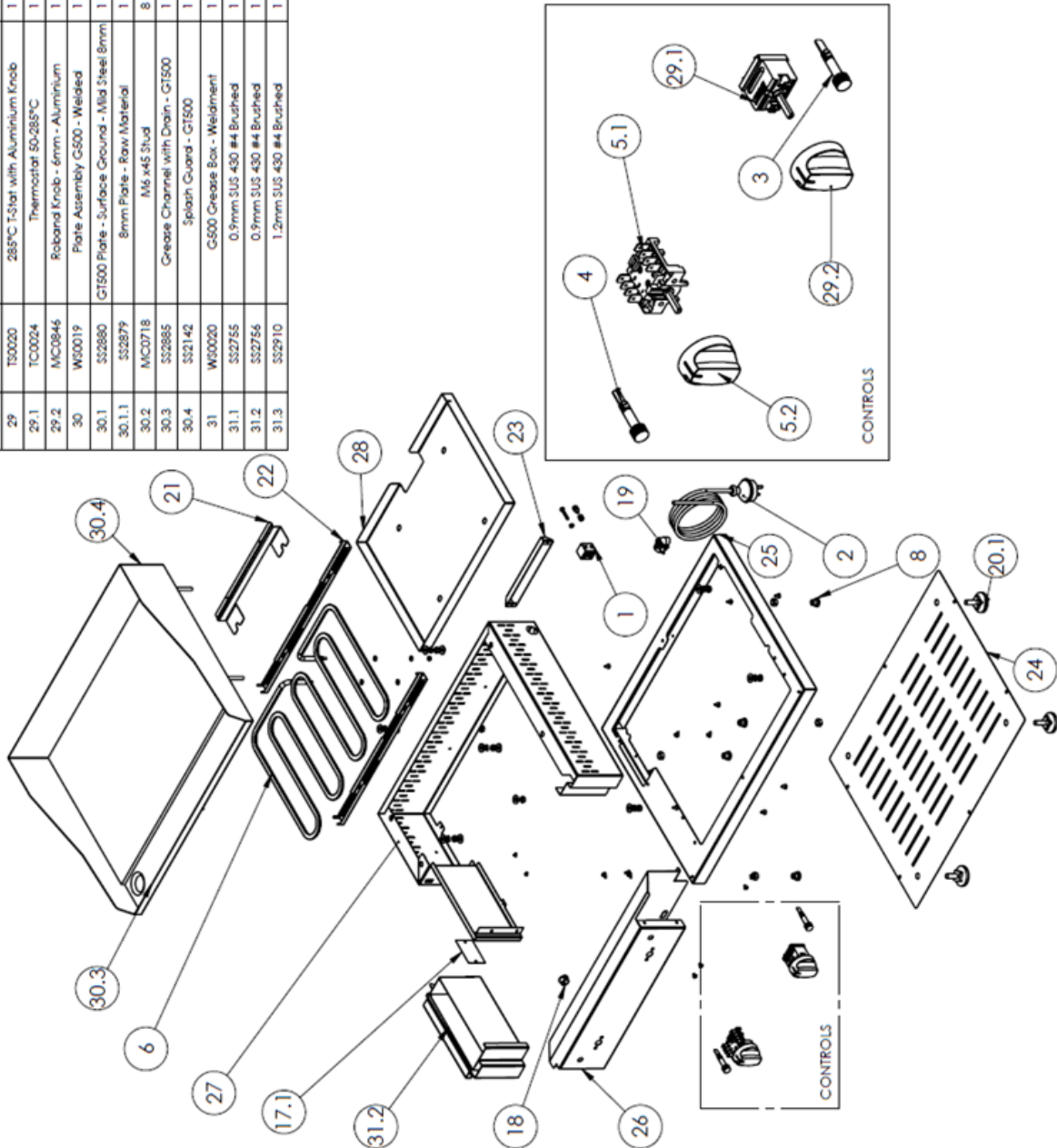
G400 EXPLODED VIEW

| ITEM NO. | PART NUMBER | DESCRIPTION | QTY. |
|----------|-------------|-------------------------------------------------------------------|------|
| 1 | EC0031 | Terminal Block - Porcelain | 1 |
| 2 | EC0128 | 5mm Eyelet Terminal | 2 |
| 3 | EC0239 | 10A Cord | 1 |
| 4 | ES0264 | Pilot Light and Viton O-ring - Amber, 10mm screwed (includes nut) | 1 |
| 5 | ES0266 | Pilot Light and Viton O-ring - Green, 10mm screwed (includes nut) | 1 |
| 6 | ES0283 | Rotary Switch & AI Knob | 1 |
| 7 | HC0158 | Element 2500W 230V | 1 |
| 8 | MC0062 | Screw - 8G x 3/8" self tapper, hardened, Torx | 19 |
| 9 | MC0279 | Nutself - M8 Thin Sheet | 4 |
| 10 | MC0283 | Pivet - 73MS 4-1 Truss Head | 2 |
| 11 | MC0417 | Nut M5 Steel Hex ZP | 12 |
| 12 | MC0557 | Washer - 1/4" x 3/32" x 1/16" Spring ZP | 8 |
| 13 | MC0565 | Screw M4 x 5 Button Head Torx ZP | 4 |
| 14 | MC0602 | Washer - 1/4" x 5/8" OD x 1mm - S3 Flat | 16 |
| 15 | MC0688 | Nut - M4 S3 | 3 |
| 16 | MC0695 | Screw M4 x 25 Pan Hd Torx S3 | 1 |
| 17 | MC0954 | M4 Washer - 24 x .09 x 1mm | 4 |
| 18 | M00388 | Earth Screw Assembly | 1 |
| 19 | NS0001 | Rating Plate Assembly - Plain | 1 |
| 20 | PC0072 | Bush Nylon Ø5-Ø Inch | 1 |
| 21 | PC0482 | 90° Cord Grip 10A & 15A Rubber-Cords | 1 |
| 22 | P00094 | Foot c/w Nut Set | 4 |
| 23 | S02651 | Thermostat Bulb Clamp - Griaale Toaster | 1 |
| 24 | S02668 | Element Clamp - G1415 | 2 |
| 25 | S02750 | Lower Cover | 1 |
| 26 | S02751 | Base | 1 |
| 27 | S02752 | Mid Panel | 1 |
| 28 | S02753 | Control Box | 1 |
| 29 | S02754 | Element Guard | 1 |
| 30 | T00020 | 265°C T-Stat with Aluminium Knob | 1 |
| 31 | W00006 | Griaale Toaster Grease Box - Wellmont | 1 |
| 32 | W00012 | Plate Assembly | 1 |



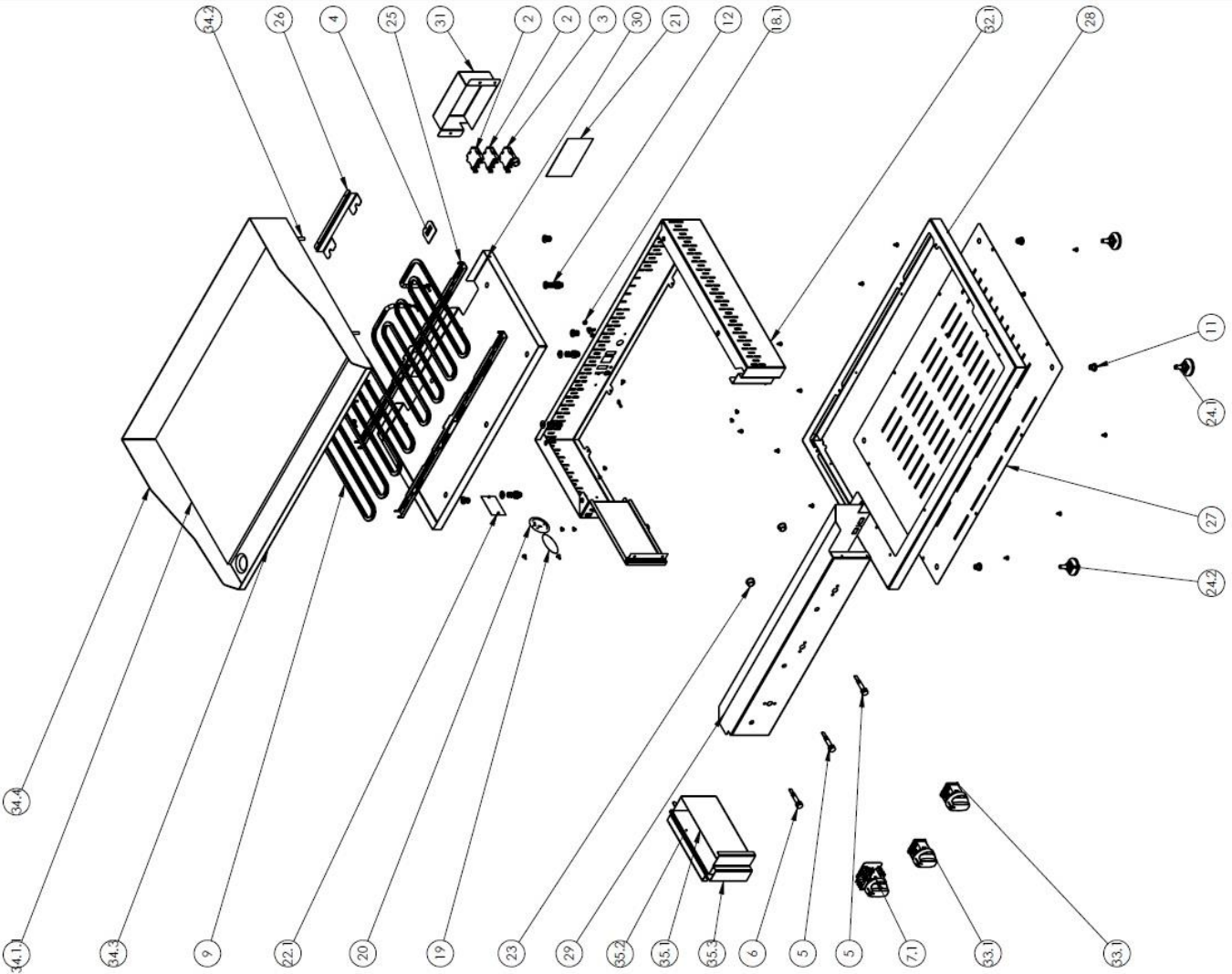
G500 / G500XP EXPLODED VIEW

| ITEM NO. | PART NUMBER | DESCRIPTION | QTY | ITEM NO. | PART NUMBER | DESCRIPTION | QTY |
|----------|-------------|----------------------------------------------|-----|----------|-------------|-----------------------------------------------|-----|
| 29 | T50020 | 285°C T-Stat with Aluminum Knob | 1 | 1 | EC0031 | Terminal Block - Porcelain | 1 |
| 29.1 | TC0024 | Thermostat 50-285°C | 1 | 2 | EC0239 | 10A Cord | 1 |
| 29.2 | MC0846 | Roband Knob - 6mm - Aluminum | 1 | 3 | E02644 | Amber Pilot 'O' Ring & Nut | 1 |
| 30 | W00019 | Plate Assembly G500 - Welded | 1 | 4 | E02645 | Green Pilot 'O' Ring & Nut | 1 |
| 30.1 | S52880 | G1500 Plate - Surface Ground - Mid Steel 8mm | 1 | 5 | E02683 | Rotary Switch & AI Knob | 1 |
| 30.1.1 | S52879 | 8mm Plate - Raw Material | 1 | 5.1 | EC0208 | Rotary - 2 Position - 2 Pole | 1 |
| 30.2 | MC0718 | M6 #45 Stud | 8 | 5.2 | MC0846 | Roband Knob - 6mm - Aluminum | 1 |
| 30.3 | S52885 | Grease Channel with Drain - G1500 | 1 | 6 | HC0227 | G500 Element 2300W 230V | 1 |
| 30.4 | S52142 | Splash Guard - G1500 | 1 | 6 | HC0230 | G500XP Element 2590W 230V | 1 |
| 31 | W00020 | G500 Grease Box - Weldment | 1 | 7 | MC0062 | Screw - 8G x 3/8" self tapper, hardened, Torx | 18 |
| 31.1 | S52755 | 0.9mm SUS 430 #4 Brushed | 1 | 8 | MC0279 | Nut/Bert - M8 Thin Street | 4 |
| 31.2 | S52756 | 0.9mm SUS 430 #4 Brushed | 1 | 9 | MC0417 | Nut M6 Steel Hex ZP | 12 |
| 31.3 | S52910 | 1.2mm SUS 430 #4 Brushed | 1 | 10 | MC0657 | Washer - 1/4" x 3/32" x 1/16" Spring ZP | 8 |
| | | | | 11 | MC0565 | M4 x 5 Button Hd Torx ZP Serrated | 4 |
| | | | | 12 | MC0602 | Washer - 1/4" x 5/8" OD x 1mm - SS Flat | 16 |
| | | | | 13 | MC0688 | Nut - M4 SS | 3 |
| | | | | 14 | MC0695 | Screw M4 x 25 Pan Hd Torx SS | 1 |
| | | | | 15 | MC0954 | M4 Washer - Ø4 x Ø9 x 1mm | 4 |
| | | | | 16 | M00888 | Earth Screw Assembly | 1 |
| | | | | 16.1 | MC0278 | Washer - 3/16 Internal Star Shakeproof | 2 |
| | | | | 16.2 | MC0404 | Screw M5 x 0.8 x 12L Button Head Socket SS | 1 |
| | | | | 16.3 | MC0699 | Nut - M5 Stainless | 2 |
| | | | | 17 | NC0001 | Rating Plate Assembly - Plain | 1 |
| | | | | 17.1 | NC0005 | Rating Plate | 1 |
| | | | | 17.2 | MC0283 | Rivet - 73MS 4-1 Trust Head SS | 2 |
| | | | | 18 | PC0072 | Bush Nylon Ø5-8 Inch | 1 |
| | | | | 19 | PC0482 | 90° Cord Grip 10A & 15A Rubber Cord | 1 |
| | | | | 20 | P50094 | Foot cw Nut Set | 4 |
| | | | | 20.1 | PC0020 | Adjustable Foot M8 | 1 |
| | | | | 20.2 | MC0371 | Nut - M8 Hex ZP | 1 |
| | | | | 21 | S52883 | Thermostat Bulb Clamp - G1500 | 1 |
| | | | | 22 | S52887 | Element Clamp - G1500 | 2 |
| | | | | 23 | S52903 | Rear Standoff | 1 |
| | | | | 24 | S52905 | Lower Cover | 1 |
| | | | | 25 | S52906 | Base | 1 |
| | | | | 26 | S52907 | Control Box G500 | 1 |
| | | | | 27 | S52908 | Mid Panel | 1 |
| | | | | 28 | S52909 | Element Guard G500 | 1 |



G700 EXPLODED VIEW

| ITEM NO. | PART NUMBER | DESCRIPTION | QTY |
|----------|-------------|-----------------------------------------------|-----|
| 1 | EC0128 | Eyelet Terminal | 4 |
| 2 | EC0427 | Rail Mounted Terminal Block Red 4/1A | 2 |
| 3 | EC0428 | Rail Mounted Terminal Block Blue 4/1A | 1 |
| 4 | EC0429 | End Cap - Rail Mounted Terminal block | 1 |
| 5 | ES0264 | Amber Pilot 'O' Ring & Nut | 2 |
| 6 | ES0265 | Green Pilot, 'O' Ring & Nut | 1 |
| 7 | ES0282 | Switch 2 Pos 8 Pole and Aluminium Knob | 1 |
| 7.1 | EC0290 | Rotary Switch - 2 Position, 8 Pole | 1 |
| 7.2 | MC0846 | Knob | 1 |
| 8 | ES0312 | W/Reset | 1 |
| 9 | HC0158 | Element 2300W 230V | 2 |
| 10 | MC0062 | Screw - 8G x 3/8" self tapper, hardened, Torx | 26 |
| 11 | MC0279 | Nut/serf - M8 Thin Sheet | 4 |
| 12 | MC0417 | Nut M6 Steel Hex ZP | 18 |
| 13 | MC0557 | Washer - 1/4" x 3/32" x 1/16" Spring ZP | 11 |
| 14 | MC0565 | M4 x 5 Button Hd Torx ZP Sealed | 6 |
| 15 | MC0602 | Washer - 1/4" x 5/8" OD x 1mm - SS Flat | 25 |
| 16 | MC0688 | Nut - M4 SS | 4 |
| 17 | MC0954 | M4 Washer - Ø4 x Ø9 x 1mm | 8 |
| 18 | MS0449 | Earth Stud Assembly | 1 |
| 18.1 | MC0699 | Nut - M5 Stainless | 2 |
| 18.2 | MC0975 | Washer - M5 Spring ZN Plated | 2 |
| 18.3 | MC0702 | Washer - M5 x 10mm OD x 1mm - SS Flat | 2 |
| 18.4 | EC0128 | Eyelet Terminal | 1 |
| 18.5 | MC0707 | M5 x 20 Button HD Torx SS | 1 |
| 19 | NC0070 | Label - Made in Australia, self adhesive | 1 |
| 20 | NC0071 | Label - Gold Warranty, self adhesive | 1 |
| 21 | NC0079 | Label - Colourbond Disconnection Warning | 1 |
| 22 | NS0001 | Rating Plate Assembly - Plain | 1 |
| 22.1 | NC0005 | Rating Plate | 1 |
| 22.2 | MC0283 | Rivet - 73M5 4-1 Truss Head SS | 2 |
| 23 | PC0072 | Bush Nylon Ø5-8 Inch | 3 |
| 24 | PS0094 | Foot cw Nut Set | 4 |
| 24.1 | PC0020 | Adjustable Foot M8 | 1 |
| 24.2 | MC0371 | Nut - M8 Hex ZP | 1 |
| 25 | SS2650 | Element Clamp - G1727 | 2 |
| 26 | SS2651 | Thermostat Bulb Clamp - Grididle Toaster | 2 |
| 27 | SS2761 | Lower Cover | 1 |
| 28 | SS2762 | Base | 1 |
| 29 | SS2764 | Control Box | 1 |
| 30 | SS2765 | Element Guard | 1 |
| 31 | SS2766 | Junction Box - G700 | 1 |
| 32 | SS2981 | Mid Panel | 1 |
| 33 | TS0020 | 285°C T-Stat with Aluminium Knob | 2 |
| 33.1 | TC0024 | Thermostat 50-285°C | 1 |
| 33.2 | MC0846 | Roband Knob - 6mm - Aluminium | 1 |
| 34 | WS0011 | Plate Assembly | 1 |
| 34.1 | SS2661 | Surface Ground 8mm Plate | 1 |
| 34.2 | MC0718 | M6 x45 Stud | 11 |
| 34.3 | SS2654 | Grease Channel with Drain | 1 |
| 34.4 | SS2653 | SPLASH GUARD | 1 |
| 35 | WS0020 | G500 Grease Box - Weldment | 1 |
| 35.1 | SS2755 | 0.9mm SUS 430 #4 Brushed | 1 |
| 35.2 | SS2756 | 0.9mm SUS 430 #4 Brushed | 1 |
| 35.3 | SS2910 | 1.2mm SUS 430 #4 Brushed | 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 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 a 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, Bains Marie, 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.

NOTES

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

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 _____

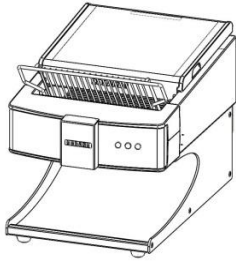
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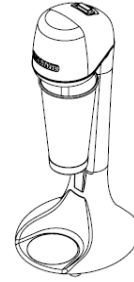
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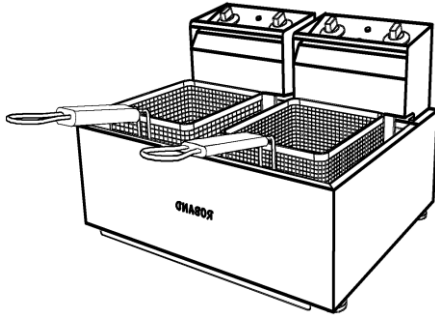
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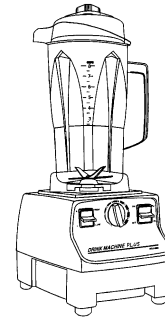
Sycloid Toaster



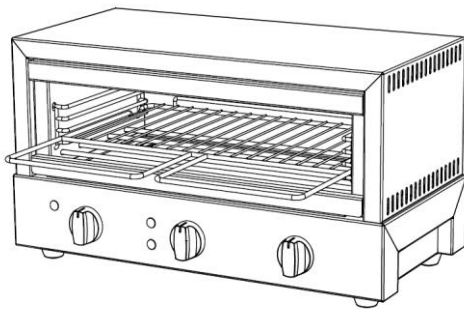
DRINK MIXERS



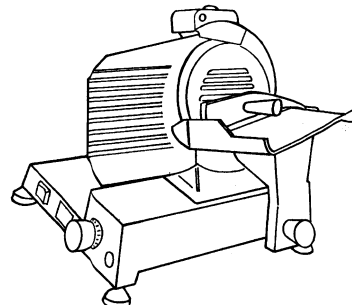
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