

Instruction Manual

HOT DOG STEAMER AND BUN WARMER



M1

Version 2

M3

Version 3

M3T

Version 3

M6T

Version 2

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PRODUCT FEATURES

- Stainless steel construction
- Energy regulator controls
- Heated aluminium spikes
- Optional premium non-stick coated spikes
- Tank divider to separate heating and cooked product

SPECIFICATIONS

Model	Power (230V)	Size (mm)			Kg
		W	D	H	
M1	700W	350	270	300	7
M3	1000W	350	350	300	8
M3T	1000W	350	350	300	8
M6T	600W	350	240	300	4

*Specifications subject to change

PARTS INCLUDED

- Hot Dog Unit (appropriate model)
- Instruction Manual

Any damage to the appliance as a result of freight must be reported to the Freight Company and to the agent responsible for the despatch 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 understand 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.

Avoid contact with the exterior of this machine as surfaces can get hot.

Do not position appliances where hot surfaces may be accidentally touched.

The machine should be disconnected from all power and allowed to cool 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 appliance 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 food display warmer only. It should not be used to cook food.

Do not remove any cover panels from the machine.

Roband will accept no liability if:

- Non-authorized 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® Hot Dog Steamers 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

CAUTION: Disconnect from power and allow to cool before cleaning. Never put cold water on a warm or hot cooking surface.

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.

Clean the unit daily.

Do not clean with the use of a water jet or immerse in water.

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

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

Remove the steamer lid, glass tank and divider and clean with warm soapy water.

Empty the steamer tank and clean with warm soapy water.

For cleaning the spikes follow these guidelines.

- Avoid food carbonisation by cleaning the spikes regularly. Even wiping down after each use will help.
- Do NOT use any caustic cleaning products on the spikes.
- Do not under any circumstances use any metal or abrasive scrubbers or cleaners on the non-stick coating. Any stubborn cooking residue should be carefully removed by gently scrubbing with a nylon brush, scrubber, scraper or pot scourer. We recommend the use of nylon cleaning tools.
- After cleaning and drying, the spikes should be seasoned lightly by wiping over with a little cooking oil to fill the microporosities in the surface.

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

INSTALLATION

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. Install at least 100mm from combustible materials and a least 50mm from any other appliance.

Do not connect to power using an extension cord.

Before connecting the appliance to the power supply, ensure that all switches are in the OFF position. Connect only to an RCD protected, grounded 3-pin outlet.

STEAMER OPERATION

The steamer is controlled by the energy regulator marked with the letter 'T' on the control panel.

Remove the lid, tank divider and glass tank.

Fill the tank with just enough water to cover the element. Filling the unit with hot water will reduce the heat up time.

Replace the glass tank, tank divider and lid.

Turn the energy regulator (marked 'T') to the 'HI' setting.

After the water has reached the boil, reduce the energy regulator to setting number 2 or 3 to reduce the water to a simmer and place the hot dogs in the compartment.

Do not have the water too hot or you will find the hot dogs will tend to burst.

The heating compartment is divided into two sections allowing hot dogs to be served from one compartment whilst fresh hot dogs are being heated in the other.

Check the water level from time to time and top up with hot tap water when necessary.

BUN WARMER OPERATION

The bun warming spikes are controlled by the energy regulator marked with the letters 'S', 'B' or 'F' on the control panel, depending on the model.

- For M3 and M3T
 - 'S' for the spikes.
- For M6T
 - 'B' for the back spikes
 - 'F' for the front spikes.

Turn the energy regulator to the 'HI' setting.

Push the bun over the spike and leave until the bun is warm, slide bun off and insert the hot dog.

This control may be turned down to a lower setting if desired.

It is important that Teflon coated spikes do not overheat or else discolouration or degradation of the Teflon coating can occur. Do not leave Teflon coated spikes on High power settings for periods longer than 5 minutes unless constantly in use.

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 functioning correctly.
- ✓ The energy regulator is not set to OFF.
- ✓ The knobs are not loose or broken, rendering the controls inoperable.
- ✓ If the appliance is tripping a circuit protection device, this may be caused by:
 1. Too many appliances on the same circuit. Relocate the appliance to another circuit; or
 2. Faulty appliance; or

- Moisture absorption into heating element.

Tubular heating elements are subject to moisture absorption which can result in RCDs (residual current devices) tripping, particularly when the appliance is not used for an extended period, or stored in humid conditions.

Regular use can avoid moisture absorption.

SPARE PARTS

Common

EC0031	Terminal Block - Porcelain
EC0239	Plug & Cord - 10A
ES0264	Pilot Light - Amber (incl. Nut)
MC0096	Bezel
PC0060	Cord Clamp - 10A
PS0012	Foot Set & Screws
TS0007	Energy Regulator & Knob

M1

GC0132	Glass - M Series Hot Dog Tank
HC0056	Element - 700W 230V
MC0075	Tank Divider - Electropolished
SS0011	Lid With Knob & Screw
SS0012	Stainless Steel Tank
VS0327	Glass Tank Assembly

M3

GC0132	Glass - M Series Hot Dog Tank
HC0056	Element - 700W 230V
MC0075	Tank Divider - Electropolished
SS0011	Lid With Knob & Screw
SS0012	Stainless Steel Tank
VS0004	Spike Complete

VS0327 Glass Tank Assembly

M3T

GC0132	Glass - M Series Hot Dog Tank
HC0056	Element - 700W 230V
MC0075	Tank Divider - Electropolished
SS0011	Lid With Knob & Screw
SS0012	Stainless Steel Tank
VS0005	Spike Complete - Teflon Coated
VS0327	Glass Tank Assembly

M6T

VS0005	Spike Complete - Teflon Coated
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CIRCUIT DIAGRAM

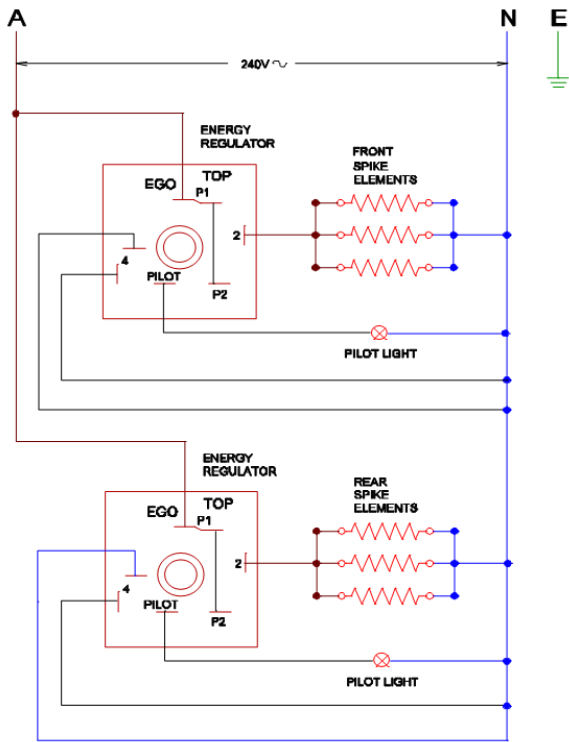


Figure 1 - M6T

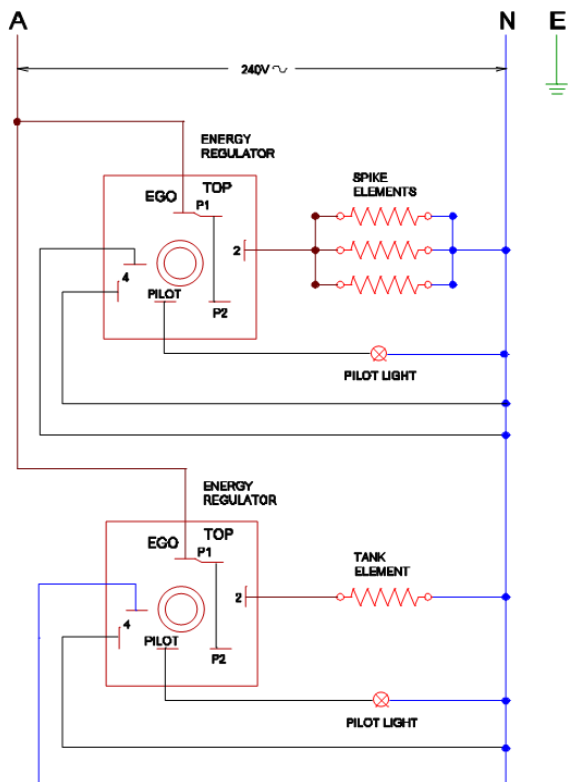


Figure 2 - M1, M3, M3T. Note: M1 has tank only.

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/>



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