



Manufactured By  
ROBAND AUSTRALIA PTY LTD



# OPERATING INSTRUCTIONS

## PIE WARMERS

Models      PA50, PA100      Version 3  
                 PA40L, PA80L      Version 1

### Includes

Alternative models: ...-G

### Special Features:

- High Temperature Capacity
- Ultra-Life Stainless Steel Elements
- Toughened Safety Glass
- Easy Clean Crumb Tray



These instructions cover the models of ROBAND® Pie Warmers only. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

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## OPERATION

The pie warmer is thermostatically controlled. First, rotate the on/off switch to the on position. The green pilot light will indicate that the unit has power. On the PA40L model, the internal light will also illuminate. Then rotate the thermostat knob to select the desired operating temperature, usually about 85-90°C for pies and sausage rolls. The thermostat will then cycle on and off to maintain the set temperature. The amber pilot light will also cycle on and off, indicating when the warmer is being heated and when the set temperature has been reached.

It is recommended that the pie warmer be pre-heated before placing food inside. As a guide, pre-heat the pie warmer on the maximum temperature setting for 20 minutes. After this period return the thermostat to the desired operating temperature.

Please note that the warmer should **not** be operated without the crumb tray in position.

It should be emphasised that these units are designed as food warmers. As such, they are designed for use with freshly baked or refrigerated product.

While it is outside the scope of the design of these units to use them with frozen products it is highly recommended that, if frozen products are being used, the products be thawed before being put in the Pie Warmer. If frozen products are placed in these units significant time should be added to the preparation in order to produce the desired serving temperature.

Overall, the general conditions of the Australian and New Zealand Food Standards Code should be met. At the time of writing these instructions, this standard states that food must be served below 5°C or above 60°C.

Approximate times for products to reach the desired serving temperature when thawed foods are placed in a pre-heated unit at 90°C are as follows.

**Meat Pies** ..... 35-45 mins                      **Sausage Rolls** ..... 20 mins

**Party Pies** ..... 15 mins                      **Pasties/Pockets** ..... 15-20 mins

These units are capable of being retrofitted with glass doors on both sides and can have the glass front swapped to the back. The following combinations can be achieved:

1. Glass doors back, fixed glass front
2. Glass doors front, fixed glass back
3. Glass doors front, glass doors back

A runner separates the doors at the top. If doors are removed, remember to re-insert the doors into different runners.

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**Please note:** Heating is generated from the bottom of the unit. Consideration should be given when loading product into the pie warmer to allow spacing on the lower racks so that the hot air can rise through the lower shelves to the upper shelves. If foil is placed underneath the product and covers the whole shelf, then the ability for the hot air to rise is reduced and the uppermost shelves wont be as hot as intended. When using foil, ensure that sufficient area is free on each shelf for air to pass through.

Due to the heat emission from the element, the hottest shelves in the pie warmer will be the bottom shelves. When new product is placed in the unit throughout the day it is recommended that the bottom shelves be utilised to prepare the food more quickly.

Sausage rolls, Pasties
Sausage rolls, Pasties
Pies, Pizza Pockets
Pies
Pies

**Full Pie Warmer**

Empty
Empty
Sausage rolls, Pasties
Sausage rolls, Pasties
Pies, Pizza Pockets

**Partially Loaded Pie Warmer**

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# ⚡ 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, 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.

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 on all sides. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

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.

Keep out of reach of children.

**Electricity is dangerous, and should only be handled by qualified professionals. It's your life – Don't risk it.**

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## SAFETY GLASS

The Toughened Safety Glass used in the ROBAND® Pie Warmers is approximately five times stronger than normal glass. In addition to this strength the toughened glass is able to handle high temperatures and it is designed to shatter into small, relatively harmless pieces in the event of breakage. These glass pieces can be collected carefully by hand without resulting in lacerations.

It is important to note however, that the edges of these pieces of glass are no more durable than normal glass and must therefore be handled with care when cleaning.

This type of glass has a rather unusual property as a direct result of its toughened nature. When the glass takes an impact that does not immediately shatter the piece, it “stores” that stress in the glass layers. This stress “storage” is invisible and unmeasurable, but it is there nonetheless.

The storing of a stress is only temporary. If the glass suffers a sufficient impact and the stress is stored, it will one day be released. There is no way to measure when this release will occur, it could be after a few minutes, or it could be years later. When the stored stress is released the glass will spontaneously shatter. This could occur at any time, even when the machine is off and nobody is near it.

On **extremely rare** occasions a glass door will “explode”. This is a rare but entirely normal property of the glass, and although pieces of shattered glass may travel several metres, if they do contact bare skin they should not cause injury (even if you are directly in front of the explosion). It is important that any contaminated product be thrown away.

Toughened Safety glass is also commonly found in the building industry and the automotive industry (for side windows) and displays the same properties there.

The alternative is to have glass that can be very dangerous when broken, or worse, could chip off and fall onto the food within (without being noticed). It is the opinion of Roband Australia that this glass is superior to both “Clear Float” and “Ceramic” glass with regards to function and safety. If glass doors are a concern a set of stainless steel doors may be purchased (contact your supplier).

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## CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your Pie Warmer.

- ◆ Ensure the power is off and the Pie Warmer is cool before attempting to clean any part of the machine.
- ◆ Wipe the surfaces down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the unit in water or allow the ingress of water into the ventilation holes or controls.
- ◆ Daily cleaning of the crumb tray is essential. The crumb tray may be removed by sliding it out from the unit. The crumb tray should be emptied and washed with warm soapy water.
- ◆ The glass should be cleaned daily with an appropriate cleaning agent for both aesthetic and hygienic reasons.
- ◆ Always ensure the power cable is not in contact with hot parts of the Pie Warmer when in use, and have any damaged power cord replaced immediately.

**Note:** If foil is used to cover the trays the foil should be replaced daily, and ventilation holes must be made every few centimetres to allow the food to be heated evenly throughout the unit.

**Note:** 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.

**CAUTION:** Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the Pie Warmer to avoid injury.

**CAUTION:** Handle glass with care when cleaning.

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## TROUBLESHOOTING

If the Pie 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 Switch is not in the “OFF” position.
- ✓ The thermostat is not set to 0 degrees.
- ✓ The thermostat knob and on/off switch are not loose or broken, rendering the switches inoperable.
- ✓ Check Appendix A on page 14 of this manual on RCD’s.

## SPECIFICATIONS

MODEL	Power Source	Power Consumption	Nominal Dimensions		
			Width(mm)	Depth(mm)	Height(mm)
<b>PA50, PA40L</b>	240 Volts AC	1250 Watts	585	350	485
<b>PA100</b>	240 Volts AC	1550 Watts	750	350	565

Constant Research & Development may necessitate machine changes at any time.