

P N H

PROFESSIONAL
FURNITURE
& INNOVATION



MANUAL DE INSTRUCCIONES

Working Tables – ACCESSORIES

❖ Drawer Modules

GENERAL FEATURES

- General construction in quality stainless steel food area;
- Telescopic gutters with balls;
- Models from 1 drawer to 4 drawers;
- All modules are prepared to fit on the worktables.;
- Mounting screws included.

TABLE OF CHARACTERISTICS

Model	Dimensions	Useful dimensions for drawer
1 Drawer	401x442x152	350x418x80
2 Drawer	401x442x300	350x418x80
3 Drawer	401x442x444	350x418x80
4 Drawer	401x442x635	350x418x80

PRINCIPLE OF OPERATION

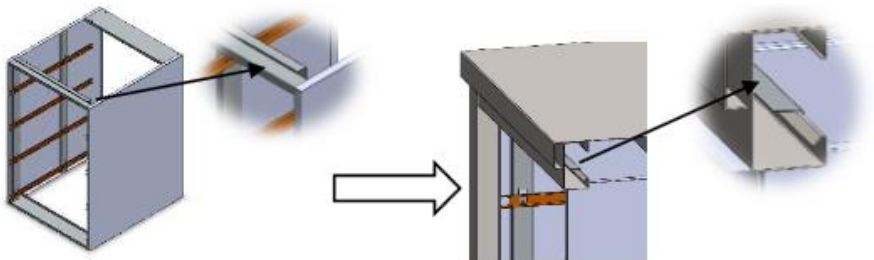
- Storage equipment;
- Prepared for mounting on worktables;

MAINTENANCE AND CLEANING

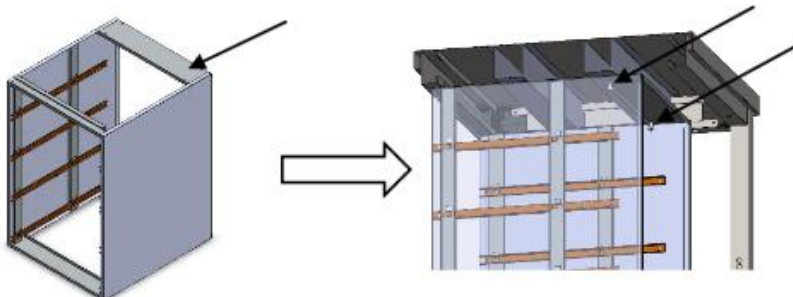
- As it contains no electrical parts, the appliance can be immersed in water for more effective cleaning.
- When cleaning the appliance, do not use abrasive products that could damage it. We recommend the use of a stainless steel cleaner.

ASSEMBLY INSTRUCTION:

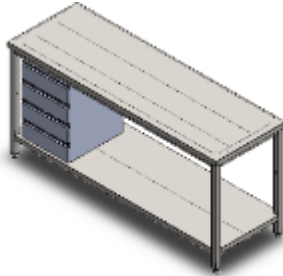
- Removing the drawers from the module;
- Fit the upper front part of the module to the worktop rail.



- Screw the rear upper cross member to the table reinforcement using the self-tapping screws.



- Replace the drawers.



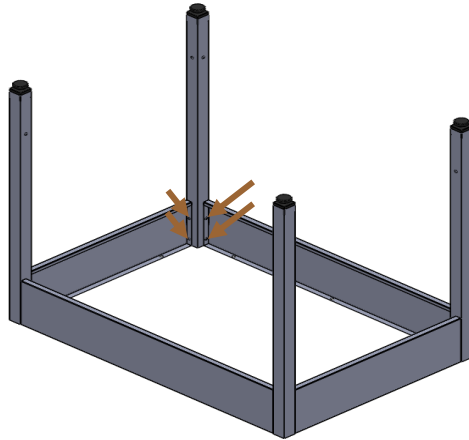
❖ Table shelving | Intermediate shelves

GENERAL FEATURES

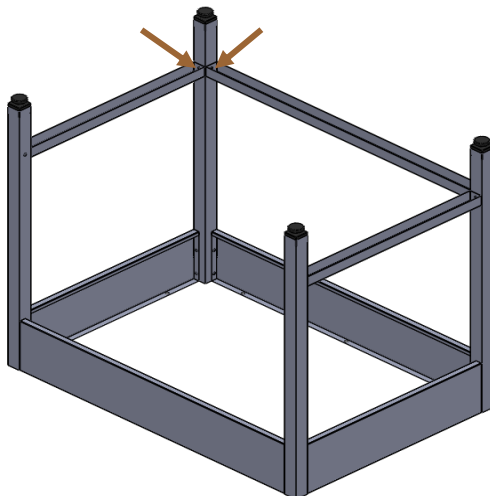
- General construction in quality stainless steel food area;
- Dessert shelves (with 1 or 2 shelves);
- Intermediate shelves;
- Drawer units (with 1, 2, 3 or 4 drawers);
- Kit with 4 castor wheels;
- All modules are prepared to fit on the work tables work tables;
- Mounting screws included.

ASSEMBLY INSTRUCTION:

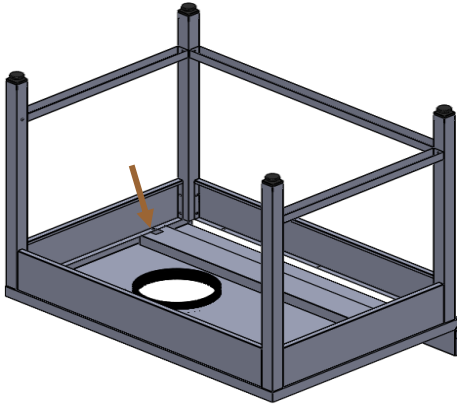
1. Identify all the assembly elements (depending on the size and models chosen);
2. Assemble the frame according to the picture (apply 16 M6 screws);



3. Apply the back and side rails as shown in the picture (apply 6 M6 screws);



4. Fit the worktop and screw from below (7x M5 screws);



INSTRUCTIONS FOR USE

- After assembly install in the desired location.

MAINTENANCE AND CLEANING

- As it contains no electrical parts, the appliance can be immersed in water for more effective cleaning.
- When cleaning the appliance, do not use abrasive products that could damage it. We recommend the use of a stainless steel cleaner.

WARRANTY

- ❑ The equipment is guaranteed for a period of 12 months from the date of purchase.
- ❑ The warranty is valid against original defects, whether material or manufacturing.
- ❑ Whenever an anomaly is found in the equipment, it should be returned as soon as possible, enclosing the purchase document.
- ❑ When the guarantee is activated, the damaged parts will be repaired or replaced at the manufacturer's discretion. In the event of replacement, the damaged parts shall become the property of the supplier.
- ❑ Any and all faults resulting from poor installation or use/handling of the equipment are excluded from the scope of the guarantee..
- ❑ The equipment will lose its guarantee whenever any alteration/modification or even repair carried out by the user is identified.

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