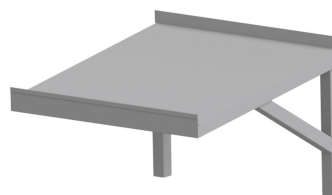
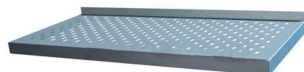
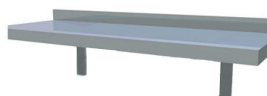


Inox-Bázis Kft.

Design and manufacture of stainless kitchen appliances
9090 Pannonhalma, Arany János u. Központi major,
Hungary

INSTRUCTIONS FOR USE AND CLEANING

WALL SHELVES



Dear Costumers!

***First of all, thank you for choosing us and honoring us with your trust.
We hope that you found everything in order and are satisfied with the product!***

**Before using the product, make sure that it has been assembled
and installed in accordance with the instructions!**

 ATTENTION

- Do not use scrubbing tools or abrasive agents when cleaning.
- Do not scratch the surface.
- Do not use aggressive degreasers.
- Only use agents that are suitable for cleaning stainless steel.
- After cleaning, always rinse and wipe the surface dry (with a cloth or paper) to prevent the formation of stains.
- Be sure to use appropriate protective equipment during cleaning.
- Always read the instructions on the chemicals you intend to use.

 CLEANING:

- Cleanability: Limited chlorine-resistant surface (max 1%).
- All kinds of general cleaning agents can be used on the surfaces, but they must not contain phosphoric acid, and the maximum permissible concentration of some acidic or alkaline chemicals is:
 - Benzalkonium chloride - Benzyl-C8-18-alkyldimethylammonium chloride 2%,
 - Alkyl-C 10-16-dimethylamine oxide 3%,
 - Coconut fatty acids-Potassium salts 2%,
 - Alcohols-C16-18, ethoxylated 5%, Ethylenediamine-tetraacetic acid-tetrasodium salt 1%,
 - Sodium C12-14- alkyl sulfate, ethoxylated



INTRODUCTION:

Please read the user manual carefully before use. Failure to comply with the instructions for use, improper handling of the product can cause damage, reduce the life of the equipment, and even be dangerous. The manufacturer is not responsible for damages resulting from improper use and improper cleaning with incorrect chemicals. The manufacturing company reserves the right to make technical changes deemed necessary for development.

GENERAL DESCRIPTION:

The wall shelves manufactured and distributed by Inox-Bázis Kft. are stainless steel products made with the most modern technology, the material and production of which comply with the applicable regulations and standards, a relevant European Union standards and food hygiene trends. Thanks to their design, they are perfectly suited for use in large kitchens, facilitate everyday use and are easy to keep clean.

Size:

- The wall shelves are available in different sizes.
- Material of the products: The surface, cover: W.nr.1.4016/KO3/AISI201, 0.8-1.2 mm thick stainless steel.
- Surface fineness: Scotch Brite, KORN: 320.
- Load capacity: 80 kg/m² with even distribution

ATTENTION! KO33 stainless steel is only slightly resistant to acids and alkalis! Do not use caustic or chlorinated detergents to clean this material, as they can seriously damage the surface.

FIRST USE:

Before using the product, check that it is not damaged during transport. Remove the protective film from the device. Wipe the product with a soft damp cloth using a neutral detergent to remove any dirt that may have been on it during manufacturing and shipping.

ASSEMBLY:

Wall shelves are delivered together with support brackets. The screws required for fixing are not part of the product.

First, fix the support brackets to the wall using the appropriate screws. Make sure that the wall is completely even, flat and has sufficient load-bearing capacity. After attaching the brackets, remove the protective film covering the adhesive tape. Place the shelf exactly on the brackets. The adhesive tape protects against displacement. In the case of an adjustable bracket, we can hang the wall shelf in the pre-formed tabs of the mounted bracket.

Make sure that the shelf is installed perfectly horizontally, otherwise there is a risk of accidents.

**SAFETY REGULATIONS:**

- Always place the equipment on a flat, even surface with adequate load capacity.
- It is forbidden to climb on the shelves or place more weight on them than their load capacity is.
- Be aware that the plate ends on some parts of the products may remain sharp despite the greatest care during production. These parts can pose a risk of scratching, especially during transport and cleaning. Always be careful by cleaning and transporting.
- Do not use cleaning chemicals that are not suitable for stainless steel surfaces. Improper use of chemicals damages the material, reduces its lifespan and can even cause corrosion.
- Do not scratch the surface during use or cleaning. Do not use abrasive tools or chemicals.

GUARANTEE:

The manufacturer has a 1-year guarantee and warranty obligation. The manufacturer is not responsible for damages resulting from unprofessional, improper use and improper cleaning. The above will result in the termination of the warranty.

WASTE MANAGEMENT:

The product is made of recyclable metal. Please protect the environment and when you are no longer using the product, ensure that it is properly recycled. You can find out about the relevant waste management regulations from the local authorities.

