

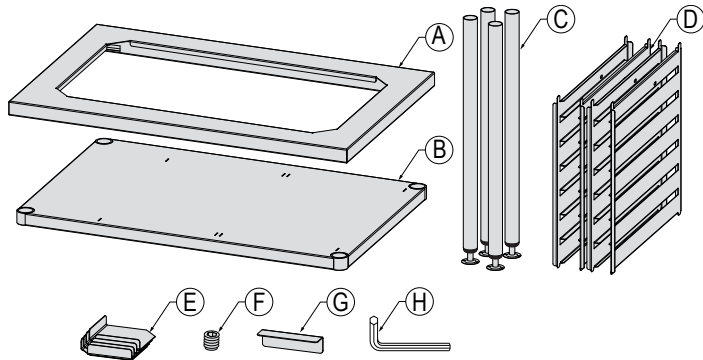
Combi Stand - Full Size 2/1GN

MS.CS.SEH.21

Assembly Instruction Manual Read All Instructions Before Use

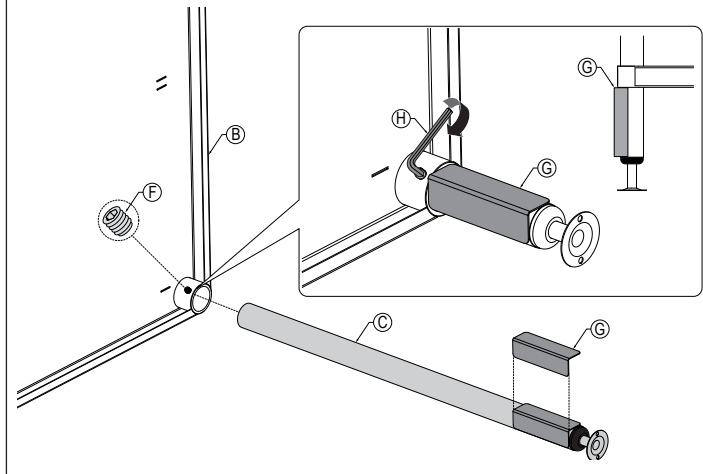
In the box

Item	Description	QTY.	Item	Description	QTY.
A	Stand Top	1	E	Combi Bracket	2
B	Under Shelf	1	F	Grub Screws	8
C	Legs	4	G	Shelf Height Tool	1
D	GN Rack (L,R)	4	H	Hex Key	1

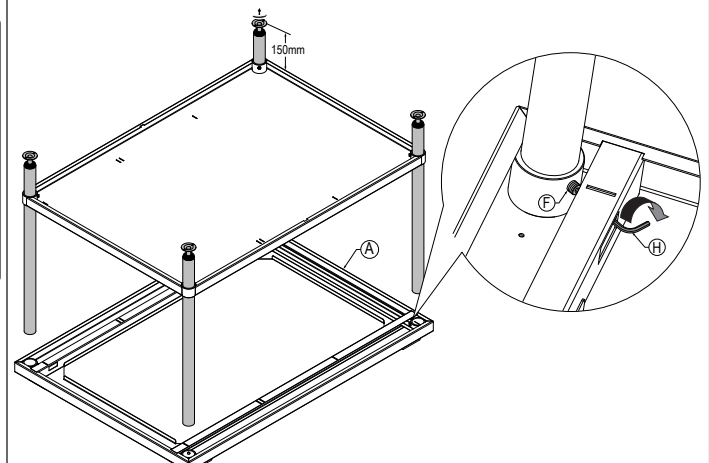


Assembly

- 1
- Position the shelf height tool to the top of the black plastic foot insert (where the foot insert joins the stainless steel leg)
 - While holding the tool and leg together, slide the leg into the under shelf until the tool meets the under shelf
 - Secure the leg in place by inserting and tightening a grub screw with the hex key
 - Repeat for the remaining legs

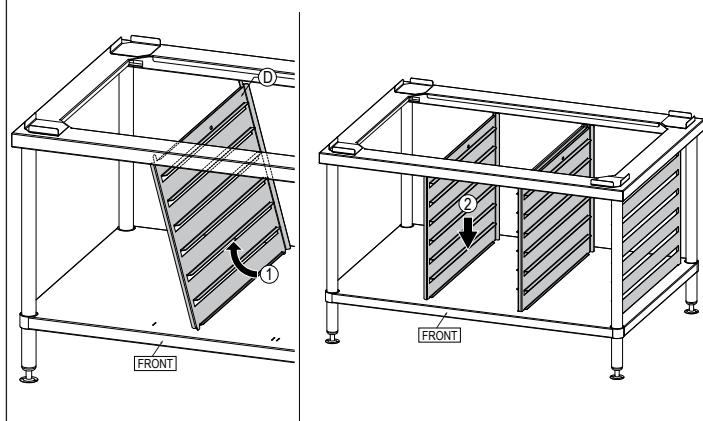


- 2
- With the stand top positioned upside down, insert the top of the legs into the sockets on the underside of the work top.
 - Ensure all legs are fully pushed into the sockets
 - Secure the leg in place by inserting and tightening a grub screw with the hex key
 - While the bench is upside down wind the four feet out until the distance from each foot to the under shelf measures 150mm
 - Stand the bench up

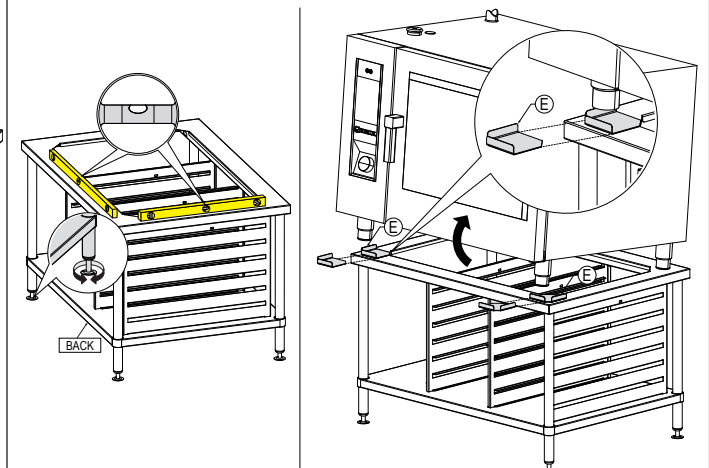


- 3
- Holding the GN rack on an angle, insert the two top tabs of the GN rack into the two slots on the underside of the stand top
 - While holding the GN rack up, swing the GN rack into a vertical position and lower into the two shelf slots
 - When using the under shelf for purposes other than GN tray storage, store the GN racks in a safe place for future use

Note: There are left and right GN racks



- 4
- Position the stand at the intended location for the combi oven
 - Using a spirit level, ensure that the stand is level
 - Adjust the height of the feet to level the bench
 - Place the combi oven onto the stand and locate the feet centrally to the top
 - Tilt the combi oven back, peel the backing tape off two brackets and insert under the combi feet then lower the oven. Repeat process for the rear brackets



Introduction

Congratulations on your purchase of this quality Stoddart product.

All Stoddart products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Stoddart product in accordance with these instructions, it will provide many years of reliable service.

While having a unique metallurgical composition which resists corrosion, Stainless steel must be cleaned regularly in order for it to maintain its anti-corrosion properties. The frequency of this cleaning will be determined by the environment in which the product has been installed. If exposed to a corrosive environment OR chemicals even stainless steel will rust. However, if it is properly maintained and cared for, you will get a lifetime out of the product which is why Modular Stainless comes with a conditional lifetime warranty.

Do:

- Clean your stainless steel product regularly according to the instructions and frequency below

Do Not:

- Leave your product out in direct sunlight or in extreme heat with the protective plastic film still applied. This may cause the protective plastic film to “bake on” to the stainless steel surface and will not be covered under warranty
- Use any cleaning detergent or solution containing chlorine or corrosive substances. Corrosive chemicals (including hydrochloric acids or bleaches) will cause corrosion on any stainless steel products (regardless of the grade). Take great care when cleaning surfaces around benches, such as tiled floors and walls, as some acids will release chlorine gas which will settle on and discolour stainless steel surfaces. This will not be covered under warranty
- Use steel wool brushes or scourers as these will leave residues on the surface of the stainless steel which will cause stainless steel to corrode and/or stain. This will not be covered under warranty



Warranty & Registration

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

To register your new product, Follow the below Link/QR code.



Australia

www.stoddart.com.au/warranty-information



New Zealand

<https://stoddart.co.nz/warranty-information>

Cleaning Instructions and Frequency

Day to day cleaning

Wiping down surfaces with warm soapy water and a soft cloth or brush daily should remove most stains or grease/grime. For more stubborn matter, we recommend a 3M Scotchbrite pad, trying your best to polish with the grain of the stainless steel. Once cleaned, ensure that you rinse the surface with clean water and wipe dry with a clean, soft cloth.

A solid daily cleaning regime will also ensure that your work surfaces remain “food safe”. It will also ensure that corrosive substances from the environment such as salt spray do not settle on the surface causing it to corrode.

Deep Cleaning

Starting with a clean surface (refer to 'Day to Day Cleaning') apply a light protective coating of proprietary stainless steel polish or white oil with a soft paper towel or cloth.

Mild Environment

- Mild environments include rural areas away from the coast and industry. Stainless steel in these areas should only require a deep clean every 6 months

Moderate Environment

- Moderate environments include urban areas closer to industry but > 10km from the coast. Stainless steel in these areas require a deep clean every 3 months

Harsh Environment

- Harsh environments include urban areas close to industry and/or areas within 10km of the coast which are subject to high salt content in the air. Stainless steel in these areas require a deep clean every 1-2 months

More stubborn or Specific Stains

Tea and Coffee Stains

- Wearing appropriate PPE, soak the affected area with hot water and baking powder. Rinse thoroughly with fresh water and dry

Rust stains

- Use a proprietary stainless cleaner such as citric/oxalic/nitric/phosphoric acid solution on the affected area. Ensure that you follow their safe handling/use instructions and then rinse thoroughly with fresh water and dry

Limescale

- Wearing appropriate PPE, soak the affected area with a 25% vinegar / hot water solution. Rinse thoroughly with fresh water and dry

Paint

- Wearing appropriate PPE, wipe the affected area with a soft cloth soaked with turpentine or paint remover. Rinse thoroughly with fresh water and dry