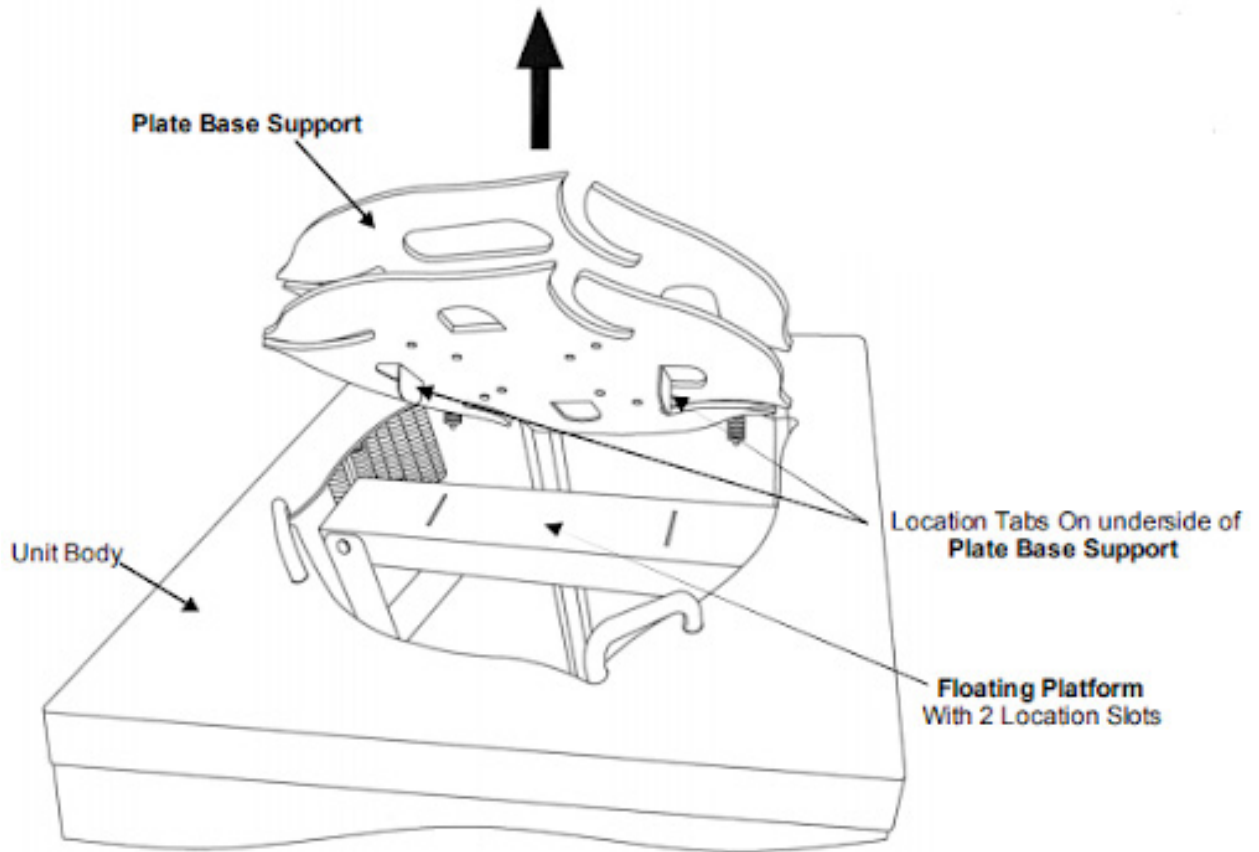
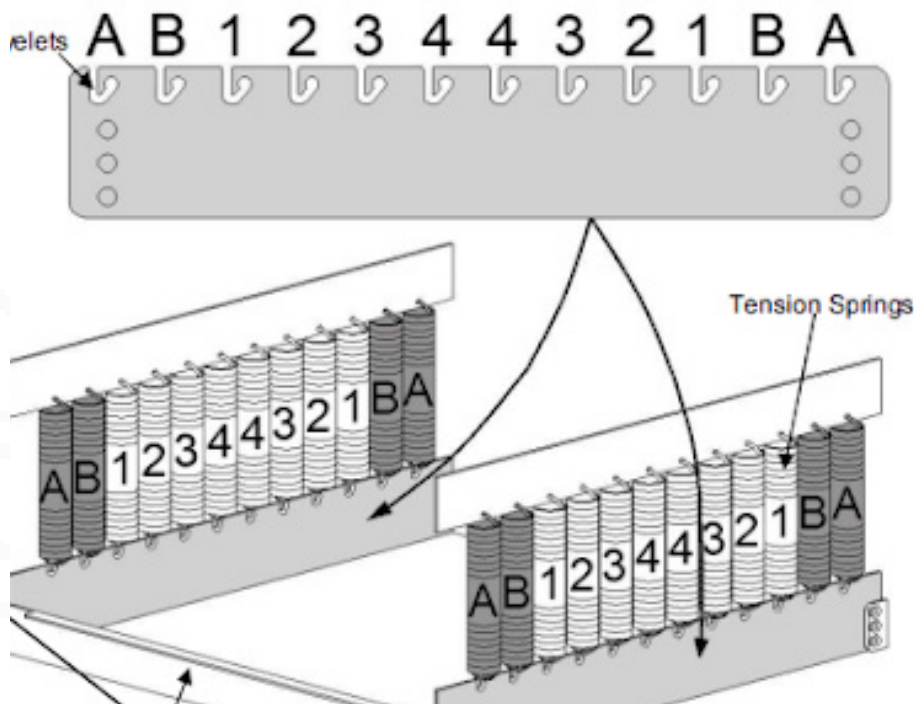


6: Setting Up Spring Tension



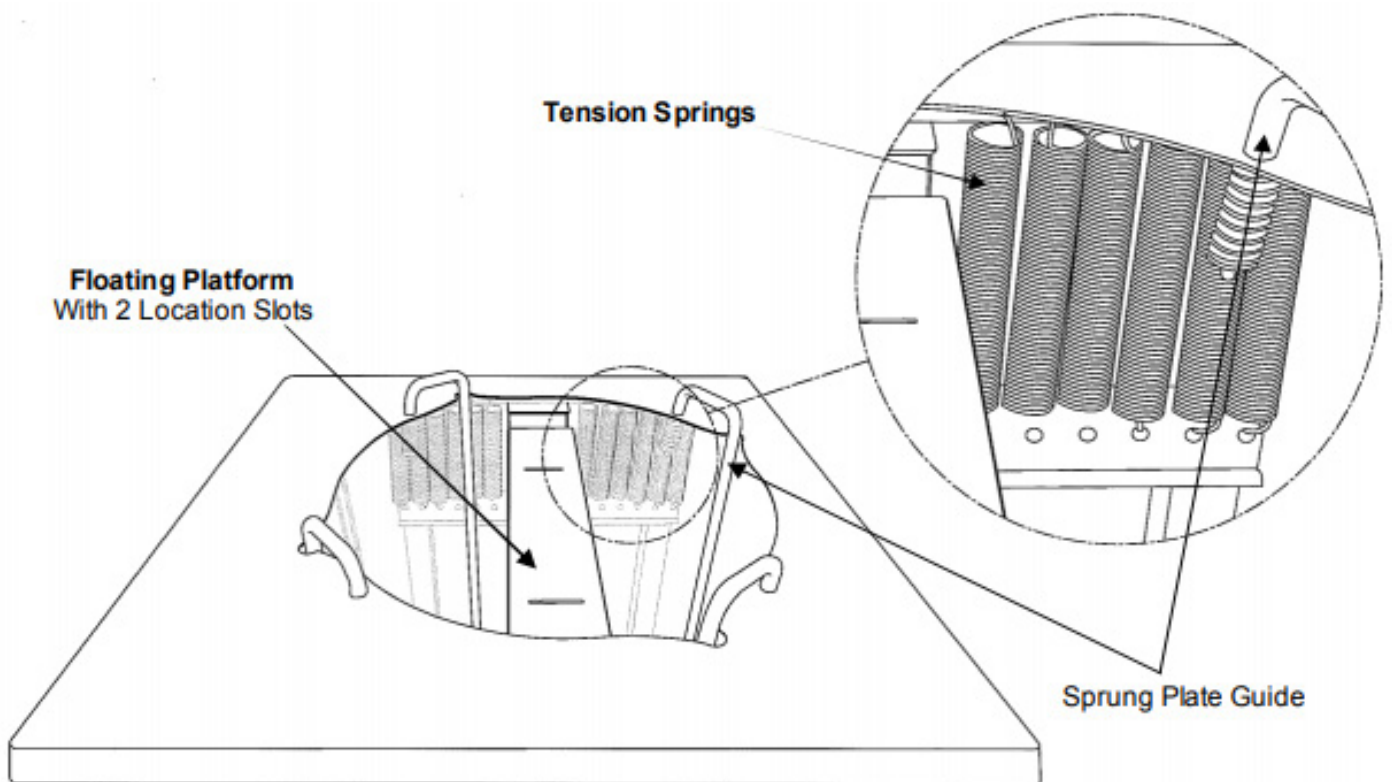
There must be an equal amount of springs on all four corners. The four corner springs should not be removed. When removing springs, start from the centre outwards. When adding springs work from the corners inwards. Keep the spring numbers symmetrical whenever possible.



6: Setting Up Spring Tension

Plate Diameter	Number of Springs on Each Corner	Total Number of Springs
8" (203mm)	2	8
9" (229mm)	3	12
10" (254mm)	4	16
11" (279mm)	5	20
12" (305mm)	6	24

Below shows the Plate lift set up for the weight of 9" Plates. Only the 3 outer springs are attached to each corner of the Floating Platform. The 3 inner springs on the left, are shown in their storage position. [hook on top only]



7: Cleaning



Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. Disconnect trolley from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Refrigeration compartment should be washed and then dried with a cloth after each service.
5. The chilled well has removable base sections for easy cleaning and maintenance. They should be removed periodically and the area beneath wiped clean.
6. The drain hole must also be kept clear from blockage.
7. Wipe down sneeze screen and glass top with a damp, clean cloth.
8. Finish by carefully drying with a soft dry cloth or Kitchen Towels.



Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.

Special care should be taken around electrical parts, avoided excessive use of water.



Take special care when cleaning glass use a soft duster & glass cleaner spray.



Thank you for choosing Versigen!

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