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## Instruction Manual

CONVEYOR TOASTER

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TCR10

Version 7

TCR15

Version 7

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## PRODUCT FEATURES

- Selectable heat source top or bottom or both together
- Front entry, adjustable front return or pass through exit chute
- Ultra-Life Stainless Steel Elements
- Variable electronic conveyor speed control
- Cover for speed controller switch so guests don't alter setting
- Easy clean crumb tray and reflector

## SPECIFICATIONS

Model	Power	Size (mm)			Kg
	(230V)	W	D	H	
TCR10	2300W	475	430	370	19
TCR15	3220W	475	430	370	19

\*Specifications subject to change

## PARTS INCLUDED

- Conveyor Toaster (appropriate model)
- Inlet chute
- Speed controller cover assembly
- 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.

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 appliance.

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

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

Clean the reflector on a daily basis and wipe with a damp cloth with warm soapy water.

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.

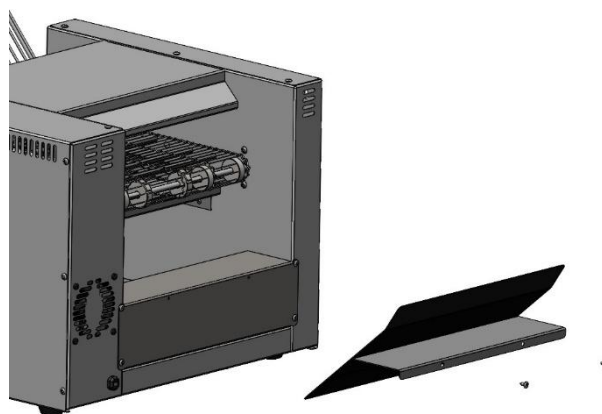
Before connecting the appliance to the power supply, ensure that all switches are in the OFF position. Connect only to an RCD protected, grounded 3-pin outlet.

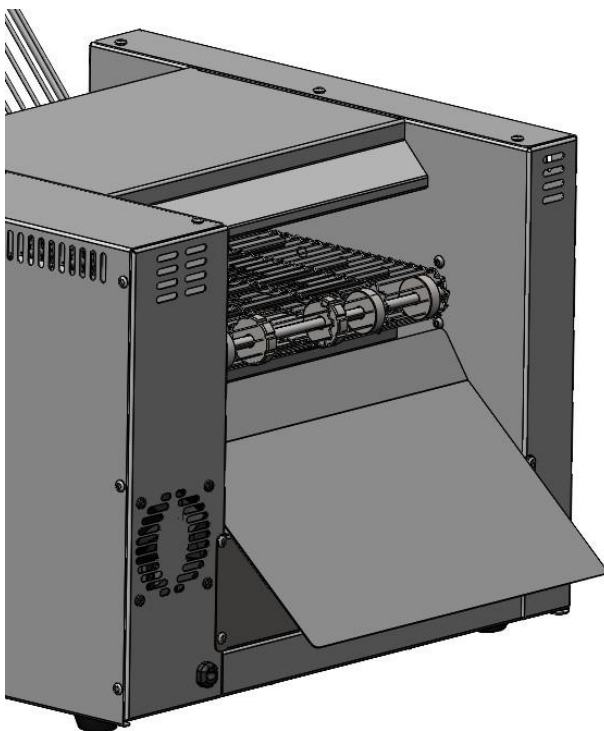
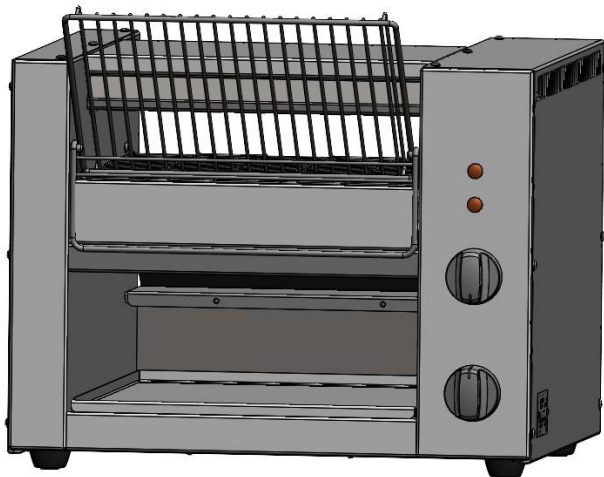
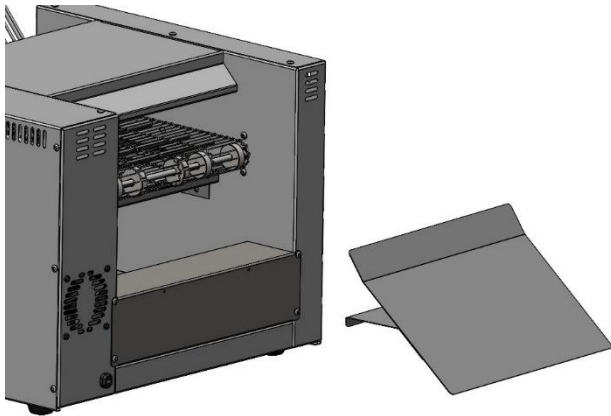
## CONFIGURATION

This toaster is configured to deliver toast back to the front of the unit. The configuration can be changed to deliver toast through the unit.

To change the configuration, follow these steps.

1. Remove the screws from the toast chute using a Torx T20 driver and lift out the chute.
2. Rotate the chute 180 degrees and refit it back onto the chute support.
3. Install the screws back into the chute on the inside of the unit to secure it in position.





## OPERATION

The elements are controlled using the upper rotary switch located on the control panel. This switch allows the elements to be switched on in the following configurations.

- Top only
- Bottom only
- Both top and bottom

When the elements are switched on the pilot lights will illuminate to indicate power is supplied to the elements with respect to the switch position.

The conveyor is controlled by the speed controller located on the control panel beneath the element switch.

## TOASTING

Switch the elements on by rotating the switch to the required setting.

For toast, switch to "Top and Bottom elements", both pilot lights should be illuminated.

The "Top Elements only" and "Bottom Elements only" settings are for use when toasting buns and garlic breads etc. when only one side requires toasting.

Allow a warmup time of 5 to 10 minutes.

For TCR10, set the conveyor speed controller to an initial position of around 5 to 6. On this setting a piece of toast should take approximately 70 seconds to complete toasting.

For TCR15, set the conveyor speed controller to an initial position of around 8 to 9. On this setting a piece of toast should take approximately 50 seconds to complete toasting.

## TEST SETTINGS

Place two slices of bread on the entry chute and check the results when they have finished toasting.

## ADJUST SETTINGS

If you require the toast to be darker, decrease the speed of the conveyor.

If you require the toast to be lighter, increase 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 toasting.

Once satisfied with the settings and the toasting results, the toaster can be left running and fed continuously with bread.

You will find, however, that from time to time some minor adjustments may need to be made.

To facilitate access to the toasted bread it is possible to partially pull out the lower crumb tray.

## 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 element switch is in an ON position.
- ✓ 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
  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

EC0030	Terminal Block – Polyamide
EC0031	Terminal Block – Porcelain
EC0826	Motor Gearbox Assembly
ES0009	Transformer c/w Terminals
ES0264	Pilot Light - Amber (incl. Nut)
ES0355	Rotary Switch & Appliance Knob
ES0356	Speed Controller & Appliance Knob
MC0292	Inlet Chute Rack
MC0296	Bevel Gear - Conveyor Drive Shaft (8mm bore)
MS0576	Idler Shaft Assembly
MS0577	Drive Shaft Assembly
PC0060	Cord Clamp - 10A
PS0147	Foot Assembly
SS0765	Upper Crumb Tray
SS0765	Lower Crumb Tray

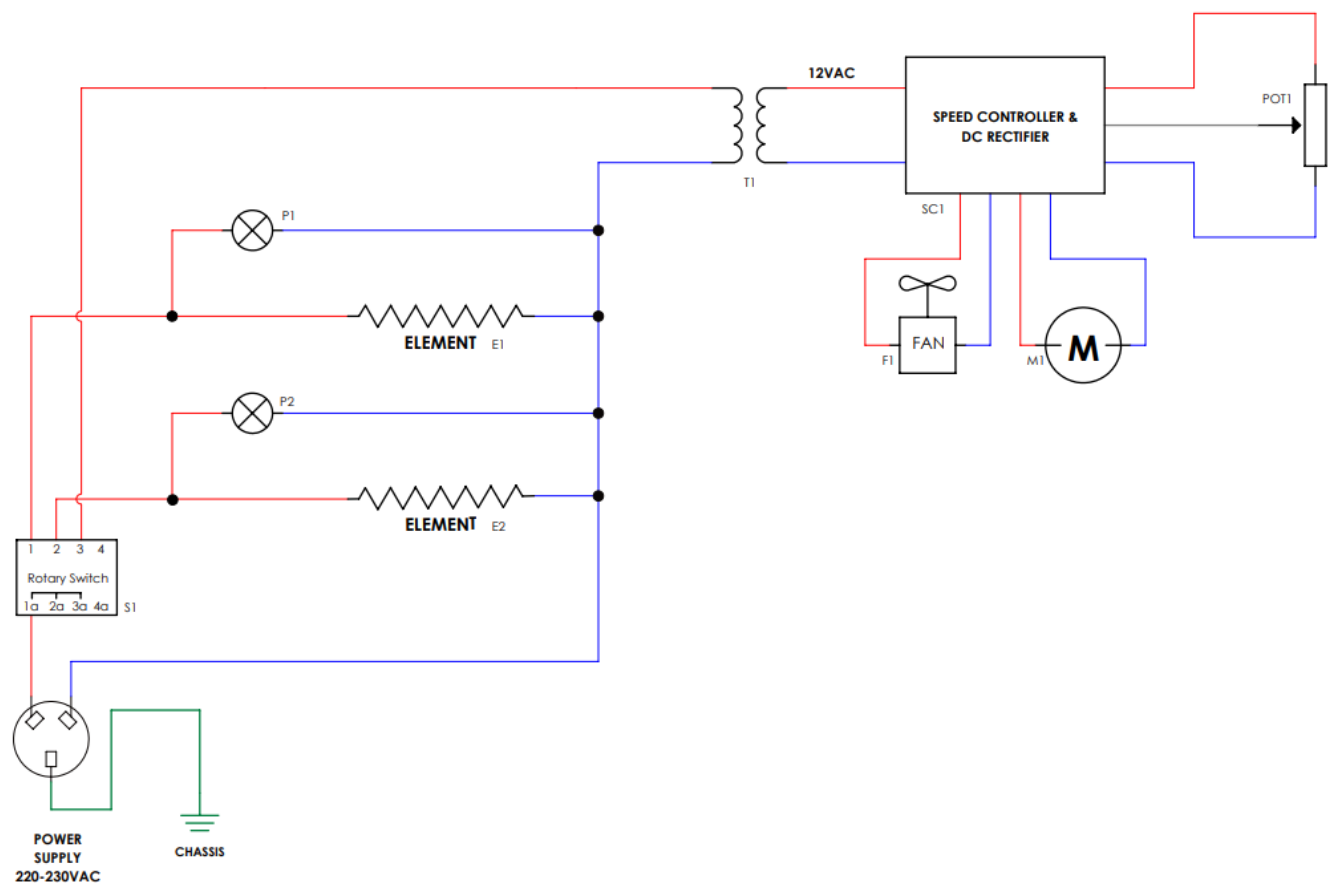
### TCR10

EC0239	Plug & Cord - 10A
HC0021	375W 75V Element

### TCR15

EC0306	Plug & Cord - 15A
HC0104	320W 46V Element

# 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; 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:*

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For your nearest International distributor,  
please visit:

<https://www.roband.com.au/global/>



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