

Instruction Manual

REFRIGERATED FOOD BARS AND BAINS MARIE



BR Series

Version 7

ERX Series

Version 7

CRX Series

Version 7

SRX Series

Version 7

CONTENTS

Contents	2
Product Features	2
Specifications	2
Parts Included	3
Safety Instructions	3
Safety Glass	3
Cleaning & Maintenance	4
Installation	4
Operation	5
Troubleshooting	5
Circuit Diagram	6
warranty	7

PRODUCT FEATURES

- Electronic Controller
- Refrigerated Cold Plate – all models
- Refrigerated Cross Fin – RX models
- Quiet Operation
- Stainless Steel Construction
- LED lighting – RX models

SPECIFICATIONS

Model	Power (230V)	Size (mm)		
		W	D	H
BR22	480	705	615	255
BR23	480	1030	615	255
BR24	500	1355	615	255
BR25	500	1680	615	255
BR26	500	2005	615	255
ERX23RD	480	1030	615	675
ERX24RD	500	1355	615	675
ERX25RD	500	1680	615	675
ERX26RD	500	2005	615	675
CRX23RD	480	1030	615	750
CRX24RD	500	1355	615	750
CRX25RD	500	1680	615	750
CRX26RD	500	2005	615	750
SRX23RD	480	1030	615	750
SRX24RD	500	1355	615	750
SRX25RD	500	1680	615	750
SRX26RD	500	2005	615	750

*Specifications subject to change

PARTS INCLUDED

- ½ Size 65mm steam pans. Quantity matching unit size.
- Instruction 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 despatch of machine within 24 hours of receipt. No claims will be accepted after this period.

SAFETY INSTRUCTIONS

Read all Instructions and safety warnings prior to use. Keep user manual for future reference.

Service and repair should only be performed by qualified technicians who have read and understood this manual.

Personnel must be trained prior to operating this appliance.

This product is suitable for commercial use only.

This machine 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.

Keep out of reach from children.

The machine should be disconnected from all power before cleaning or servicing.

Regularly inspect the supply cord/plug and discontinue use immediately if damage is found. Return to manufacturer or authorised repairer for repair prior to use.

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out repairs.

Keep cord away from heated surfaces.

This appliance is intended as a refrigerated food display unit only. It should not be used to cool hot food.

Do not remove any cover panels from the machine.

Roband will accept no liability if:

- Non-authorised personnel have tampered with the machine
- The instructions in this manual have not been followed
- Non-original spare parts are used
- There is any damage to the unit

SAFETY GLASS

The Toughened Safety Glass used in the ROBAND® Refrigerated Food Bars and Bains Marie is approximately five times stronger than normal glass.

Despite the high impact strength, the toughened glass is still susceptible to breakage if impact or pressure is applied to the edge or corner of the glass.

CAUTION: Ensure glass edges are protected during installation and operation.

CLEANING & MAINTENANCE

IMPORTANT: These units are not designed for continuous operation and must be switched off and cleaned daily.

CAUTION: Disconnect from power before cleaning.

CAUTION: Steel cutting processes used in the construction of this machine can result in sharp edges. Avoid contact with sharp edges during cleaning and maintenance.

CAUTION: Handle glass with care when cleaning. To remove the glass doors when fitted, lift them up, then pull the bottom outwards and slide them down.

CAUTION: Hot water should **NEVER** be poured into the tank of the unit. This could crack the evaporator coil pipe work, permanently damaging the unit.

Do not clean with the use of a water jet.

Do not use caustic or abrasive cleaning products as they will damage the machine.

It is important to turn the refrigeration unit off some time before cleaning to allow the temperature to equalise and any frost to melt.

Ensure condensate is drained from the tank at the end of each day, or more frequently if required to avoid icing.

Wipe all surfaces of the machine with warm soapy water using a damp non-abrasive cloth.

When wiping out the tank, take care not to damage the probe tube located on the inside of the tank above the control panel.

Wipe glass on a daily basis with a cloth and warm soapy water or glass cleaner.

Regular cleaning will prevent a build-up of oils and keep the machine looking new.

IMPORTANT: The condenser coil underneath the unit should be checked regularly for build-

up of dirt and/or grease. The suggested frequency is every three months, or more frequently if in a dirty environment. The condenser coil can be checked and cleaned easily by removing the removable cover, no tools are required. There should be adequate access to this removable cover. Any build-up of dirt should be removed with a long bristle brush taking care not to damage the fins of the coil. Failure to clean the condenser coil regularly could lead to reduced performance or an alarm condition.

INSTALLATION

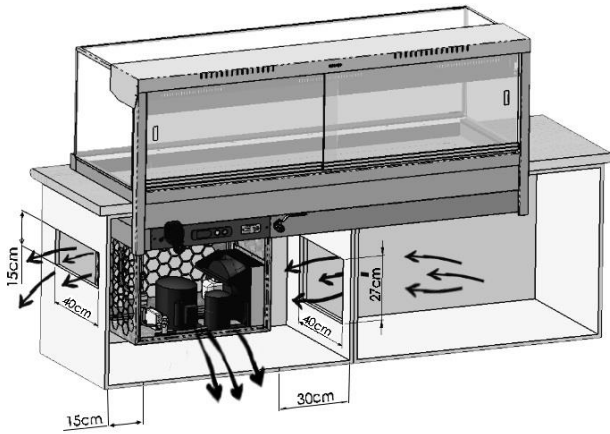
The unit should not be tipped over prior to installation as this could cause oil to run out of the compressor, leading to problems on start-up. If this has occurred, the unit should be left idle for a period of 30-60 minutes before it is run for the first time.

Always handle the unit carefully during installation. Do not drop the unit or subject it to impact or vibration, it could crack the joints in the refrigeration pipework, or break glass.

Remove all packaging materials, tape, and any protective plastic from the machine. Remove any glue residue from the protective plastic or tape using citrus cleaner.

Place the product on a firm level surface, in the desired position, with an opening for the refrigeration unit. Install at least 100mm from combustible materials and a least 50mm from any other appliance.

The walls of any enclosing cabinet must have ventilation to the space and must be present in both the left and right sides of the cabinet, while viewed from the operator side. The walls should not be closer to the condensing unit than, 15cm on the left and 30cm on the right.



Do not install hot equipment inside the condensing unit space. Leave the back of the cabinet open if possible.

Do not connect to power using an extension cord.

Connect only to an RCD protected, grounded 3-pin outlet.

OPERATION

IMPORTANT:

- These units are not designed for continuous operation.
- These units are only designed for the holding and displaying of food immediately prior to sale.
- These units are only designed for short term storage of food.
- All product placed in the units should be pre-chilled to a temperature of 5°C or less.

In cold areas the unit must be allowed to assume a temperature greater than 10°C before it is started for the first time. This will prevent lubrication problems caused by high oil viscosity in the compressor.

These units are designed to operate in 25°C, 60% RH (Climate Class 3) ambient environment. If the ambient temperatures and/or humidity are higher than these levels the unit may not be able to keep product cooled to the required temperature.

Please note: The temperature display on the controller does not directly reflect the temperature of the food in the pans. To verify the food temperature use an additional thermometer in the food directly.

1. Turn the power on at the power point.
2. The refrigeration unit on all models is controlled by the On/Off switch in the lower right corner of the controller.



3. The overhead LED light is controlled by the Light switch in the upper left corner of the controller.



4. The factory set working temperature of the controller is 2°C. Use the following procedure to change the set point.

6.2 HOW TO CHANGE THE SETPOINT

1. Push the **SET** key for more than 2 seconds to change the Set point value;
2. The value of the set point will be displayed and the "°C" or "°F" LED starts blinking;
3. To change the Set value push the ▲ or ▼ arrows within 10s.
4. To memorise the new set point value push the **SET** key again or wait 10s.

5. During operation it is important that all pans are in place. The use of Polycarbonate and other plastic pans is not recommended as they inherently insulate their contents from efficient cooling.

TROUBLESHOOTING

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

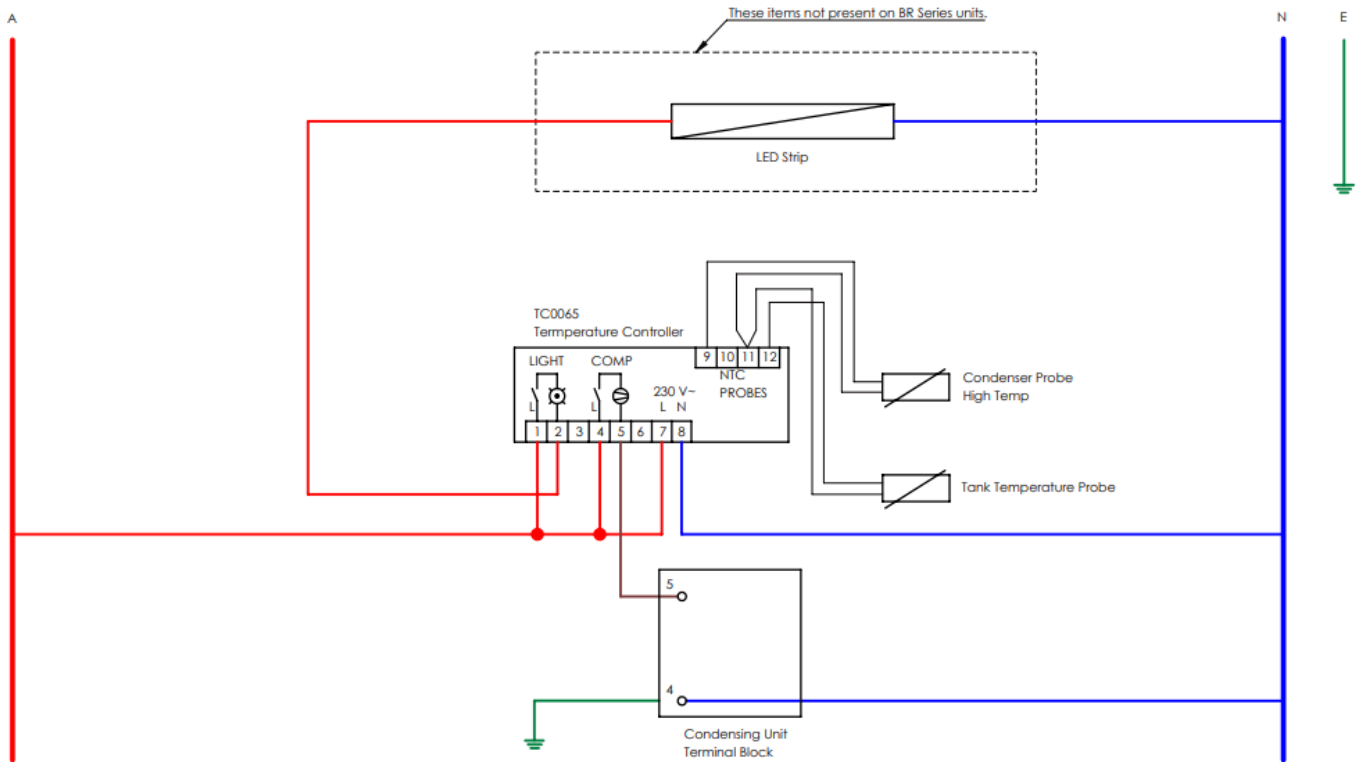
- ✓ The machine is plugged in correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The On/Off switch is not in the OFF position.
- ✓ If appliance is tripping RCD, this may be caused by:

1. Too many machines on the same circuit (relocate appliance to another circuit and try again)
 2. Other faulty appliance on the same circuit.
- ✓ If the "HA2" alarm is displayed at any time, it indicates that the condenser coil temperature is high, making it impossible for

the unit to work properly. This alarm could be caused by;

1. Blocked condenser coil. Refer to Cleaning and Maintenance.
2. Poor ventilation near the condenser coil. Refer to Installation.
3. Poor ventilation under the bench. Refer to Installation.

CIRCUIT DIAGRAM



WARRANTY

The warranty conditions set out below are in addition to any warranties implied or governed by law.

Roband Australia warrants that this appliance shall be delivered free from defects in material and workmanship. The warranty for this product is offered to the original purchaser, to be free of fault in both workmanship and materials for a period of 12 months from date of purchase. Roband's obligations pursuant to this warranty are limited to the repair or replacement of the defective goods or materials, at its discretion and subject to the terms contained within this Warranty statement.

The following conditions apply:

The product must be installed, maintained and used under normal operating conditions within the scope of the operating instructions.

All warranty claims must be submitted to Roband or an authorised Roband dealer, and Roband authorisation must be granted prior to repairs being carried out. Proof of purchase is required for any repair authorisation.

Warranty is back to base, meaning delivery to and collection of your product to Roband or an authorized service agent is the responsibility of the purchaser.

Where a product cannot be returned back to base, on-site warranty can be arranged by prior agreement.

The following exclusions apply:

Claims or faults arising from misuse, neglect, transport damage or other mechanical damage, including but not limited to; doors, hinges and interlock switches etc., other than those arising from manufacture or material defects. 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 a warranty fault.

Roband or any subsidiary company or Agent shall not 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 applicable legislation.

Roband reserves the right to reject a warranty claim if it is not satisfied with the circumstances under which the fault occurred or where a product has been altered from its original specification.

For on-site repairs outside of capital city metropolitan areas, travel costs, service callout fee and related labour costs etc. are the responsibility of the claimant.

Any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant.

Any attempt to repair the product by non-Roband approved service personnel or the use of non-genuine parts will void the warranty agreement.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For the name of your nearest Australian authorised service agent, please contact:

Roband Australia Pty Ltd
1 Inman Road,
Cromer, NSW, 2099, Australia
Warranty: 1800 268 848
Tel: +61 2 9971 1788
Email: sales@roband.com.au
Web: www.roband.com.au

For your nearest International distributor,
please visit:

<https://www.roband.com.au/global/>



© Copyright 2021 – Roband® Australia Pty Ltd

All rights reserved. No part of this work may be reproduced or copied in any form or by any means, electronic or mechanical, including photocopying or posting to a website, without the written permission of the publisher. The material contained within this document is intended entirely for instructional Purposes. Roband® Australia is a wholly Australian owned company and has been manufacturing quality commercial catering equipment for the food service industry for more than 60 years.

16/05/2024