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USER MANUAL

Bedienungsanleitung
Instrukcja obsługi
Návod k použití
Manuel d´utilisation
Istruzioni per l'uso
Manual de instrucciones
Használati útmutató Brugsanvisning
Käyttöohje
Gebruiksaanwijzing
Bruksanvisning
Instruções de utilização
Používateľská príručka
Ръководство за употреба
Οδηγιεσ χρησησ
Upute za uporabu
Naudojimo instrukcija
Manual de utilizare
Navodila za uporabo

STAINLESS STEEL BAR WORKTABLE



expondo.com

DE	Produktname	Bar-arbeitstisch
EN	Product name	Stainless steel bar worktable
PL	Nazwa produktu	Stół roboczy barowy ze stali nierdzewnej
CZ	Název výrobku	Pracovní stůl z nerezové oceli
FR	Nom du produit	Table de travail de bar en acier inoxydable
IT	Nome del prodotto	Tavolo da lavoro in barre di acciaio inossidabile
ES	Nombre del producto	Mesa de trabajo con barra de acero inoxidable
HU	Termék neve	Rozsdamentes acélból készült rúd munkaasztal
DA	Produktnavn	Arbejdsbord i rustfrit stål
FI	Tuotteen nimi	Ruostumattomasta teräksestä valmistettu työpöytä
NL	Productnaam	RVS bar werktafel
NO	Produktnavn	Arbeidsbord i rustfritt stål
SE	Produktnamn	Arbetsbord för stång i rostfritt stål
PT	Nome do produto	Mesa de trabalho de barra de aço inoxidável
SK	Názov produktu	Pracovný stôl z nerezovej ocele
BG	Име на продукта	Работна маса от неръждаема стомана
EL	Όνομα προϊόντος	Τραπέζι εργασίας από ανοξείδωτο ατσάλι
HR	Naziv proizvoda	Barski radni stol od nehrđajućeg čelika
LT	Produkto pavadinimas	Nerūdijančio plieno strypo darbo stalas
RO	Numele produsului	Masa de lucru cu bar din otel inoxidabil
SL	Ime izdelka	Palična delovna miza iz nerjavečega jekla

DE Modell | **EN** Product model | **PL** Model produktu | **CZ** Model výrobku | **FR** Modèle | **IT** Modello | **ES** Modelo | **HU** Modell | **DA** Model | **FI** Tuotteen malli | **NL** Productmodel | **NO** Produktmodell | **SE** Produktmodell | **PT** Modelo do produto | **SK** Model | **BG** Модел на продукт | **EL** Μοντέλο προϊόντος | **HR** Model proizvoda | **LT:** Gaminio modelis | **RO:** Model de produs | **SL:** Model izdelka	RCSBW-8
DE Hersteller | **EN** Manufacturer | **PL** Producent | **CZ** Výrobce | **FR** Fabricant | **IT** Produttore | **ES** Fabricante | **HU** Termelő | **DA** Producent | **FI** Valmistaja | **NL** Producent | **NO** Produsent | **SE** Tillverkare | **PT** Fabricante | **SK** Výrobca | **BG** Производител | **EL** Κατασκευαστής | **HR** Proizvođač | **LT** Gamintojas | **RO** Producător | **SL** Proizvajalec	expondo Polska sp. z o.o. sp. k.
DE Anschrift des Herstellers | **EN** Manufacturer Address | **PL** Adres producenta | **CZ** Adresa výrobce | **FR** Adresse du fabricant | **IT** Indirizzo del produttore | **ES** Dirección del fabricante | **HU** A gyártó címe | **DA** Producentens adresse | **FI** Valmistajan osoite | **NL** Adres producent | **NO** Produsentens adresse | **SE** Tillverkarens adress | **PT** Endereço do fabricante | **SK** Adresa výrobcu | **BG** Адрес на производителя | **EL:** Διεύθυνση κατασκευαστή | **HR** Adresa proizvođača | **LT** Gamintojo adresas | **RO** Adresa producătorului | **SL** Naslov proizvajalca	ul. Nowy Kisielin – Innowacyjna 7, 66-002 Zielona Góra | Poland, EU

This User Manual has been translated using machine translation. We have made every effort to ensure the translation is accurate, but please note that automated translations are not perfect and are not meant to replace human translators. The official version of the User Manual is in English. Any differences between the translated version and the original English are not legally binding. If you have any questions about the accuracy of the translation, please refer to the English version, which is the official reference. More language versions are available upon request via info@expondo.com.

Technical data

Parameter description	Parameter value
Product name	Stainless steel bar worktable
Model	RCSBW-8

1. General description

The user manual is designed to assist in the safe and trouble-free use of the device. The product is designed and manufactured in accordance with strict technical guidelines, using state-of-the-art technologies and components. Additionally, it is produced in compliance with the most stringent quality standards.

DO NOT USE THE DEVICE UNLESS YOU HAVE THOROUGHLY READ AND UNDERSTOOD THIS USER MANUAL.

To increase the product life of the device and to ensure trouble-free operation, use it in accordance with this user manual and regularly perform maintenance tasks. The technical data and specifications in this user manual are up to date. The manufacturer reserves the right to make changes associated with quality improvement. The device is designed to reduce noise emission risks to a minimum, taking into account technological progress and noise reduction opportunities.

Legend



The product satisfies the relevant safety standards.



Read instructions before use.



The product must be recycled.



WARNING! or **CAUTION!** or **REMEMBER!** Applicable to the given situation.
(general warning sign)

PLEASE NOTE! Drawings in this manual are for illustration purposes only and in some details may differ from the actual product.

2. Usage safety

ATTENTION! Read all safety warnings and all instructions. Failure to follow the warnings and instructions may result in serious injury or even death.

The terms "device" or "product" are used in the warnings and instructions to refer to:

Stainless steel bar worktable

2.1. Safety in the workplace

a) Please keep this manual available for future reference. If this device is passed on to a third party, the manual must be passed on with it.

b) Keep packaging elements and small assembly parts in a place not available to children.

c) If this device is used together with another equipment, the remaining instructions for use shall also be followed.

d) Ensure the worktable is placed on a flat and stable surface.

Remember! When using the device, protect children and other bystanders.

2.2. Personal safety

a) Be cautious when handling sharp tools or cutlery on the worktable.

b) Check for any sharp edges before use and smooth them if necessary.

2.3. Safe device use

a) When transporting and handling the device between the warehouse and the destination, observe the occupational health and safety principles for manual transport operations which apply in the country where the device will be used.

b) Clean the device regularly to prevent stubborn grime from accumulating.

c) Keep the device away from sources of fire and heat.

d) Do not place open flames or high-temperature appliances directly on the worktable.

e) Keep flammable materials away from the surface.

f) Do not overload the shelves beyond the stated weight capacity.

g) If using electrical appliances on the worktable, ensure they comply with safety standards.

h) Do not run electrical cords under or between shelves where they could be damaged.

ATTENTION! Despite the safe design of the device and its protective features, and despite the use of additional elements protecting the operator, there is still a slight risk of accident or injury when using the device. Stay alert and use common sense when using the device.

3. Use guidelines

The product is designed for commercial and domestic use, providing a durable and hygienic surface for food preparation, beverage service, and general work tasks.

This stainless steel bar worktable is intended for:

- Food preparation in commercial kitchens, bars, and restaurants.
- Storage and organization of kitchen tools, ingredients, or beverages.
- Workstation for industrial and laboratory environments.

Prohibited Uses:

- Do not use as a ladder or step stool.
- Do not exceed the maximum weight capacity.
- Do not use in highly acidic or corrosive environments.

The user is liable for any damage resulting from unintended use of the device.

3.1. Assembling the device

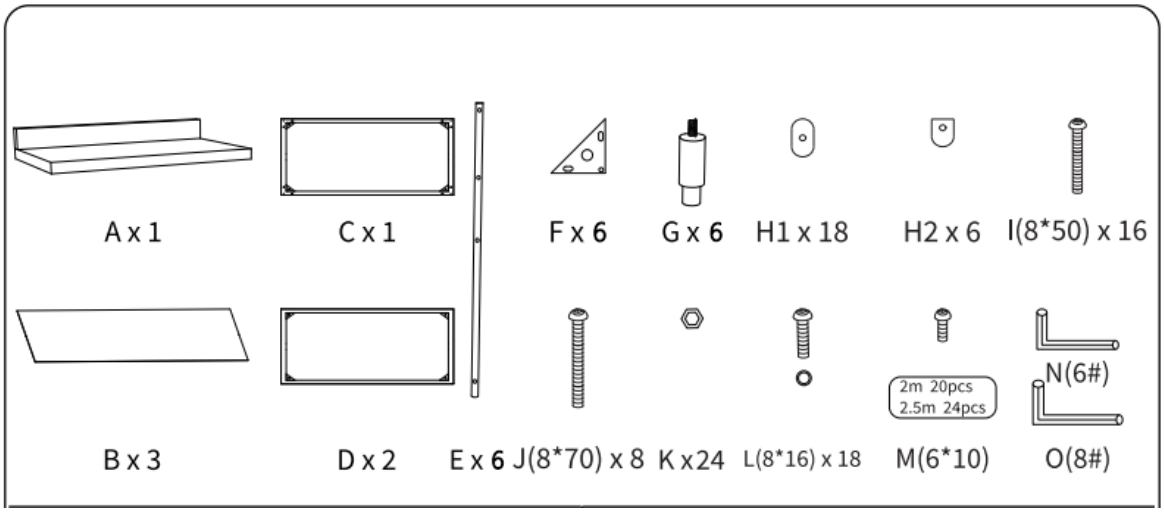
ASSEMBLY INSTRUCTIONS

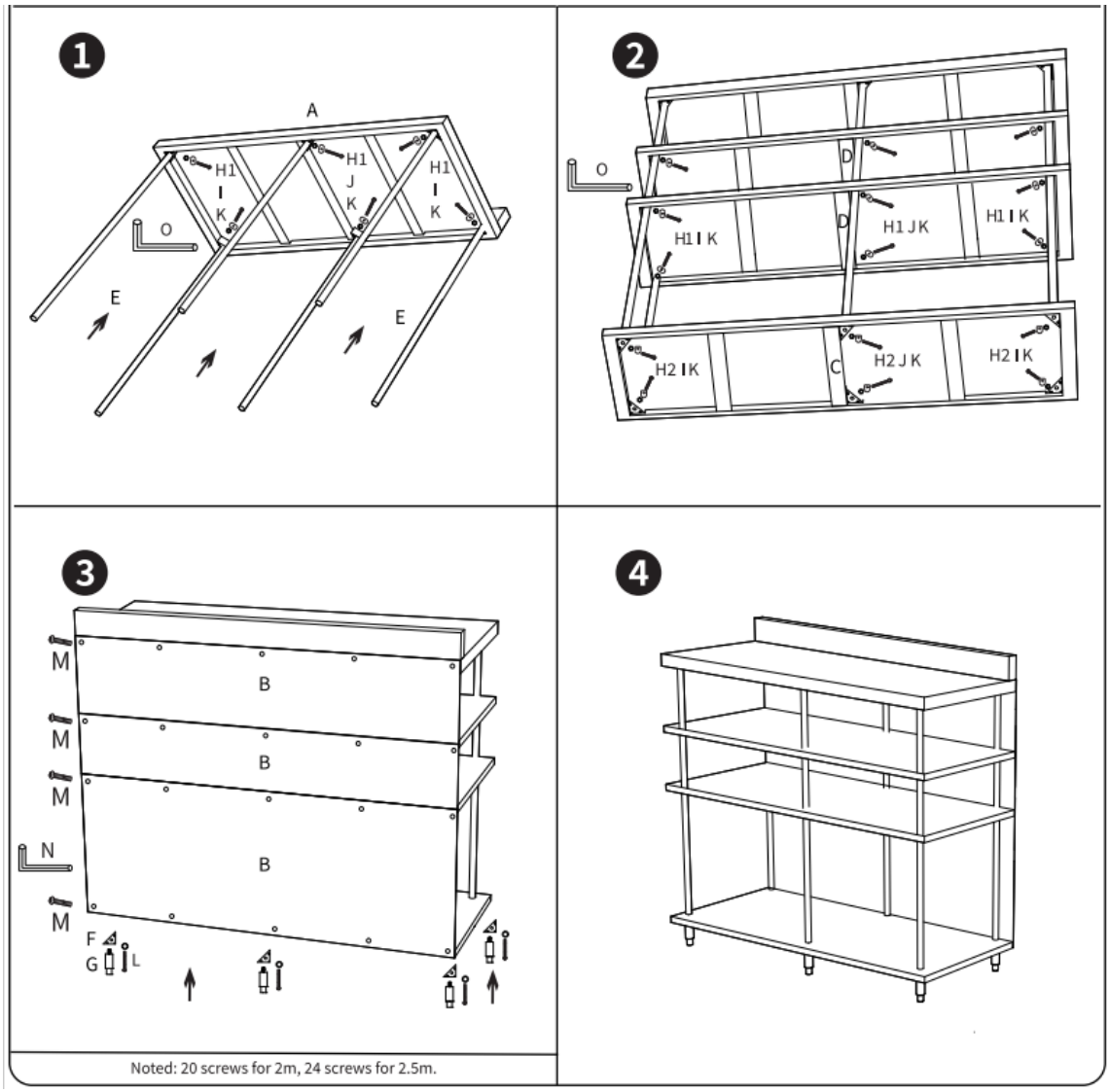
1. Unpack all components and verify that all parts are included.
2. Follow the provided assembly diagram to attach the legs, shelves, and back panel.
3. Ensure all screws and bolts are securely tightened.
4. Adjust the feet to stabilize the worktable on uneven surfaces.

WARNING!

- Do not overtighten screws, as this may damage the structure.
- Ensure all parts are correctly assembled before use.

ASSEMBLY DIAGRAM





3.2. Cleaning and maintenance

a) Use only non-corrosive cleaners to clean the surface.

b) Use only mild, food-safe detergents to wash the device.

c) Use a soft, damp cloth for cleaning.

d) Do not use sharp and/or metal objects for cleaning (e.g. a wire brush or a metal spatula) because they may damage the surface material of the appliance.

e) Do not clean the device with an acidic substance, agents of medical purposes, thinners, fuel, oils or other chemical substances because it may damage the device.

f) Regularly inspect the worktable for signs of wear, rust, or loose parts.

g) Tighten any loose screws or bolts as needed.

h) Store indoors when not in use to prolong its lifespan.

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UMWELT – UND ENTSORGUNGSHINWEISE

Hersteller an Verbraucher

Sehr geehrte Damen und Herren,

gebrauchte Elektro – und Elektronikgeräte dürfen gemäß europäischer Vorgaben **[1]** nicht zum unsortierten Siedlungsabfall gegeben werden, sondern müssen getrennt erfasst werden. Das Symbol der Abfalltonne auf Rädern weist auf die Notwendigkeit der getrennten Sammlung hin. Helfen auch Sie mit beim Umweltschutz. Sorgen Sie dafür, dieses Gerät, wenn Sie es nicht mehr weiter nutzen wollen, in die hierfür vorgesehenen Systeme der Getrenntsammlung zu geben.



In Deutschland sind Sie gesetzlich **[2]** verpflichtet, ein Altgerät einer vom unsortierten Siedlungsabfall getrennten Erfassung zuzuführen. Die öffentlich – rechtlichen Entsorgungsträger (Kommunen) haben hierzu Sammelstellen eingerichtet, an denen Altgeräte aus privaten Haushalten ihres Gebietes für Sie kostenfrei entgegengenommen werden. Möglicherweise holen die rechtlichen Entsorgungsträger die Altgeräte auch bei den privaten Haushalten ab.

Bitte informieren Sie sich über Ihren lokalen Abfallkalender oder bei Ihrer Stadt – oder Gemeindeverwaltung über die in Ihrem Gebiet zur Verfügung stehenden Möglichkeiten der Rückgabe oder Sammlung von Altgeräten.

[1] RICHTLINIE 2002/96/EG DES EUROPÄISCHEN PARLAMENTS UND DES RATES ÜBER ELEKTRO – UND ELEKTRONIK – ALTGERÄTE

[2] Gesetz über das Inverkehrbringen, die Rücknahme und die umweltverträgliche Entsorgung von Elektro – und Elektronikgeräten (Elektro – und Elektronikgerätegesetz – ElektroG).

Utylizacja produktu

Produkty elektryczne i elektroniczne po zakończeniu okresu eksploatacji wymagają segregacji i oddania ich do wyznaczonego punktu odbioru. Nie wolno wyrzucać produktów elektrycznych razem z odpadami gospodarstwa domowego. Zgodnie z dyrektywą WEEE 2012/19/UE obowiązującą w Unii Europejskiej, urządzenia elektryczne i elektroniczne wymagają segregacji i utylizacji w wyznaczonych miejscach. Dbając o prawidłową utylizację, przyczyniasz się do ochrony zasobów naturalnych i zmniejszasz negatywny wpływ oddziaływania na środowisko, człowieka i otoczenie. Zgodnie z krajowym prawodawstwem, nieprawidłowe usuwanie odpadów elektrycznych i elektronicznych może być karane!

For the disposal of the device please consider and act according to the national and local rules and regulations.

CONTACT

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