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## Instruction Manual

DRINK MIXERS

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DM31

Version 1

## CONTENTS

Product Features	2
Specifications*	2
Parts Included	2
Safety Instructions	2
Cleaning & Maintenance	3
Installation	3
Operation	4
Troubleshooting	5
Spare Parts	5
Circuit Diagram	6
Warranty	7

## PRODUCT FEATURES

- Powerful two speed motor, 18,000 rpm on low and 22,000 rpm on high speed
- High performance stainless steel beater for use with milk and ice cream
- Saturn beater for extra fluffy milkshakes
- Internally sealed two speed on/off switch
- Easy Clean base in case of any spillage
- Takes standard 710ml. (24fl.oz.) cups
- Includes stainless steel cup
- Removable easy clean cup holder / switch actuator

## SPECIFICATIONS\*

Model	Power Watts	Size (mm)			Weight Kg
		W	D	H	
DM31	150W @ 230V	180	220	485	4.2

\*Specifications subject to change

## PARTS INCLUDED

- One Drink Mixer (appropriate model)
- Universal beater
- Saturn beater
- One Stainless Steel Mixing Cup
- Power cord
- 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 of the appliance 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 appliance 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.

Always disconnect the appliance from all power before cleaning or servicing.

Regularly inspect the electrical supply cord and 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 appliance.

Never place your hand or any other object into the cup while in operation.

Do not use anything other than a recommended cup or collar to activate the switch.

Roband will accept no liability if:

- Non-authorized personnel have tampered with the appliance
- The instructions in this manual have not been followed
- 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.

## CLEANING & MAINTENANCE

**CAUTION:** Disconnect before cleaning.

**CAUTION:** Steel cutting processes used in the construction of this appliance can result in sharp edges. Avoid contact with sharp edges during cleaning and maintenance.

**CAUTION:** Do not carry or move the mixer by holding the motor spindle or the motor housing.

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.

Do not use chloride based cleaners or "Sanitizers" on these machines.

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

The Drink Mixer should be cleaned after each use.

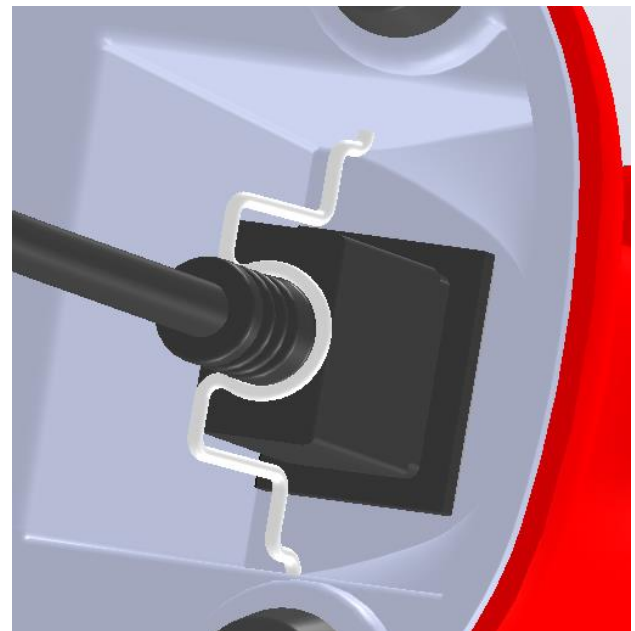
Clean the motor spindle by placing warm water in the cup and then mixing it is recommended to do this after each use.

Several times each day remove the Cup holder / Actuator and wash in warm soapy water to maintain smooth operation.

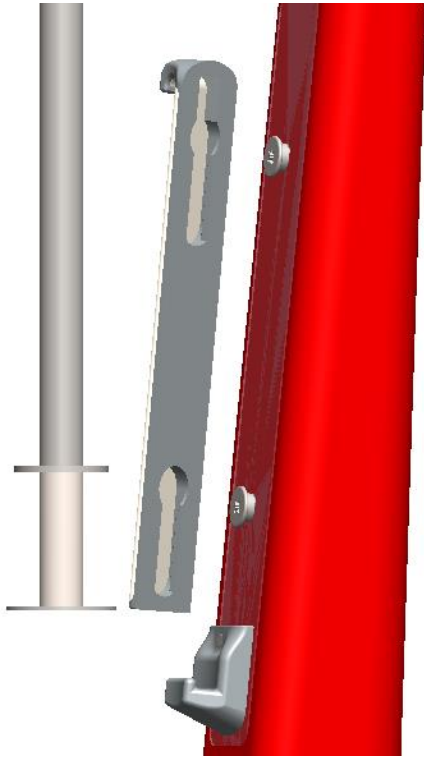
## INSTALLATION

Remove all packaging materials, tape, and any protective plastic from the appliance. Remove any glue residue from the protective plastic or tape using citrus cleaner.

Plug the IEC power connector into the base of the unit ensuring the cordset retainer is clipped in place retaining the plug



Position the cup holder / actuator as shown by locating the cut outs in the back over the screws; internal magnets will retain the cup holder / actuator in the correct position. Check operation by lifting the top cup hook up and then releasing it; the magnets should pull the cup holder / actuator back down to rest on the lower cup support



Place the product on a firm, level surface in the desired position.

Before connecting the appliance to the power supply, ensure that all switches are in the OFF position.

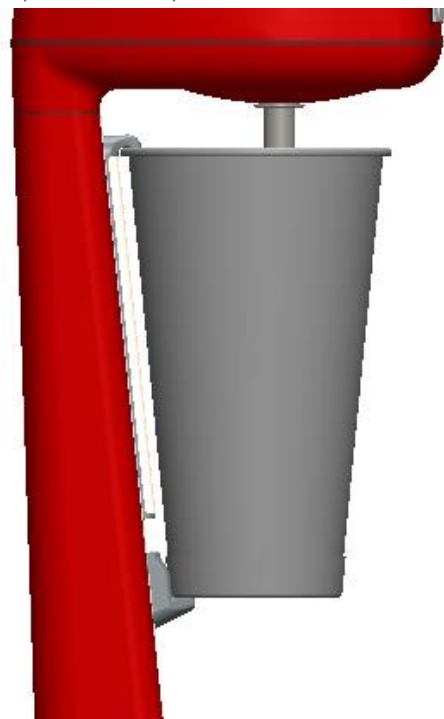
We recommend the use of an RCD (Residual Current Device) rated at not less than 30mA for circuit protection when using these units.

## OPERATION

1. Plug into a standard, single phase power point
2. The unit is operated by a 2 step system: First, select the desired setting on the Control Switch by pressing the switch to either the LOW SPEED ( I ) position or HIGH SPEED ( II ) position.



3. Next, place the ingredients to be mixed into the supplied mixing cup or a standard 710ml (24fl.oz.) milkshake cup, then feed the cup over the mixing spindle and beater then place the rim of the cup behind the top hook of the cup holder / switch actuator. Lift the cup up to start the mixing process. If desired the bottom of the mixing cup can be placed over lower cup support for hands free mixing. Ensure that the top and bottom rim of the cup are securely hooked so that the cup will not slip during use



4. After the desired mixing duration, remove the cup by first lifting and unclipping the bottom of the mixing cup then lowering the cup to release it from the upper cup support clip. Wait for the mixer spindle and beater to stop rotating before removing the cup completely this will prevent mixture from being thrown off the beater. The mixer is designed to work best with a fluid volume of 180ml to 210ml. Increasing this volume could cause product to be thrown from the cup during mixing leading to possible electrical problems
5. Cups smaller than 710ml (24fl.oz.) cannot be used as they will not be tall enough to

engage the cup holder and lift it to start the mixer.

- The mixer comes fitted with a two piece stainless steel Universal beater and a moulded plastic Saturn beater as an accessory. The two piece stainless steel Universal beater is designed for best performance when mixing combinations of milk and soft ice cream. Removing the top slotted disk and only using the lower plain disk gives good results with milk only shakes. The Saturn beater is best to produce a thick fluffy milk only shake.



- Notes to user: These units are not blenders and will not make thick shakes from chunks of frozen ice cream. To make a thick shake, it is required that soft serve or soft ice cream be used.
- An important tip to remember is that the colder the milk used, the thicker the shake. Additionally, light milk and skim milk will froth more than full-cream milk.

## CHANGING BEATER HEADS

To remove a mixer head hold the mixer spindle firmly and unscrew the beater by turning clockwise when looking down on the beater.

To fit a new beater or beater assembly, assemble the parts in the desired order then hold the mixer spindle firmly and screw the assembly to the spindle by turning it in an anticlockwise direction note when installing the Saturn beater for the first time it will need to be

pushed up at the same time as rotating it anticlockwise when looking from the top.

## TROUBLESHOOTING

If the Drink Mixer does not function check the following points before calling for service.

- ✓ The appliance is plugged in correctly and the power switched on.
- ✓ The IEC plug is pushed firmly into its socket and retaining clip firmly in place
- ✓ The on off / speed control switch has is not set in the OFF position
- ✓ The power point is not faulty.
- ✓ The cup actuates the switch correctly.
- ✓ Select the alternative speed setting.

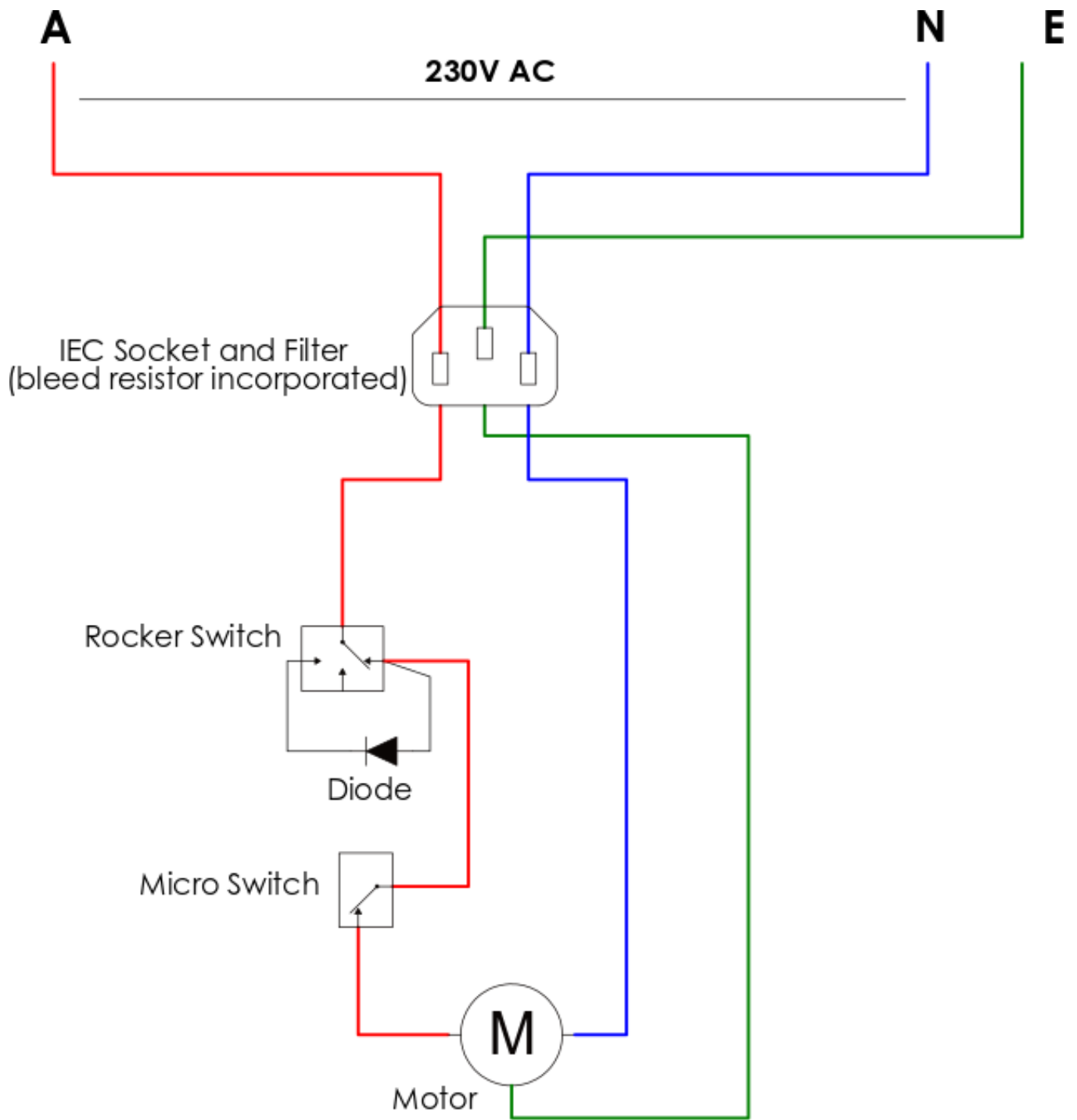
If the drink mixture is thrown out of the mixer cup

- ✓ Check the speed setting
- ✓ Check that the cup has not been overfilled
- ✓ Check that the ice cream is not hard

## SPARE PARTS

EC0267	Australian / NZ Plug & Cord 7.5 A - 3 Pin to IEC Appliance Socket 1.8m Black
ES0358	Motor and Spindle Assembly Kit
MS0585	Universal Beater
PC0354	Saturn Beater
VC0046	Cup holder / switch actuator
WA132	Stainless steel mixer cup
ES0408	On/Off speed control switch assembly

# 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:*

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For your nearest International distributor,  
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