

ROBAND®

MANUFACTURED BY
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

CARVING STATION

Model: CS10 & CS10-UK

Version 1 units

Special Features:

Full Size Spiked Perforated Tray & Full Size Pan
Independent Heating From Above & Below With Variable Element Control
Quality Halogen Heat Lamps & Lamp Cover
Ultra-Durable Stainless Steel Elements
Easy To Clean Drip/Crumb Tray
Adjustable Feet Height
Wet Or Dry Operation
Stylish Design

Roband®

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, Ryno Stainless Benching, Robalec™ Soup/Rice warmers and Dito Food Processors.

In addition to a vast range of machines, Roband Australia has its own line of commercial cookware and cutlery under the Robinox® brand name.

For a complete set of brochures please contact your nearest authorised dealer or contact Roband directly at our head office.

Roband Australia Pty Ltd
1 Inman Road
DEE WHY
NSW 2099
Australia
Telephone: 61 – 2 – 9971 1788
Facsimile: 61 – 2 – 9971 1336
E-mail: sales@roband.com.au
Website: www.roband.com.au

For additional Agents in other Countries please email Roband Head office.

International Agents

Canada:	Lessard Agencies Ph +1 416 766 2764
Europe:	Valera Ltd, (UK) 0845 270 4321 info@valera.co.uk
Fiji:	Hotel Equipment Ph +679 672 0666
Hong Kong:	Chung Wah Ph +852 2334 5411
New Zealand:	Roband New Zealand Ph +649 274 1354
Papua New Guinea:	Brian Bell Ph +675 325 5411
Saudi Arabia:	A S Al Jared Establishment Ph +996 2 6451 451
Singapore:	Jelco Private Ltd Ph +65 5611 988
Thailand:	Seven Five Distributors

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INTRODUCTION

Congratulations on your purchase of this quality ROBAND® product. With proper care and management your new purchase will give you years of trouble free service.

By reading these instructions carefully you can ensure that this machine is used and maintained properly, helping your new investment to perform well for you now, and to continue performing in the many years to come.

GENERAL PRECAUTIONS

This machine must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Servicepersons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

In the case of new personnel, training is to be provided in advance. These machines should not be operated by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by a person responsible for their safety.



These machines are heating units, and as with any commercial heating unit the surfaces on this Carving Station will get hot. Always be careful when near an operating Carving Station, 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 this units be kept out of reach of children. Do not allow children to play with this units.

This Carving Station is for use with chunks of meat or other large cooked foods to be kept hot whilst carving. The performance of this unit cannot be guaranteed for applications outside of its design intention.



The machine should be disconnected from all power and allowed to cool before cleaning.

Roband will accept no liability if;

- ◆ Non-authorized personnel have tampered with the machine.
- ◆ The instructions in this manual have not been followed correctly.
- ◆ Non-original or incorrect spare parts are used.
- ◆ The machine is not cleaned correctly, with the right product.
- ◆ There is any damage to the unit.
- ◆ The machine has been modified in any way.

PACKAGING

All care is taken when packing and Roband ensures that every unit is functional and undamaged at the time of packaging.

The Package of this Carving Station should include:

- 1) One Carving Station
- 2) One Full Size Spiked Stainless Steel Perforated Drain Tray
- 3) One Full Size 65 mm Deep Stainless Steel Pan
- 4) Adjustable Feet
- 5) Drip/Crumb Tray
- 6) Packaging Materials
- 7) 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 three (3) days of receipt. No claims will be accepted or entertained after this period.



COMPLIANCE

C-Tick:

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

For further information contact the Australian Communications Authority, PO Box 13112, Law Courts, Melbourne VIC 8010.

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.

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 Carving Station 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 Carving Station to the power supply ensure that all the controls are in the "OFF" position.

For the CS10 plug the unit into a standard, single phase, 10Amp power point.

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

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

The Carving Station is capable of heating from both the top and the bottom at once or on the top or bottom only. The unit also has the flexibility of having the heating from the element controlled by the energy regulator depending on your requirements. The unit can be operated wet or dry.

In all cases the machine must be switched on by selecting the “On” position on the green On/Off rocker switch. The switch should become illuminated to indicate the power is on.

To heat from **above & below**:

1. Switch the green rocker switch to the “on” position.
2. Switch the black rocker switch to the “on” position to activate the heat lamps. To improve heat lamp life, have the lamps turned on whenever there is product on the perforated spike tray.
3. Rotate the energy regulator knob to select the degree of heating from the element below.
4. Place the product onto the spiked tray.

To heat on the **top only** using the **heat lamps** only:

1. Switch the green rocker switch to the “on” position.
2. Switch the black rocker switch to the “on” position.
3. Place the product onto the spiked tray.

To heat on the **bottom only** using the **energy regulator** only:

1. Switch the green rocker switch to the “on” position.
2. Select the desired heat setting on the energy regulator.
3. Place the product onto the spiked tray.

For **wet** operation

1. Make sure the green rocker switch is in the “off” position and the unit is cool.
2. Remove perforated tray.
3. Add about 20mm of water to the full size pan.
4. Replace perforated tray.
5. Turn on the unit by selecting the “on” position on the green rocker switch.
6. Select the appropriate setting on the energy regulator.

Operating Tips

When the carving station is needed for intermittently longer periods of time, the energy regulator may be set to the “LO” position. When needed the energy regulator can be set to the “HI” as this will reduce heating recovery time. To improve heat lamp life, have the lamps turned on whenever there is product on the perforated spike tray.

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.

Do not remove any cover panels that may be on the machine.

This unit can get very hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces. Use gloves (or some other form of protection) when carving product as the heat from the heat lamps will be hot.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.



Always ensure the power cable is not in contact with hot parts of the machine when in use. Ensure that any damaged power cord is replaced before further use. These cords should be replaced by qualified service persons only.



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

Electricity is dangerous, and should only be handled by qualified professionals. It's your life – Don't risk it.

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your Carving Station.

- ◆ Ensure the power is off and the Carving Station is cool before attempting to clean any part of the machine.
- ◆ Wipe the Carving Station down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the Carving Station 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.
- ◆ Daily cleaning of the perforated tray, the pan & crumb tray is essential. The crumb tray may be removed by sliding it out from the Carving Station. The crumb tray should be emptied and washed with warm soapy water. The perforated tray can simply be lifted out of the unit and washed. The full size pan can also be lifted out of the unit for emptying and washing.
- ◆ Do not allow any moisture ingress into the heat lamps or their fittings, as this will reduce the lamps life.



CAUTION: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the Carving Station 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.

TROUBLESHOOTING

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

- ✓ The Carving Station is plugged in correctly and the power is switched on.
- ✓ The green on/off switch is illuminated and in the “on” position.
- ✓ The power point is not faulty.
- ✓ The energy regulator and switches are in the correct relative position.
- ✓ Check Appendix A on page 13 of this manual on RCD'S

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

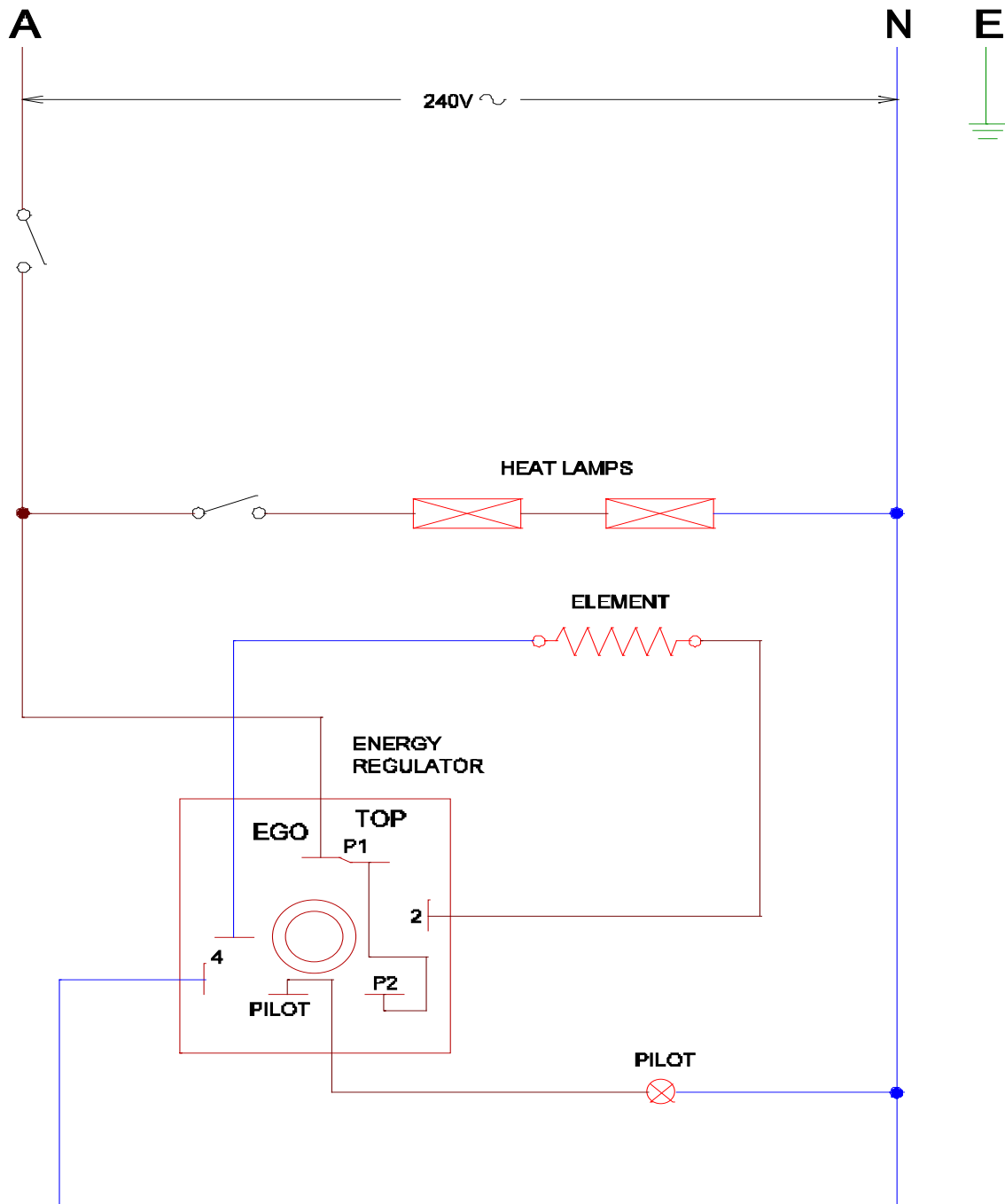
SPECIFICATION

MODEL	CS10 & CS10-UK
Power Source (Volts AC)	220 -240
Power Consumption (Watts)	1334-1588
Nominal Dimensions	
Width (mm)	352
Height (mm)	578
Depth (mm)	670

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

CIRCUIT DIAGRAM

Model: CS10

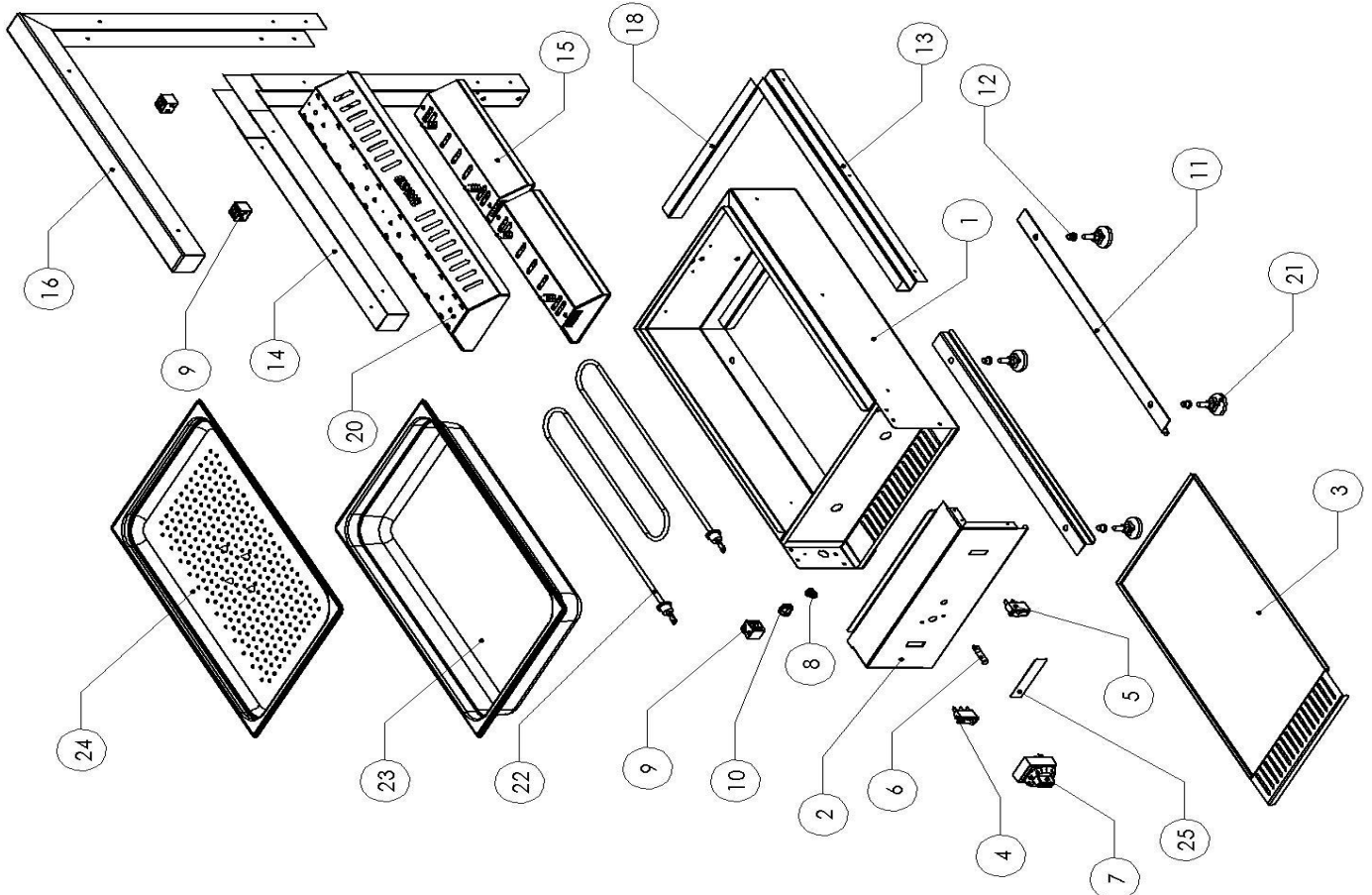


NOTE: This circuit diagram has been provided for reference and to assist qualified service and repair agents only. Under no circumstances should a person not suitably qualified attempt repairs to any electrical equipment.

EXPLODED DIAGRAM

Model: CS10

ITEM NO.	QTY.	PART NO.
1	1	SS1362 - Body Assembly
2	1	SS1351 - Control Box
3	1	SS1352 - Crumb Tray
4	1	EC0179 - Rocker-Green Indicating
5	1	EC0158 - Switch, Rocker-Black 30 x 11
6	1	EC0010 - Pilot - 9mm Amber
7	1	TS0007 - Energy Regulator & Knob
8	1	MS0073 - Earth Tag Assembly
9	3	EC0031 - Porcelain Steatite Terminal Block
10	1	PC0060 - Cord Clamp 10A
11	2	SS1369 - Tray Runner
12	4	MC0279 - Nutsert - M8 Thin Sheet
13	1	SS1372 - Side Wiring Cover
14	1	SS1370 - Inner Frame Assembly
15	2	HL24 - 3 Nut "E" Series
16	1	SS1365 - Frame Cover
17	2	PC0072 - Bush Nylon Ø5-8 Inch
18	1	SS1373 - Rear Wiring Cover
19	1	NS0003 - Rating Plate Assembly - with Roband
20	1	SS1375 - Lamp Cover Assembly
21	4	PS0011 - Foot Set & Nuts
22	1	HC0145 - CS10 1000W Element
23	1	Z11065
24	1	GN11025-PS
25	1	NC0048 - Roband Name label



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.

EC DECLARATION OF CONFORMITY

Manufacturer	Roband Australia 1 Inman Rd Cromer NSW, 2099 Australia
Model Type	Carving Station
Description	Carving Station
Date of first CE Marking	1 st March 2008
Specific Models	CS10, CS10-UK

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
- 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: 14th March 2008

Print Name: Gordon Thorpe

Position: Director of Engineering



Warranty

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against faulty workmanship and materials for a period of 12 months from the date of purchase. Glass, lamps, and Teflon are **not** included in this warranty. Generally, all goods claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection. Any part deemed to be defective will be replaced, however, no claims will be entertained for parts damaged in transport, misused or modified in any way without our approval. For machines that are not considered to be portable (e.g. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided in capital city metropolitan areas only. In all other locations, the customer is responsible for all travelling time/service call costs and payment for this will be required prior to the commencement of the repair. The labour costs to actually repair the fault will be met by this company.

This company reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Under no circumstances shall Roband Australia Pty Ltd or any subsidiary company or Agent be liable for loss of profit or damage to other equipment and property.

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

ROBAND AUSTRALIA PTY LTD
Warranty Number: 1800 268 848
Phone: (02) 9971 1788 Fax: (02) 9971 1336

All other countries please contact your selling agent.

Please complete the following details and keep this card in a safe place.

NAME: _____

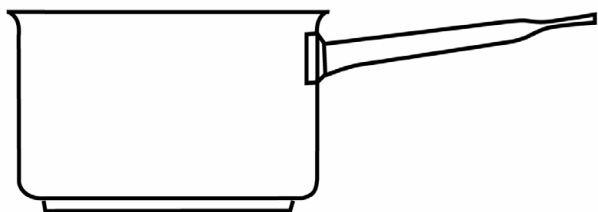
ADDRESS: _____

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

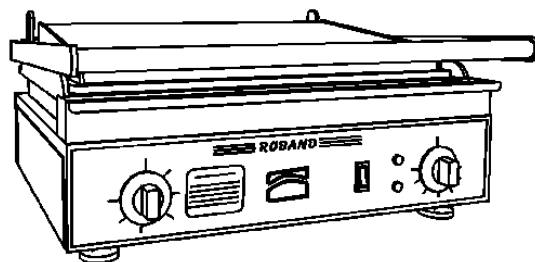
NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

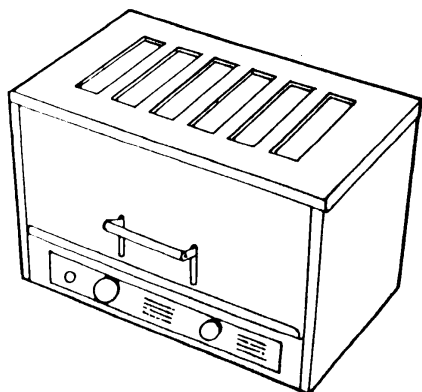
ALSO AVAILABLE FROM YOUR ROBAND DISTRIBUTOR



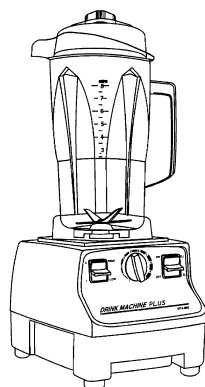
ROBINOX
KITCHEN & TABLEWARE



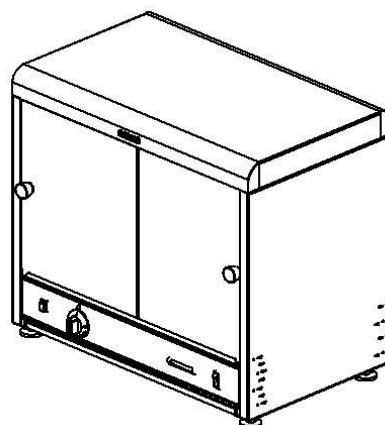
HIGH SPEED CONTACT GRILL



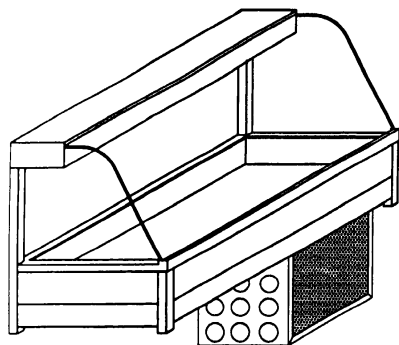
VERTICAL TOASTER



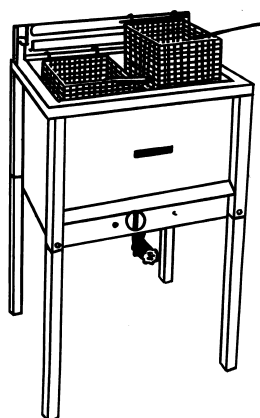
VITA-MIX
BLENDERS



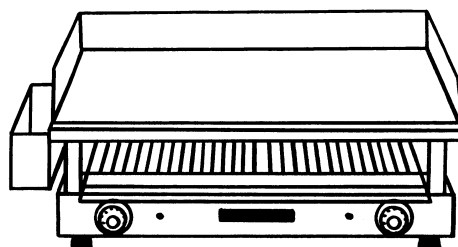
FOOD & PIE WARMERS



REFRIGERATED FOOD
DISPLAY BARS



FREE STANDING
FRYERS



GRIDDLE HOTPLATES
& GRILLERS

Manufactured/Imported in Australia by
ROBAND AUSTRALIA PTY LTD

Authorised Distributor/Agent