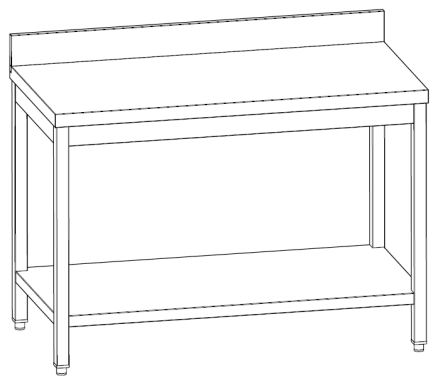


BEDIENUNGSANLEITUNG



KBS Gastrotechnik GmbH – Schoßbergstraße 26 – 65201 Wiesbaden



TAVOLI DA LAVORO SU GAMBE
WORK TABLES ON LEGS

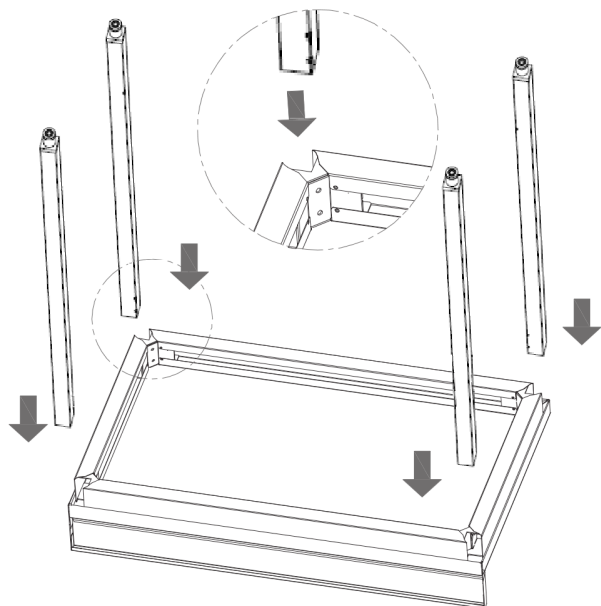


fig.1

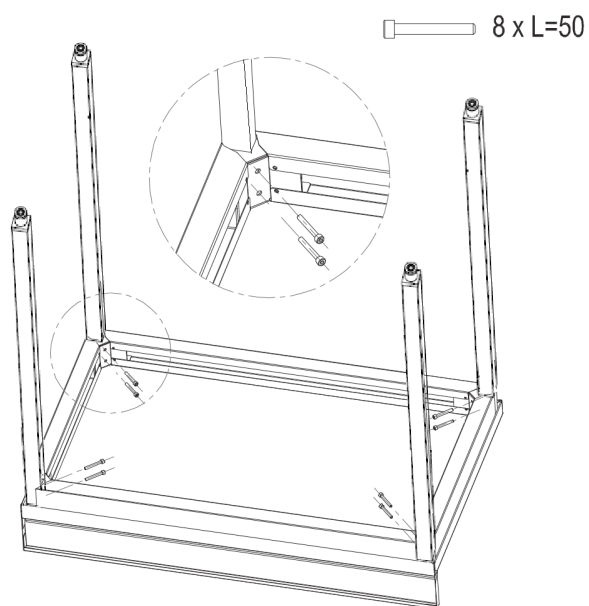


fig.2

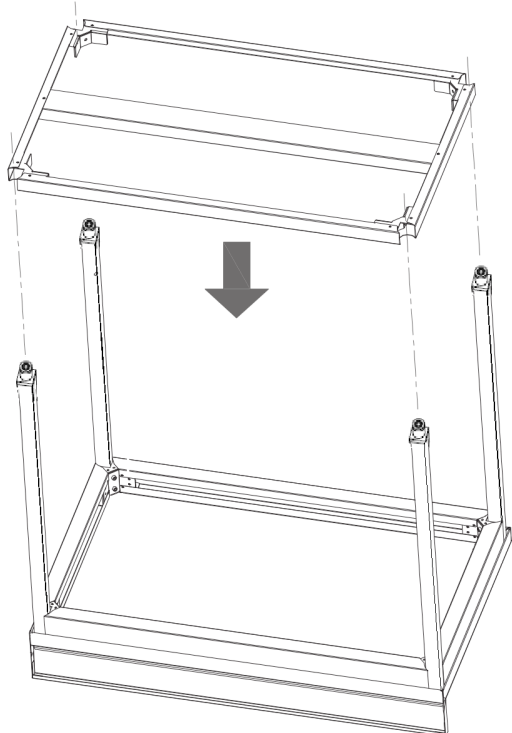


fig.3

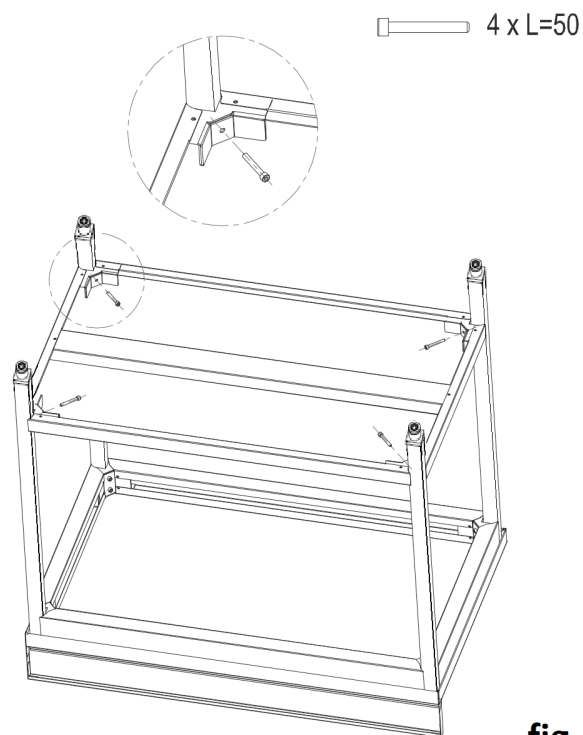


fig.4

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 NON ABRASIVO E VA ASCIUGATA UTILIZZANDO UN PANNO ASCIUTTO.

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.