

Operating Instructions

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In the interest of safety it is important that the operating instructions shown opposite are followed when deploying and storing the mobile folding tables.

Required Maintenance

To keep your tables operating to the optimum level, they must be checked on an ongoing basis as follows:

- Regularly inspect table operation for smoothness and general stability.
- Clean table tops according to current food service hygiene practices after each use. Exterior components of tables should be inspected for food deposits and cleaned as required. The underside of the tables should be inspected for chewing gum and other food deposits.
- Periodically you should lubricate tables with a food grade silicon spray, which is required to pivot joints. We recommend lubrication every six months or more often if indicated by stiff operation or noise.

CAUTION:- Excessive use of water during cleaning may cause corrosion



Folding Table Operating Instructions

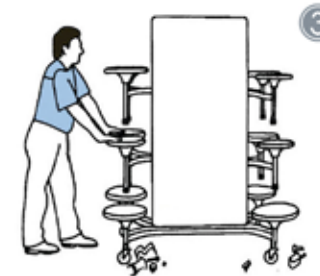
Moving The Folding Table



With travel lock engaged push from the seats as shown.



Do **NOT** push the surface of the table.



Avoid litter & obstacles on the floor.

Opening The Folding Table



With your left hand pushing down the travel lock, push apart the stool unit with your right hand on the middle stool.



Continue opening by pressing down with both hands on the middle stools.



Continue opening by pressing down with both hands on the centre stools.

Closing The Folding Table



Release locking bar by pressing down on the table surface, with right hand lift clear the lock.



Continue to lift using centre stools.



Using the middle stools push together to engage travel lock.