



MANUFACTURED BY
ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

HEAT LAMP ASSEMBLIES

**MODELS: HL22, HL24, HL26, HL30, HL90, HL120
& HL150**

VERSION 1 UNITS

These instructions cover the models of ROBAND® Heat Lamps and Heat Lamp Assemblies listed above. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

Roband®

Roband Australia is a wholly Australian owned company, which has been manufacturing quality commercial catering equipment for the food service industry for more than 45 years. Roband products are engineered and manufactured to the highest standards to provide functionality, reliability and durability, and our quality products are exported world-wide.

Included in the comprehensive ROBAND® range are Toasters, Fryers, Milkshake Mixers, Rotisseries, Food Display Cabinets and much more.

Roband Australia also acts as the Australian agents for **Vitamix**® Blenders, **NOAW**® Meat Slicers and **Malavasi**® Cutters and Mixers.

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

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

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INTRODUCTION

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

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

GENERAL PRECAUTIONS

This 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 these heat lamp assemblies will get **very hot**. Always be careful when near an operating heat lamp, 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.

The performance of this unit cannot be guaranteed for operational use outside its design parameters. These heat lamp assemblies are designed mainly for the heating and warming of food. They are **not** designed for the cooking of food.

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 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 Heat Lamp Assemblies or Heat Lamps should include:

- 1) One Heat Lamp Assembly (appropriate model)
- 2) This Manual
- 3) Packaging Materials

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 said unit within three (3) days of receipt. No claims will be accepted or entertained after this period.



COMPLIANCE

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.

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 or tape. In general the lamps should be mounted so as to be roughly 320-450mm above the level of the product to be heated.

Caution for all models: The tungsten halogen lamps fitted to these units should not be touched with fingers as this could reduce the life of the lamp. Always use a clean, dry cloth to remove and replace the lamps. It should be noted that, with the lamps wired in series, if one lamp happens to fail, **both** lamps will go out. Look carefully at the lamp filament spirals to determine which one is broken before removing.

For models HL22, HL24 & HL26

These units **must** be installed as pairs, wired in **series** and each model must only be paired with itself ie, a HL24 must be paired with another HL24. Due to the variety of installations possible in the field, we are unable to give specific instructions on installation. However, the units must be mounted using the mounting bolts on the back of the fitting and the brass spacer nuts must be left in place to stand the units off the surface they are being supported by, to ensure adequate ventilation. As ventilation is most important to dissipate heat, the units should not be fully “boxed in”.

The units should be installed and wired by a **licensed electrician**.

For model HL90, HL120, HL150

These units are designed to be mounted above food serving and preparation areas providing a heat/light source.

To mount, unscrew the screws on each side of the unit, and attach through the holes provided in the top section. Replace the bottom section with the electrical components into the top section and replace the screws. Connect to a standard single phase 10 amp outlet with the cord provided and operate the switch located on the end of the unit.

For model HL30

This unit has been designed as a heating station providing a heat/light source. Applications include the following and other uses:

- ✓ Carving station,
- ✓ food preparation,
- ✓ food warmer,
- ✓ self serve display heating

Connect to a standard 10 amp single phase outlet and turn power on at the front of the machine.

OPERATION

After the heat lamps have been installed, the unit is operable through the use of the rocker switch. Ensure that the heat lamps have been turned on for a sufficient time before food is placed below them. This will reduce the likelihood of moisture entering into the heat lamps hence extending heat lamp life.

As these heat lamps are intended for use by equipment manufacturers and their application and installation are beyond our control, they are only covered by a limited warranty against faulty workmanship and materials for a period of 12 months from date of purchase. The tungsten halogen lamps are not included in this warranty. All goods that are claimed under this warranty must be returned to the factory, 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.

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 to avoid contact with any steel edge, and warnings should be given in regards to the danger of such contact to any repair or maintenance person(s) prior to commencement of any servicing.

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

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

Ensure that any damaged cables are replaced before further use.

Keep this unit out of reach of children.

This unit can get **very** hot. Ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces.

Always ensure the power cable is not in contact with hot parts of the machine when in use.

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 heat lamps or heat lamp assembly. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the heat lamps or heat lamp assemblies are 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 proper cleaning and to avoid damage to the heat lamp assemblies the instructions below should be followed.

- ◆ Ensure the power is off and the heat lamp is cool before attempting to clean any part of the machine.
- ◆ Wipe the lamp cover down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the heat lamps in water.
- ◆ **Do not** let any moisture enter inside the heat lamp or near the halogen lamps.
- ◆ Always ensure the power cable is not in contact with hot parts of the heat lamp or heat lamp assemblies when in use.
- ◆ Do not clean this unit with the use of a water jet.

Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the heat lamp or heat lamp assemblies to avoid injury.

TROUBLESHOOTING

If the Heat Lamp Assembly 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 halogen heat lamp has not failed.

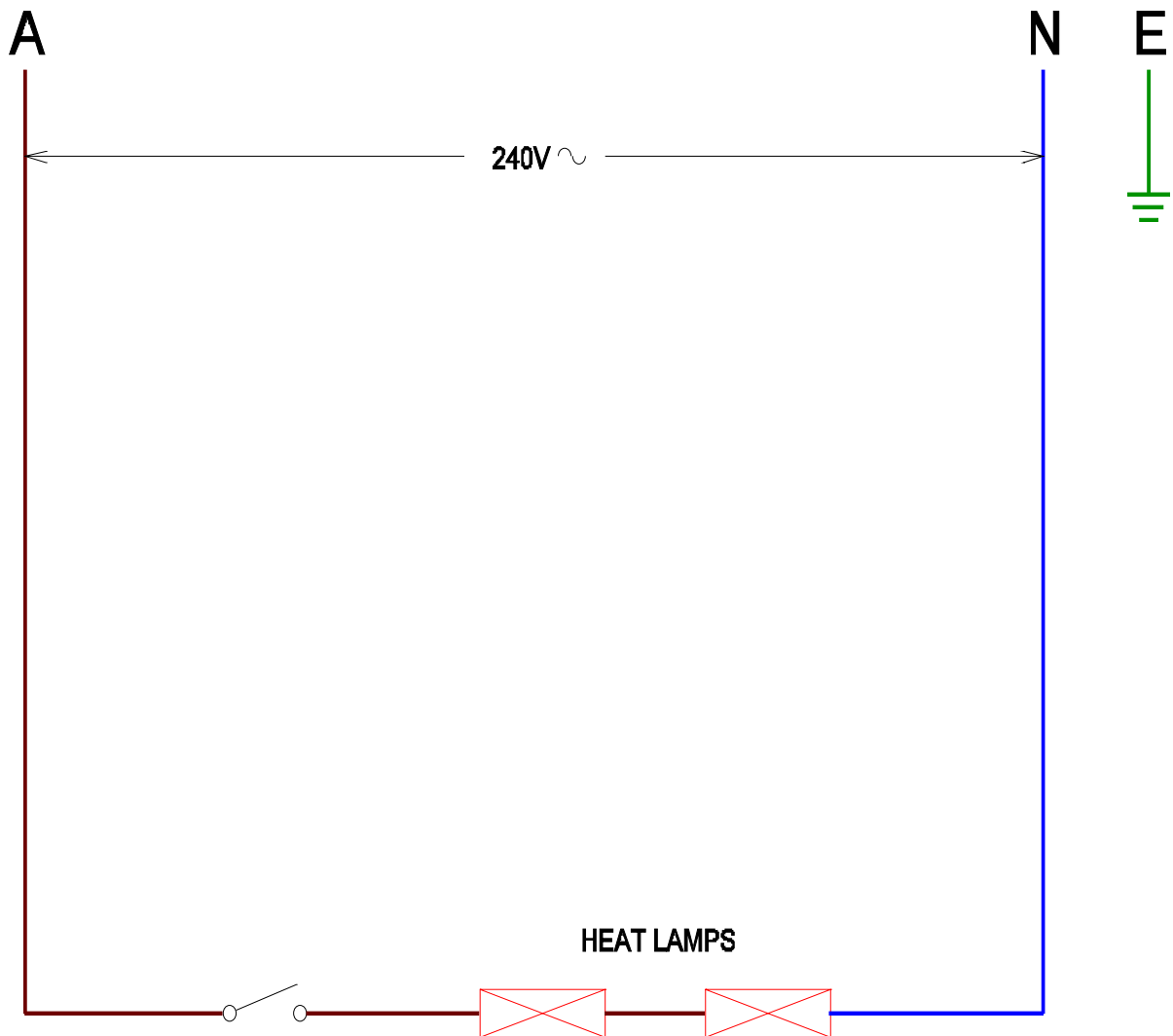
SPECIFICATIONS

Model	Power Source	Power Rating	Power Rating when Paired & Wired in Series	Nominal Dimensions		
				Length - mm	Depth - mm	Height - mm
HL22	240Volts AC	500 Watts	250 Watts	190	120	50
HL24	240Volts AC	1000 Watts	500 Watts	270	120	50
HL26	240Volts AC	1500 Watts	750 Watts	335	120	50
HL30	240Volts AC	500 Watts	N/A	600	415	566
HL90	240Volts AC	500 Watts	N/A	900	120	100
HL120	240Volts AC	750 Watts	N/A	1200	120	100
HL150	240Volts AC	750 Watts	N/A	1500	120	100

Constant Research & Development may necessitate machine changes at any time.

CIRCUIT DIAGRAM*

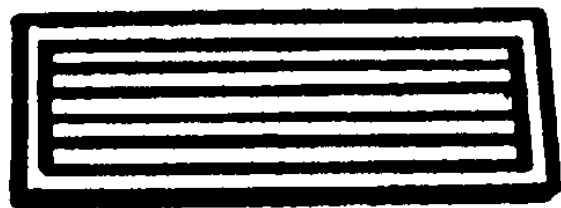
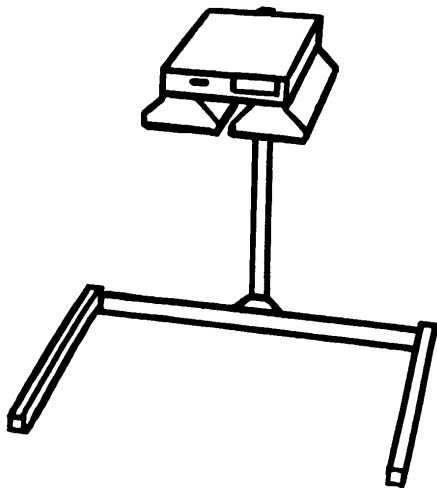
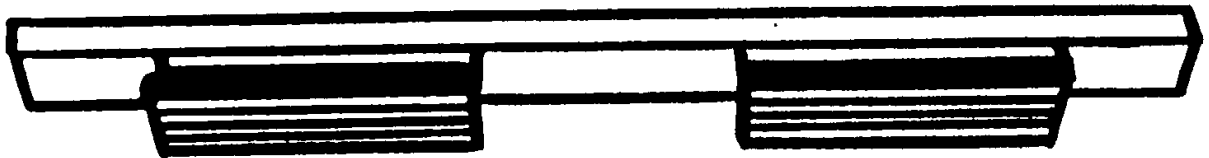
Models: HL30, HL90, HL120, HL150



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

NOTES

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



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

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

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

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

All other countries please contact your selling agent.

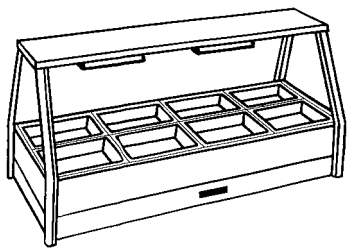
Please complete the following details and keep this card in a safe place.

NAME: _____
ADDRESS: _____
MODEL No.: _____ SERIAL No.: _____ DATE PURCHASED: _____
NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

DO NOT POST
ROBAND AUSTRALIA PTY LTD

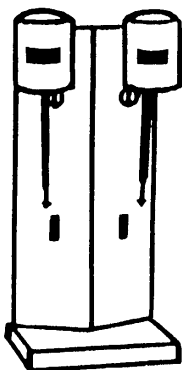
ALSO AVAILABLE AT YOUR ROBAND DISTRIBUTOR



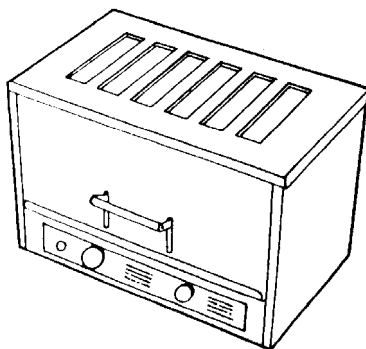
HOT FOOD BARS



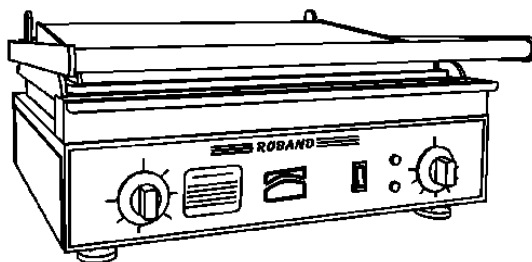
ROBINOX KITCHEN & TABLEWARE



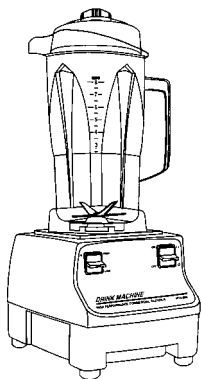
TWIN DRINK MIXER



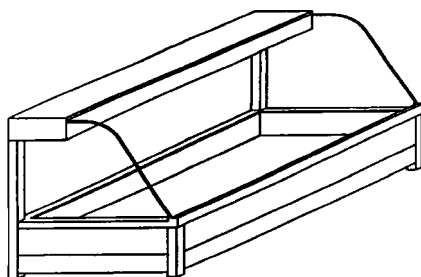
VERTICAL TOASTER



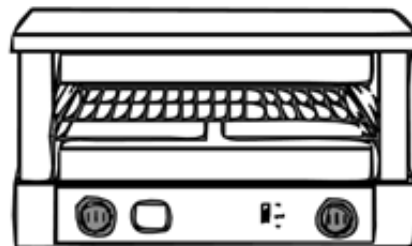
HIGH SPEED CONTACT GRILL



VITA-MIX BLENDERS



CURVED GLASS FOOD BARS



ECO-RAY AUTOMATIC TOASTERS AND GRILLERS

Manufactured/Imported in Australia by
ROBAND AUSTRALIA PTY LTD

Authorised Distributor/Agent