



Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

ECLIPSE TOASTERS

Models:	ET315	Version 2
	ET313	Version 2
	ET310	Version 2

Includes:

International models: -Gxx, -Fxx, & -Mxx

Special Features:

- Individual Upper and Lower Element Control
- Ultra-Durable Stainless Steel Elements
- Front Return Or Pass-Through Operation
- Easy Clean Crumb Trays



These instructions cover the models of ROBAND® Eclipse 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. 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 Toasters will get hot. Always be careful when near an operating Toaster, 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. Do not allow children to play with these units.



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.
- ◆ 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 Toaster should include:

- 1) One Eclipse Toaster (appropriate model)
- 2) One Wire Rack Inlet Chute
- 3) One Solid Inlet Chute
- 4) Return Outlet Chute
- 5) Step Adjustable Outlet Chute
- 6) One Upper Crumb Tray
- 7) One Lower Crumb Tray
- 8) One Mesh Filter — *Daily Cleaning Required*
- 9) 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 24 hours of receipt. No claims will be accepted or entertained after this period.



COMPLIANCE

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.

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 Toaster on a firm, level surface in the required position. It is recommended that the unit be placed in a location where it can draw clean air for cooling, away from equipment that release a lot of oily/fatty contaminants into the air such as griddles, hotplates deep fryers etc.

Ensure stainless steel mesh filter is installed correctly in the machine. (see cleaning section).

Fit the entry chute of your choice. Both entry chutes are secured in position by simply placing them over the upper most pins protruding from the inside face of the toasting cavity so that the chute is resting along the upper crumb tray. If you are fitting the Solid Inlet Chute the crumb tray will need to be pulled out slightly first and then pushed back into position.

The unit will be supplied with the return chute fitted.

Alternatively, the Step Adjustable Outlet Chute can be used if pass through operation is required. The return chute will need to be removed by unscrewing 4 screws at the back of the unit exposing 2 slots in the back casing. The Step Adjustable Outlet Chute can be hung through these slots in one of three angled positions as desired.

MAINS POWER:

Before connecting the toaster to the mains power supply, ensure that the controls are in the **OFF (0)** position.

⇒ AUSTRALIAN MODELS

ET315: Plug the toaster into a standard single phase 15 amp power point.

ET310: Plug the toaster into a standard single phase 10 amp power point.

⇒ INTERNATIONAL MODELS

ET313-GXX: Plug the toaster into a standard 13 amp UK power point, Type G.

ET315-FXX: Plug the toaster into a standard 16 amp European power point, Type F.

ET315-MXX: Plug the toaster into a standard 15 amp South African power point, Type M.

The machine is now ready for operation. Please read the next section for further information.

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

OPERATION

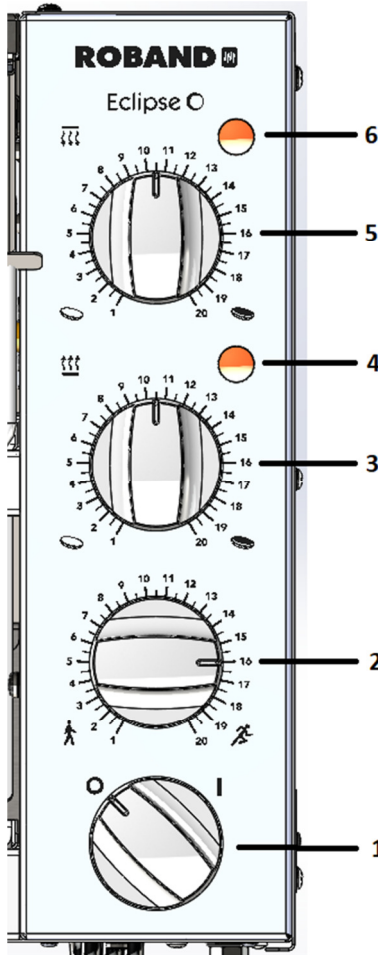


Figure 1 – Control Panel

Front Panel Controls		
Item	Description	Function
1	Main On/Off Switch	Switches toaster on and off
2	Speed Control Knob	Changes speed of conveyor
3	Lower Elements Power	Changes the element power
4	Lower Elements Pilot Light	Indicates the elements are on
5	Upper Elements Power	Changes the element power
6	Upper Elements Pilot Light	Indicates the elements are on

SWITCHING YOUR TOASTER ON

The elements and conveyor are switched on simultaneously using the main on/off switch, item 1 in figure 1. When the toaster is switched on the pilot lights will illuminate to indicate power is being supplied to the top and bottom elements.

The element power is controlled by each output control, items 3 and 5 in figure 1. The upper and lower elements are controlled individually with these controls.

The conveyor speed controller controls the speed of the conveyor belt, item 2 in figure 1.

PRODUCT SIZE

Please check the size of the product you are toasting.

The maximum dimension for bread is 120mm square and 40mm thick.

The maximum dimension for buns is 120mm diameter and 40mm thick.

It is important to adhere to these dimensions especially when using the toaster with the Return Chute used in return mode. Products larger than this may get stuck inside the toaster and may ignite.

TOASTING

Switch the power on by rotating the main on/off switch to the on position.

Set the conveyor speed control initially to maximum, position 20.

Also set both the element controls to maximum output, position 20.



Allow a warm up time of 10 to 15 minutes.

The toasting temperature will continue to rise for around an hour as the machine warms.

TEST SETTINGS – Place two products side by side on the entry chute and check the results when they have finished cooking.

ADJUST SETTINGS – If you require the cooking to be darker, decrease the speed of the conveyor. Make these adjustments to the conveyor speed in small amounts. You will find that a small change will have a significant effect on the degree of cooking.

Once satisfied with the settings and the cooking results, the toaster can be left running and fed continuously with product. You will find however, that from time to time some minor adjustments may need to be made.

To facilitate access to the toasted product it is possible to partially pull out the lower crumb tray if you are operating in return mode.

ELEMENT CONTROL

When you have found your desired conveyor speed you can fine tune the balance of the cooking from top to bottom. Each bank of elements can be controlled individually as described above.

We recommend starting with both elements set to maximum output, position 20. After some testing you may want to adjust the controls to set different top and bottom power to balance the cooking to your requirements.

By keeping as close to full power as possible you will get the highest throughput of product through the toaster.

FILTER REMOVAL



Filter needs to be removed, cleaned and replaced daily – see Cleaning, Care & Maintenance section of these instructions

OPERATING TIPS

- ◆ It may be necessary to help push the product into the cooking cavity. They can sometimes stick on the inlet chute. Take care when doing this to avoid injury. Use a utensil.
- ◆ Best results are obtained by using “day old” bread product, which has lost some of the moisture inherent with fresh bread.
- ◆ Different breads will have different toasting properties. Using the same brand of bread will result in more consistent toasting through user familiarisation.
- ◆ Regular cleaning of the crumb trays and reflector is essential.
- ◆ The best results for buns is achieved when cooking with the flat cut side up and the top element control set to 20 with bottom element and speed tuned to achieve desired degree of cooking.



⚡ 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 may 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 handling the toasting rack or chutes as they 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.



The front (and back when in pass through mode) of the unit will expel a great deal of heat. These areas need to be free of flammable objects for at least 1000mm and there must be enough clearance for the user to safely insert and remove products to be toasted.



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.

CLEANING, CARE & MAINTENANCE


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

- ◆ Ensure the power is off and the toaster is cool before attempting to clean any part of the machine.
- ◆ Wipe the toaster down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the toaster 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 crumb trays is essential. These parts may be removed by simply sliding them out from the toaster and they should be emptied and washed with warm soapy water. Be sure to put these parts back into the unit in their *correct positions*.


IMPORTANT:

- ◆ **Daily cleaning of the filter is essential.** Filter is located at the rear control side of the unit and is removed by sliding up. Filter must be cleaned daily using a dishwasher. Ensure filter is reinstalled prior to use. See picture right.

Note: The reflective surfaces of the top crumb tray aid the cooking process. Over time, these surfaces may become tarnished and this reduces the efficiency and performance of the toaster. To overcome this, aluminium foil can be wrapped over

 this component to restore a good reflective surface. This foil can then be replaced when necessary.

CAUTION: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the toaster 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 Toaster does not function check the following points before calling for service.

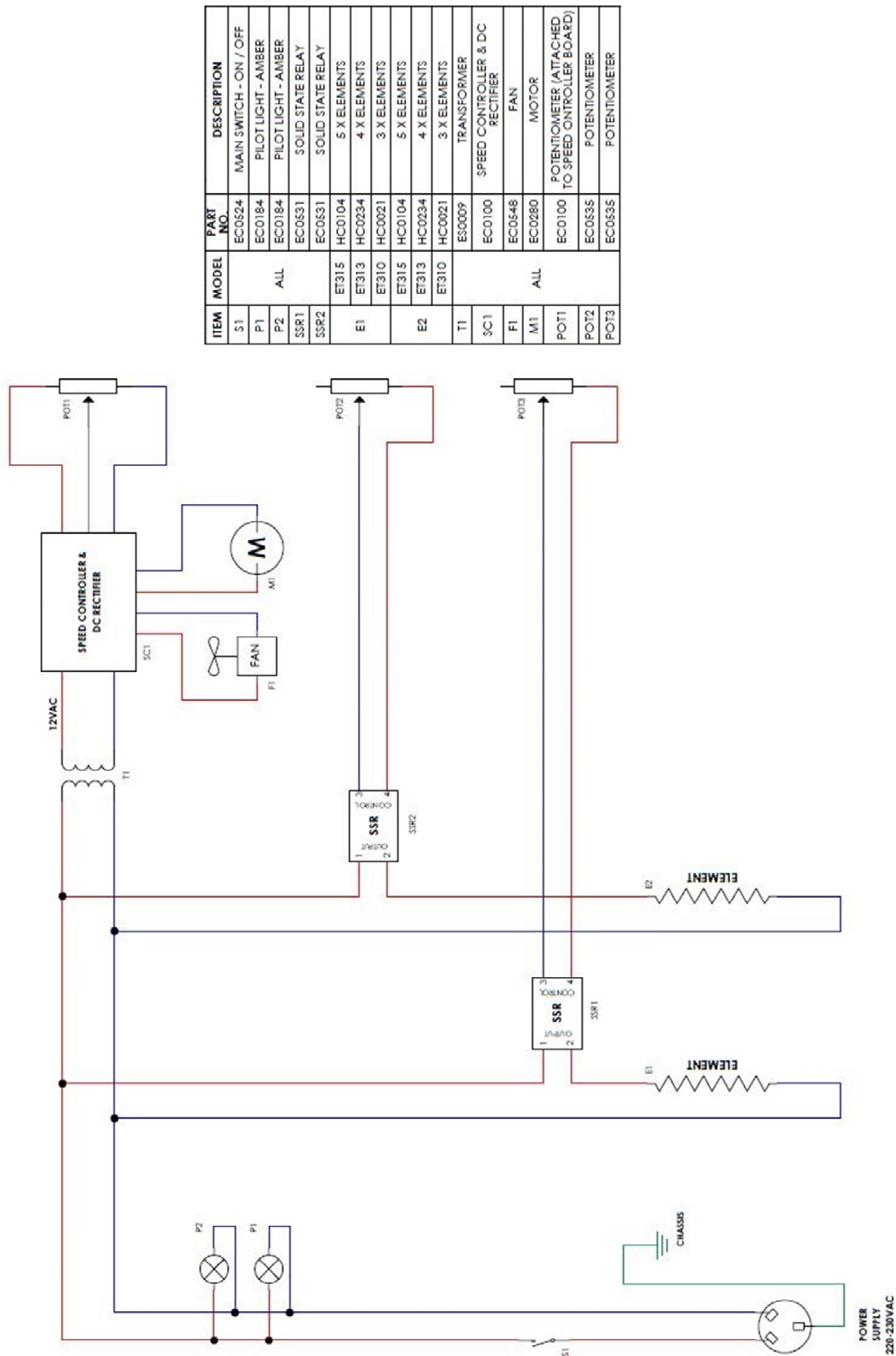
- ✓ The machine is plugged in correctly and the power switched on.
- ✓ The Power switch is the "ON" (I) position.
- ✓ The power point is not faulty.
- ✓ The Power knob is not loose or broken, rendering the switch inoperable.
- ✓ Check Appendix A at the end of this manual on the subject of RCD'S

SPECIFICATIONS

Model	Power Source	Power Consumption	Nominal Dimensions		
			Width	Height	Depth
ET315	230 Volts AC	3220 Watts	475mm	400mm not including chutes	485mm not including chutes
ET313	230 Volts AC	2990 Watts	“	“	“
ET310	230 Volts AC	2300 Watts	“	“	“

NOTE: Constant Research and Development may necessitate machine changes at any time.

WIRING SCHEMATIC



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.

SPARE PARTS LIST

COMMON PARTS

Part Number	Description:	Qty
EC0030	Terminal Block - Polyamide	1
EC0031	Terminal Block - Porcelain/Steatite "1602", L & N marked, 10mm sq.	1
EC0548	FAN SUNON 80X80X25 DC12V 60CFM	1
EC0280	Motor / Gearbox - Conveyor, 12V DC	1
EC0531	Fotek SSR-10VA	2
EC0535	500K "B" Potentiometer	2
ES0009	Transformer c/w Terminals	1
ES0264	Pilot Light and Viton O-ring - Amber, 10mm screwed (includes nut)	2
ES0371	Rotary Switch & Aluminium Knob - 2 Pole Bridged Extended Shaft	1
ES0380	Speed Controller & Knob & 300° Rotation Insert	1
MS0565	Knob with 300° Rotation Insert	2

Part Number	Description:	Qty
MC0117	Bearing - Brass - Idler Shaft (was "Exit Shaft")	2
MC0292	Inlet Chute Rack	1
MC0293	Bearing Block - Drive Shaft	2
MC0296	Bevel Gear - Conveyor Drive Shaft (8mm bore)	1
MS0076	Toaster Drive Shaft Assembly	1
MS0116	Conveyor Belt Assembly	1
MS0568	Toaster Idler Shaft Assembly	1
PC0482	90° Cord Grip 10A & 15A Rubber Cords	1
SS0765	Upper Crumb Tray	1
SS0766	Lower Crumb Tray	1
SS3009	Return Chute Heat Guard	1
SS3001	Solid Inlet Chute	1
SS3002	Step Adjustable Outlet Chute	1
VS0336	Mesh Filter 125 x 100 x 17	1

ET315 PARTS

Part Number	Description:	Qty
HC0104	Element - 320W 46V	10

Part Number	Description:	Qty
EC0306	Plug & Cord - 15 Amp Black Thermoset Elastomer - 2BL 1E	1

ET313 PARTS

Part Number	Description:	Qty
HC0234	Element - 366W 57.5V	8

Part Number	Description:	Qty
EC0306	Plug & Cord - 15 Amp Black Thermoset Elastomer - 2BL 1E	1

ET310 PARTS

Part Number	Description:	Qty
HC0021	Element - 357W 75V	6

Part Number	Description:	Qty
EC0239	Plug & Cord - 10 Amp Black Thermoset Elastomer - 2BL 1E	1

-FXX, -GXX AND -MXX MODELS POWER CORD

Type	Part Number	Description	Qty
-GXX	EC0281	Plug & Cord - 1.5mm ² UK 13A 3 pin plug with 13A fuse Rubber (2 Bootlace, 1 Eye)	1
-FXX	EC0137	Plug & Cord - 15Amp, Shuko (Euro) Type F	1
-MXX	EC0384	Plug & Cord - South African Type M	1

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APPENDIX A

RESIDUAL CURRENT DEVICES (RCD'S)

Also known as Earth Leakage Protection systems an RCD is a protective device that automatically disconnects the active conductors of a circuit when an earth leakage current reaches a predetermined value.

Although RCD's are mandatory in domestic installations, and in the final sub-circuits of residential-type areas, the Australian Standards quote that the requirement of an RCD does "not apply to a socket-outlet....for the connection of fixed electric cooking appliances, such as ranges, ovens or hotplates"

In installations that are neither Domestic nor Residential-type, AS/NZS 3000 2.5.3.3 states that RCD's are needed only in situations where equipment may represent an increased risk of electric shock to the user, and there are many special comments related to the use of heating elements.

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 (as mentioned above) 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 if you prefer you can contact Roband and send the unit to one of our offices where we can run the machine on a suitable circuit free of charge (a return freight charge may apply).

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 is 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 _____

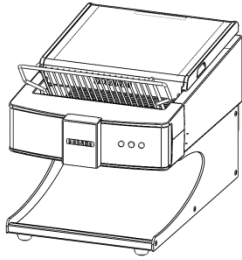
NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

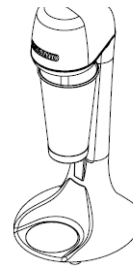
DO NOT POST

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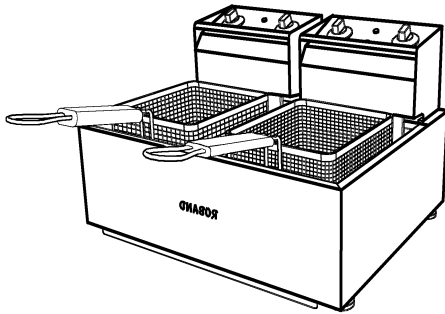
OTHER LEADING PRODUCTS AVAILABLE:



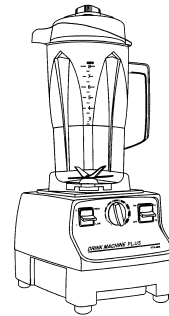
Sycloid Toaster



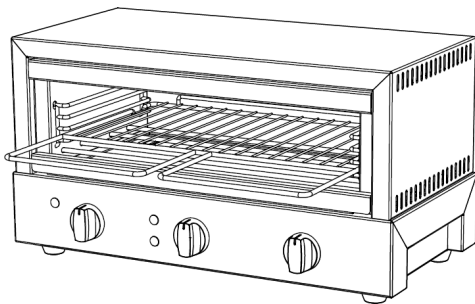
DRINK MIXERS



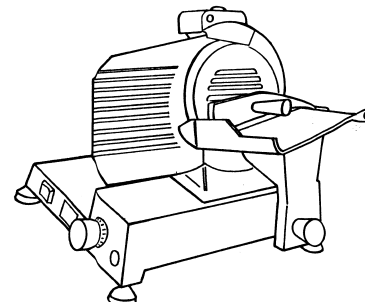
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

Manufactured/Imported in Australia by:

ROBAND® 

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