

# BEDIENUNGSANLEITUNG



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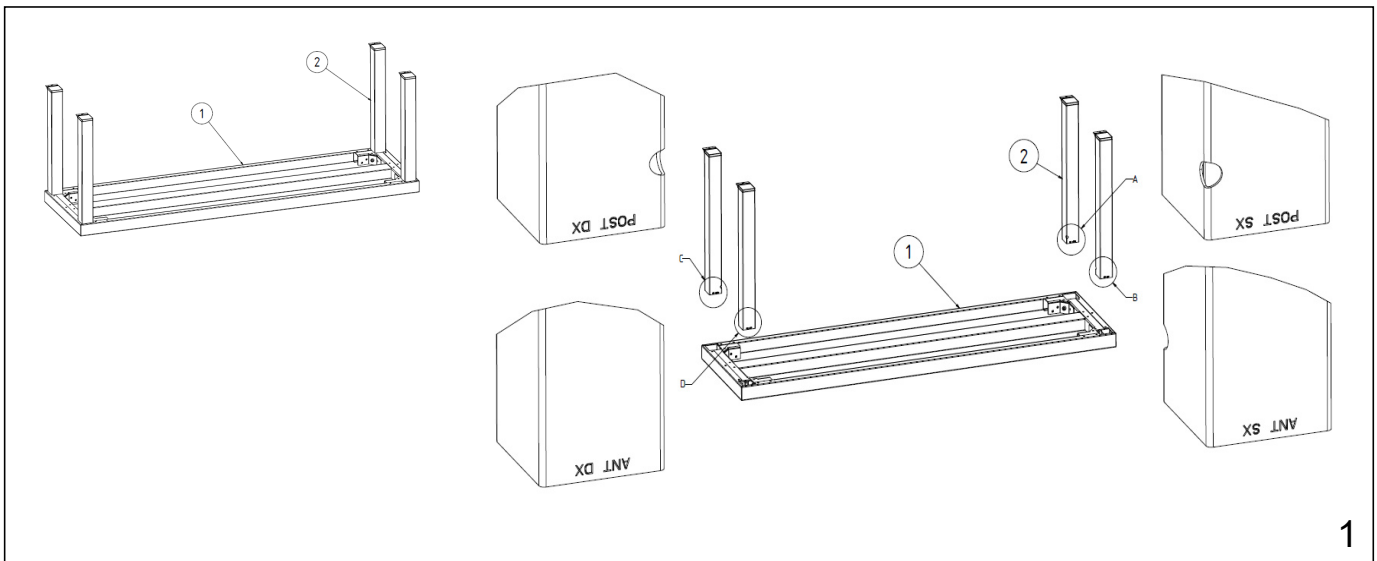
## RIPIANO DI APOGGIO GAMBE QUADRE (H40) TABLES TOP SQUARE LEGS (H40)

### MANUALE ISTRUZIONI/ INSTRUCTION MANUAL

#### FIG.1 POSIZIONAMENTO RIPIANO / SHELF POSITIONING

Posizionare il ripiano con la superficie piana verso il basso e prendere le gambe facendo attenzione che i fori siano rivolti verso l'interno del ripiano.

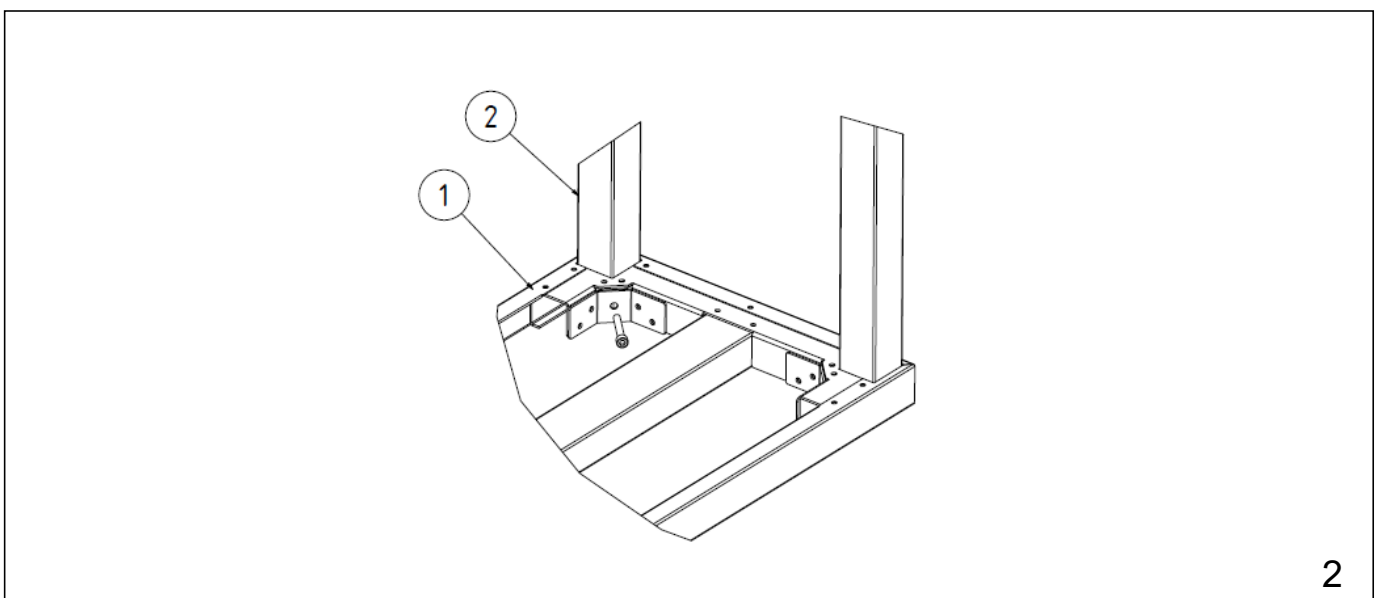
Place the shelf with the flat surface down and take the legs by making sure that the holes are turned towards the inside of the shelf.



#### FIG.2 FISSAGGIO GAMBE / LEGS FIXING

Inserire le 4 gambe (2) nell'alloggiamento del top (1) e fissarle con le viti in dotazione (N.4 M6x40)

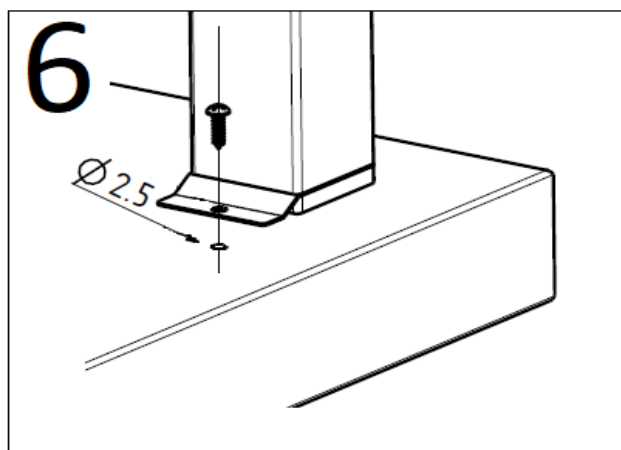
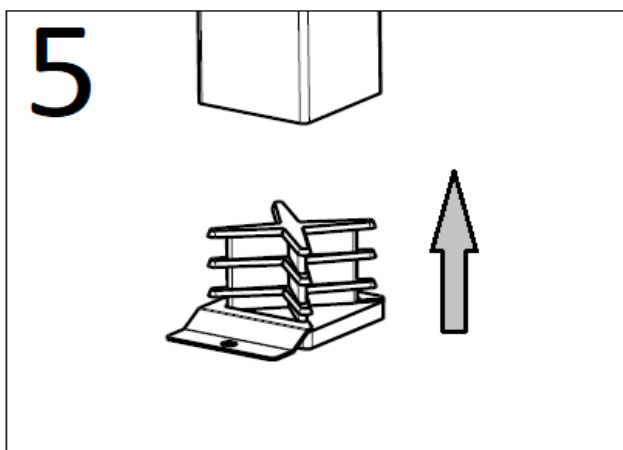
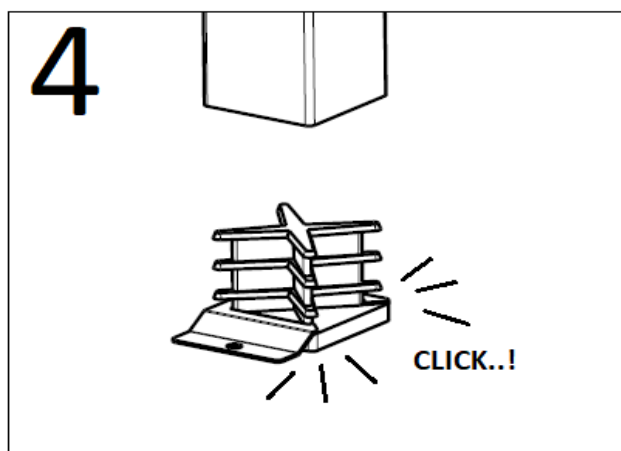
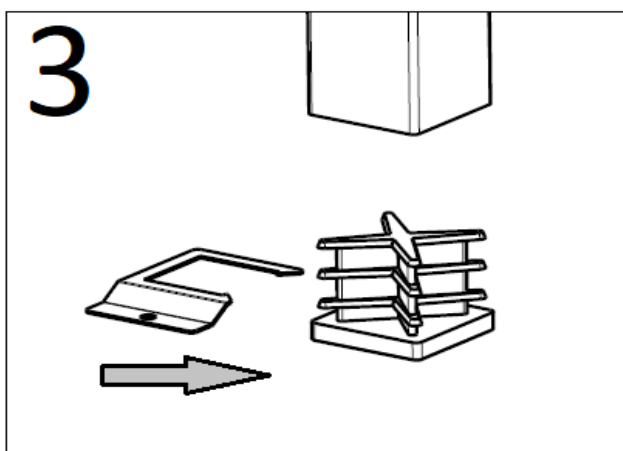
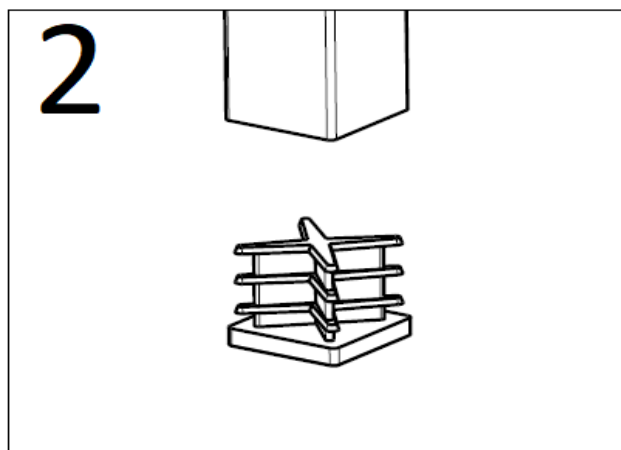
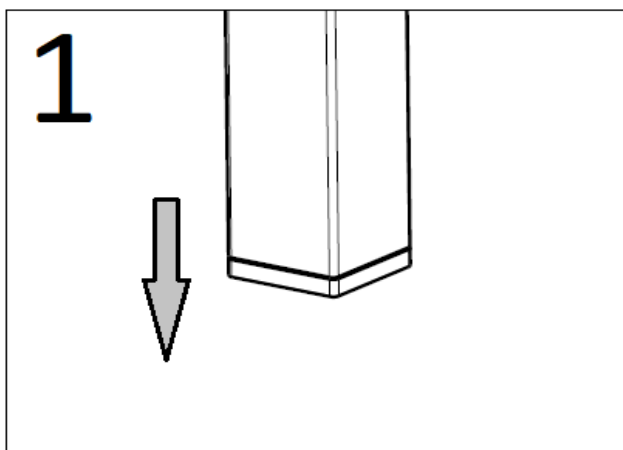
Insert the 4 legs (2) in the top housing (1) and fix them with the supplied screws (N.4 M6x40)



## FIG.4 FISSAGGIO DEL RIPIANO DI APPOGGIO / TABLES TOP FIXING

Per fissare il ripiano ad un tavolo o ad una superficie seguire le istruzioni seguenti:

To fix the structure to a table or surface, follow the instructions below:



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## PULIZIA

**ATTENZIONE!!! - NON UTILIZZARE MAI DETERGENTI CONTENENTI: SABBIA O SODA CAUSTICA, ACIDI OPPURE CLORURI CHE INTACCANO LA SUPERFICIE.**

LA SUPERFICIE VA PULITA UTILIZZANDO UN PANNO UMIDO CON DETERSIVO

## CLEANING

**ATTENTION!!! - NEVER USE DETERGENTS CONTAINING: SAND, CAUSTIC SODA, ACIDS OR CHLORIDES THAT MIGHT CORRODE THE SURFACE.**

THE SURFACE MUST BE CLEANED BY USING A DAMP CLOTH WITH NON-ABRASIVE DETERGENT AND BY DRYING IT WITH A DRY CLOTH.