

Instruction Manual

ECLIPSE CONVEYOR TOASTERS



ET310 Version 4

ET315 Version 4

Includes International models

ET313-GXX

ET315-FXX

ET315-MXX.

CONTENTS

Product Features	2
Specifications	2
Parts Included	2
Safety Instructions	2
Cleaning & Maintenance	3
Installation	3
Operation	4
Troubleshooting	6
Spare Parts	7
Notes	9
Notes	10
Warranty	11

PRODUCT FEATURES

- Independent and precise variable control of top and bottom element heat output
- Control of conveyor belt speed
- Two entry chutes providing different entry angles, standard wire 48° or stainless steel 25°
- Front return or pass through chute operation.
- Adjustable angle on rear chute – 3 angles (10°, 17.5°, 25°)
- Dura-life stainless steel elements
- Removable crumb trays for easy cleaning
- 40 mm entry chute clearance
- Maximum toasting diameter up to:
return chute 130 mm, pass-through 310 mm

SPECIFICATIONS

Model	Power		Size (mm)			Kg
	230V	Amps	W	D	H	
ET310	2300W	10	480	495^	400^	22
ET313#	2990W	13	480	495^	400^	22
ET315	3260W	14.2	480	495^	400^	22

*Specifications subject to change

^Depth/height doesn't include protruding racks/chutes

#Overseas model only

PARTS INCLUDED

- Eclipse Toaster (appropriate model)
- One Wire Rack Inlet Chute
- One Solid Inlet Chute
- Return Outlet Chute
- Step Adjustable Outlet Chute
- One Upper Crumb Tray
- One Lower Crumb Tray
- One Mesh Filter – Daily Cleaning Required
- 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 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 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 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-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

CLEANING & MAINTENANCE

CAUTION: Disconnect from power and allow to cool 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.

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 machine.

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

Empty crumb tray on a daily basis and wipe with a damp cloth with warm soapy water.

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 above.



Note: The reflective surfaces of the top crumb tray aid the cooking process. Over time, these surfaces may become tarnished, 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. Foil to be replaced when necessary.

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

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.

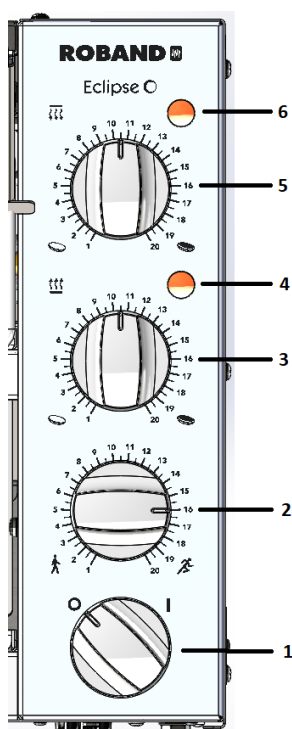
Alternatively, the Step Adjustable Outlet Chute can be used if pass through operation is required. The return chute will need to be removed by unscrewing 4 screws at the back of the unit exposing 2 slots in the back casing. The Step Adjustable Outlet Chute can be hung through these slots in one of three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

Do not connect to power using an extension cord.

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

OPERATION

Figure 1



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 conveyer 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 120 mm square and 40 mm thick.

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

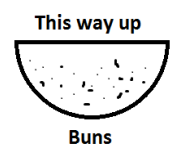
By keeping as close to full power as possible you will get the highest throughput of product through the toaster.

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.



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 point is functioning correctly.
- ✓ The on/off switch is not in the OFF position.
- ✓ The thermostat is not set to OFF.
- ✓ The thermostat and on/off switch knob are not loose or broken, rendering the switches inoperable.
- ✓ If the appliance is tripping a circuit protection device, this may be caused by:
 1. Too many appliances on the same circuit. Relocate appliance to another circuit; or
 2. Faulty appliance; or
 3. 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

EC0531	Fotek SSR-10VA
EC0535	500K "B" Potentiometer
EC0548	Fan 80X80X25 DC12V 60CFM
EC0564	EMI Filter
ES0009	Transformer c/w Terminals
ES0264	Pilot Light Amber
ES0378	Rotary Switch & Knob
ES0380	Speed Controller & Knob
MC1796	Bearing, Idler Shaft
MC0292	Inlet Chute Rack
MC1798	Bearing, Drive Shaft
MC0296	Bevel Gear - Conveyor Drive Shaft
MS0576	Idler Shaft Assembly
MS0577	Drive Shaft Assembly
MS0116	Conveyor Belt Assembly
PC0482	90° Cord Grip 10A & 15A Rubber Cords
SS0765	Upper Crumb Tray
SS0766	Lower Crumb Tray
SS3009	Return Chute Heat Guard
SS3001	Solid Inlet Chute
SS3002	Step Adjustable Outlet Chute
VS0336	Mesh Filter 125 x 100 x 17

ET315

HC0104	Element - 320W 46V
ES0387	Plug & Cord - 15 Amp

ET313

HC0234	Element - 366W 57.5V
ES0387	Plug & Cord - 15 Amp

ET310

HC0021	Element - 357W 75V
ES0386	Plug & Cord - 10 Amp

OVERSEAS MODELS POWER CORD

-FXX:

ES0391	Plug & Cord – Euro Type F 15 Amp, 1 x Eye, 2 x QC
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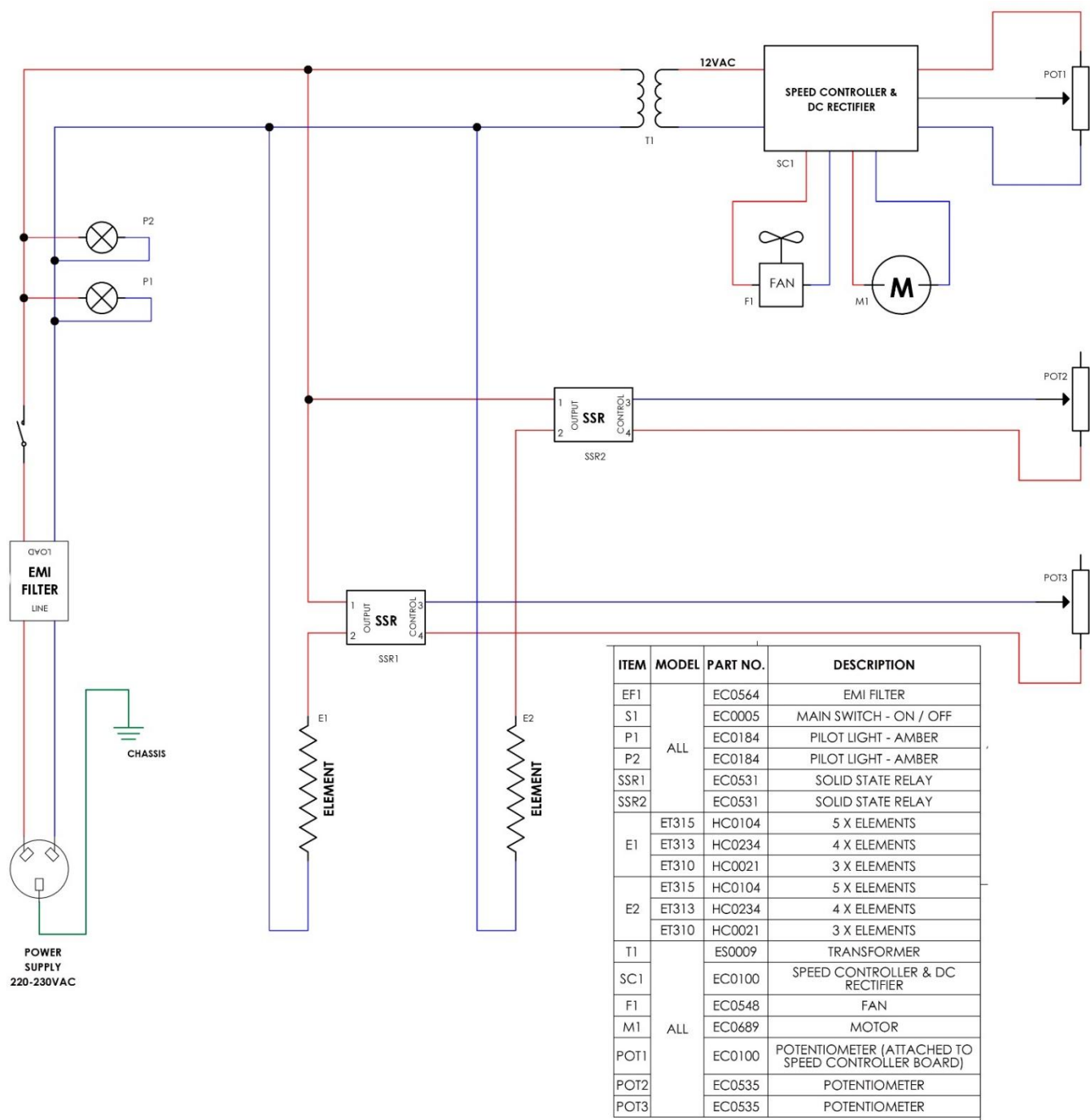
-GXX:

ES0389	Plug & Cord – UK 13 Amp, 1 x Eye, 2 x QC
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-MXX:

ES0390	Plug & Cord – South Africa Type M, 1 x Eye, 2 x QC
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CIRCUIT DIAGRAM



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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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