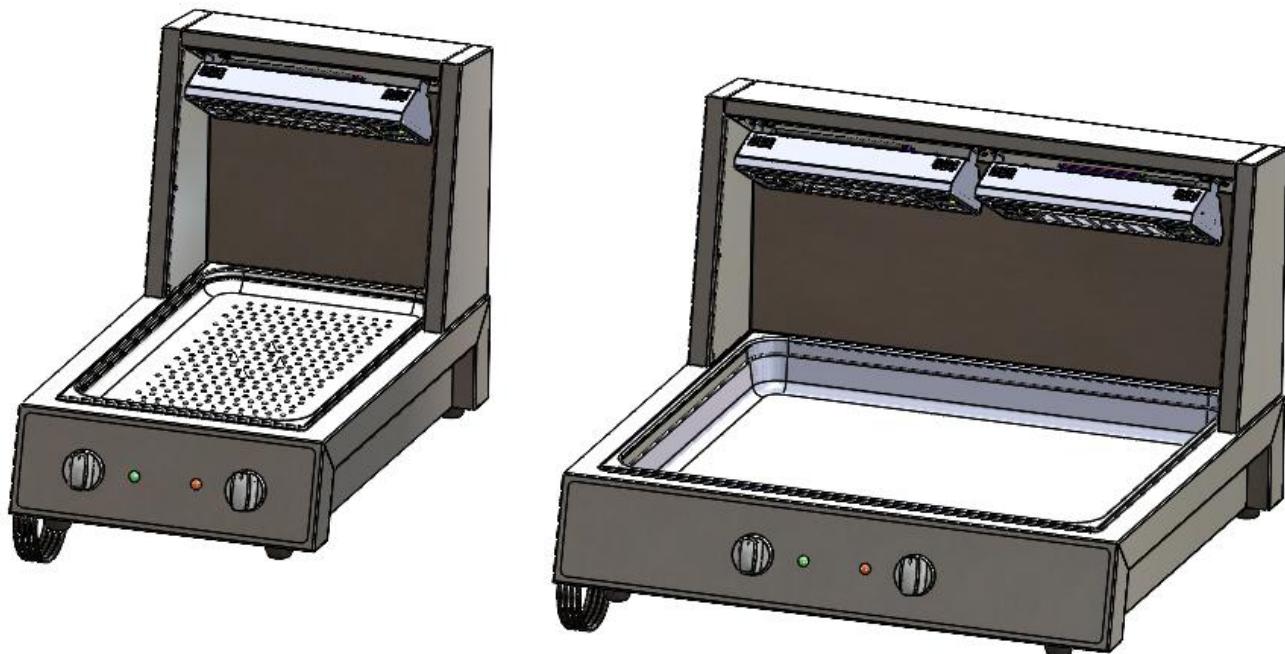




Instruction Manual

MULTI WARMERS



MW10, MW10CW, MW10CS Version 1

MW20CW Version 1

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PRODUCT FEATURES

- Halogen Heat lamp
- Ultra-Life Stainless Steel Elements
- Fits up to 100mm deep Gastronorm Pans

SPECIFICATIONS

Model	Power (230V)	Size (mm)		Kg	
		W	D	H	
MW10	685W	395	640	475	13
MW10CW	685W	395	640	475	15
MW10CS	685W	395	640	475	15
MW20CW	1370W	720	640	475	22

*Specifications subject to change

PARTS INCLUDED

- Multi Warmer (appropriate model)
- CS Version includes 65mm deep Gastronorm pan and spiked tray
- CW Versions include Chip tank
- This 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 of machine 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 with the exception of the replacement of the overhead Heat Lamp bulb. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out any required repairs.

Keep cord away from heated surfaces.

This appliance is intended to keep food warm only. It should not be used to cook or process 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 the appliance 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.

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

When cleaning under the Chip tank / Gastronorm pans be careful not to damage the bottom heating element/s.

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 unit to the power supply ensure that the heat lamp bulbs are installed correctly. Refer to the next section titled "*Lamp installation and replacement*"

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.

LAMP INSTALLATION AND REPLACEMENT

1. Disconnect the appliance from the power supply and allow to cool before replacing the lamp/s
2. Grip wire lamp cover/guard between thumb and forefinger on left and right element guard bars. Squeeze towards the center to release the guard and let the guard rotate down.
3. If replacing existing lamps, remove old

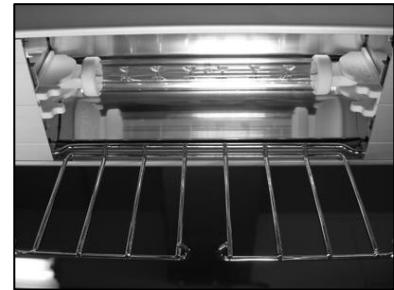


lamp by gripping around large diameter of ceramic end. Using gentle force, push the lamp to one side so that the opposite end is clear of the Terminal Pin. Rotate lamp down and remove from heat lamp body.

- Remove new lamp from packaging and grip around large diameter of ceramic end. Insert alternate end of lamp into ceramic terminal block, taking care to line up Center Pin of lamp, with Terminal Pin in terminal block.



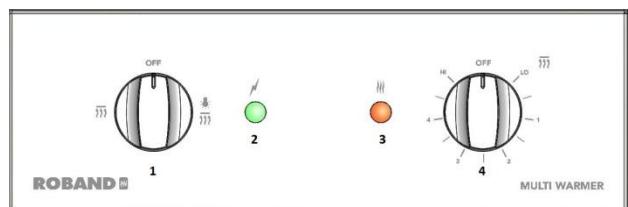
- Using gentle force, push the lamp so that the sprung terminal pin and lamp end are compressed about 4mm, rotate alternate end of lamp up into the terminal block taking care to line up Centre Pin of Lamp with Terminal Pin in terminal block. Release spring and allow lamp to seat between the two terminal blocks. Jiggle lamp slightly to make sure it is secure in place.



- Snap the lamp guard back in place



OPERATION



- On / Off Switch.

Turning the switch anti-clockwise switches on the under pan heating element.

Turning the switch clockwise turns on both the overhead lamp and the under pan heating element.

- Power on indicator lamp (green).

This lamp lights up when either the top or top and bottom heating option is chosen.

- Element heating lamp (Amber).

This lamp lights up when the under pan heating element is energised.

- Energy regulator.

Rotate this switch to the desired heat setting, if set to "Hi" the under pan heating element will remain on continuously, turning the knob anti clockwise from "Hi" progressively reduces the

period of time the under pan heating element is on therefore reducing the heat input and temperature of the pan.

When using with chips or wedges

Allow the machine to warm up for 5 minutes before using. Start with the low setting on the energy regulator and increase setting as necessary to achieve desired result.

After cooking be sure to shake off any excess oil and place the chips in the angled tank. Chips are best kept together to retain heat and prevent drying out so do not over spread the chips. As required scoop the heated chips from the tank and serve.

This unit is not designed to cook it is only to be used to keep food warm.

To obtain the optimum results from the unit, do not allow salt to build up at the bottom of the tank. Take the oldest chips first to ensure good product turnover. Discard chips when they are too old. Filter the cooking oil regularly in your fryer (if one is used).

TROUBLESHOOTING

If the Multi Warmer 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 on/off function switch is not in the OFF position.
- ✓ The energy regulator is not set to OFF.
- ✓ The energy regulator and on/off function switch knob are not loose or broken, rendering the switches inoperable.
- ✓ If appliance is tripping an RCD, this may be caused by:
 1. Too many machines on the same circuit (relocate appliance to another circuit and try again);

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 & ACCESSORIES

Common

Lamp 250W EC0422

MW10

Spiked Tray Z11025-PS

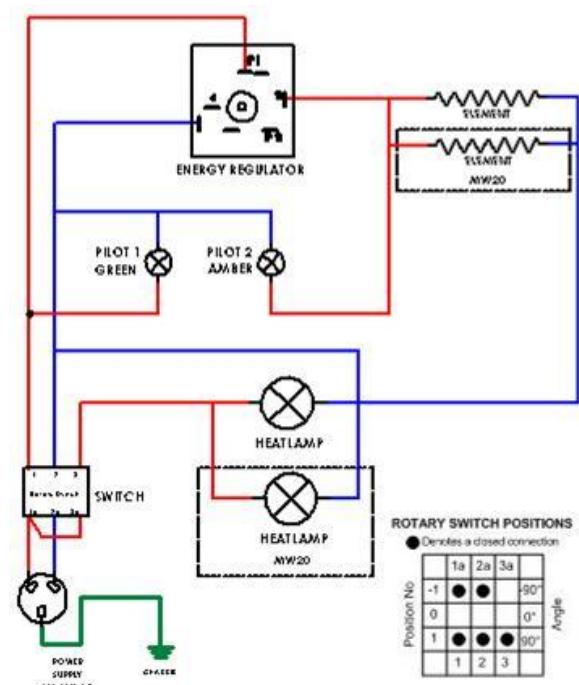
1/1 65mm deep Gastronorm Pan Z11065

1/1 Chip tank SS3107

MW20

2/1 Chip tank SS3226

CIRCUIT DIAGRAM



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; door's, hinges & 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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