Inox-Bázis Kft.
Design and manufacture of stainless kitchen appliances
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INSTRUCTIONS FOR USE AND CLEANING

STAINLESS STEEL WORK TABLES AND STOOLS

Dear Costumer!
First of all, thank you for choosing us and honoring us with your trust!
We hope that you found everything in ideal condition
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!

• Always place the equipment on a flat, horizontal surface with adequate load capacity. You can achieve the horizontal position with the help of the adjustable legs.
• It is forbidden to climb on the work tables, step on them, or place weights on them.
• Be aware that some parts of the products may remain sharp despite the greatest care during production. Always be careful during transport and cleaning.
• 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.

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-C10-16-dimethylamine oxide 3%,
Coconut fatty acids-Potassium salts 2%,
Alcohols-C16-18, ethoxylated 5%,
Ethylenediamine tetraacetic acid tetrasodium salt 1%,
Sodium C12-14-alkylsulfate, ethoxylated

INTRODUCTION:

Please read the user manual carefully before usage. Improper handling of the product can cause damage, reduce the life span of the equipment, and can 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 which are necessary for development.

GENERAL DESCRIPTION:

The work tables and stools manufactured and distributed by Inox-Bázis Kft. are stainless steel products made with the most modern technology, the materials and production of which comply with the applicable regulations and standards, the relevant European Union standard 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.

Material of the products: The adjustable leg: W.nr.1.4301/KO33 The work surface: W.nr.1.4301/KO33

The casing: W.nr.1.4016/KO3, 1-1.2 mm thick stainless steel. Surface fineness: Scotch Brite, KORN: 320.

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

FIRST USE:
Before using the product, make sure that it is not damaged during transport.
Remove the protective foil 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.

ATTENTION!
• Do not use scrubbing tools or abrasive agents when cleaning.
• Do not scratch the surface.
• Do not use aggressive degreasers.
• Only use cleaning products 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.

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.