

INSTRUCTION FOR USE AND MAINTENANCE

TROLLEYS



Instructions for use and maintenance

In compliance with European Directives

CE

The manufacturer assumes no responsibility for any modifications or technical changes in content or data contained in this user guide. This user guide applies to all equipment supplied by Gastro Production Ltd.

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1. Introduction

1.1 Orientation in the user guide

- This user guide has been designed so that the users can easily and quickly find the information necessary to manage the operation and maintenance of equipment.
- The users should read the entire user guide with utmost attention and make sure they have perfectly understood all information contained in it.
- The user guide also serves for subsequent reference when needed. For this reason this user guide must be always available to the person operating the equipment.
- Searching this user guide is facilitated by the general table of contents, which allows immediately finding a specific location, and also by table of contents at the head of each section.
- In addition, next to some paragraphs, there are signs inserted to emphasize the importance of the information contained in those paragraphs, **which should be read with special attention.**

1.2 Explanation of symbols used in the user guide



Warning – Risk of injury - refers to parts, where there is a risk of injury while touching the equipment in operation. Read especially carefully.



Warning - Important - refers to parts, where danger might occur, or to parts otherwise important. Read especially carefully.



Do not wash with pressurized water – it is forbidden to wash a part so indicated with pressurized water for risk of damaging the equipment.



Forbidden handling procedures – refers to parts, where there is a risk of damaging the equipment by handling it in a forbidden way.

2. Common Provisions

2.1 Transport and Unpacking

2.1.1 Transport

The client is obliged to check for the completeness and integrity of the packaging in which the equipment is transported, and seek compensation for potential damages caused during transport from the carrier in question. The equipment should be, if possible, transported onto the location designated for its operation in its original packaging.

2.1.2 Unpacking

After transporting the equipment on the location designated for its operation, remove all packaging.



Next remove all protective wrappings from outside and inside of the equipment. The consumer is obliged to dispose of all packaging in accordance with regulations valid in their respective countries! The equipment is delivered completely assembled without the need for further assembly.

2.1.3 Dismantling and Disposal

At the end of its service life, the equipment must be disposed of in accordance with regulations valid in the respective countries.

2.2 Test protocols, Warranty Conditions

2.2.1 Testing

All equipment is factory tested in accordance with applicable laws, technical standards and government regulations. For all equipment, a test report documenting the tests performed is drawn up and kept at the factory. The equipment is sent to the customer completely ready for use. An exception is equipment placed in a more complex dispensing lines and assembled on-site.

2.2.2 Warranty



Thank you for using our products. Our company will adhere to the relevant provisions of our "Terms and Conditions" and provide you with appropriate services upon submission of the invoice. **We offer a 12-month warranty from the date of purchase (invoice issue date).**

During the warranty period, our company is responsible for free replacement parts and related services if there is a device malfunction or quality issue during proper operation.



The free services do not cover the following damages:

- Failure to provide an invoice or alteration of invoice details.
- Damage caused during transportation (it is necessary to inspect the condition of the goods upon receipt from the carrier), installation, or improper connection and handling.
- Damage to components caused by failure to provide power and voltage according to the specifications in the technical data.
- Damage caused by disassembly of the products, modification, or alteration of mechanical and electrical structures without permission.
- Damage caused by improper operation, cleaning, or maintenance.
- Non-human-caused damages such as damage caused by abnormal voltage, fire, building collapse, lightning, floods, and other natural disasters, as well as damage caused by rats and other pests.
- Failure to follow the operating instructions during use.
- Wearable and consumable parts.



If the following conditions are not met, the complaint will not be considered: How to proceed with a complaint for the fastest resolution:

- **Product identification** – by submitting the order, invoice, or inspection label.
- **Description of the defect** – describe as thoroughly as possible why the product is being claimed.
- **Attach photos or video** (used to assess the claim resolution and possibly propose repairs and ensure spare parts needed for the repair).
- **Customer's request** for claim resolution – repair (service) / return, etc.
- **Contact person** and address where the product is located.

2.3 Safety – Proper use of Equipment



- The equipment is designed for normal use by an adult.
- It is not designed for rough handling or operation by children! The operators of the equipment must be thoroughly and demonstrably trained in its operation and a user guide must be available to them.
- The equipment must be operated in accordance with the instructions for use. The equipment can be used only for purposes for which it is intended.
- Regularly check the equipment and perform maintenance work according to this guide. Check and clean the wheels regularly to prevent damage and ensure proper operation.

TROLLEYS

3. Technical description

Stainless steel trolley is equipped with four castors, which can be fitted with brakes as required — either all of them or only two — and the size of the castors can also be selected. The trolley provides storage space depending on the specific type and may be designed for GN containers, baskets, trays, or for serving and bakery purposes. Each type of trolley is available in several versions depending on the number of runners or shelves, ranging approximately from 3 to 40. Some models are designed in Z or H versions, with the Z-design allowing stacking.

These trolleys must not be used for any other purposes without the explicit consent and, if necessary, structural modifications approved by Gastro Production s.r.o. The trolleys have been designed to provide the best performance when all instructions contained in this user manual are followed. To ensure efficient use and maintain them in perfect condition, regular maintenance is recommended. The personnel operating the trolleys must be familiar with the operating, maintenance, and safety instructions specified in this manual.

Trolley load capacities:

- Serving trolleys with 2 shelves – 50 kg per shelf
Serving trolleys with 3 shelves – 30 kg per shelf
- GN trolley – 5 kg per insert
- Basket trolley DUO – 5 kg per insert
Basket trolley – 10 kg per insert
- Bakery trolleys – 5 kg per insert
Bakery trolleys with more than 20 inserts – 2 kg per insert
- Tray trolleys – 5 kg per insert

4. Operation



Always handle the trolley carefully and slowly to avoid damage or injury! Take into account the weight and overall size of the trolley, especially when it is fully loaded with goods. Each trolley has a different load capacity, so make sure not to overload it to prevent damage. After unpacking, place the unit in the designated area. The unit is equipped with braked castors, which allow you to move it to the desired position. Make sure to apply the brakes after positioning to prevent unintended movement.

5. Maintenance

5.1 General Safety Measures



Before starting any maintenance work, carefully read this user manual. Follow the principles described in Chapter 2.3 – Safety. **When cleaning the trolley, do not use high-pressure water. The trolley must always be empty, without trays, baskets, or any other inserted items. For cleaning, use common kitchen detergents approved for contact with food, which are also gentle on stainless steel surfaces (do not use abrasive powders or scouring pads). After washing, it is recommended to dry the trolley thoroughly to prevent the formation of water stains.**

5.2 Regular Maintenance

5.2.1 Inspection

5.2.1.1 Surface Maintenance – Stainless steel

- To ensure a beautiful and long-lasting stainless steel surface, it is crucial to clean the steel table properly. Correct cleaning can prevent corrosion issues and maintain corrosion protection.
- Any spills should be dried as soon as possible to avoid stains.
- For daily cleaning, use a mild detergent, soapy water, and a soft cloth. Always rinse with clean water afterward. Drying the stainless steel surface with a cloth will prevent water stains from dried residue.
- For thorough cleaning, a suitable stainless steel cleaner is recommended. Lime deposits can be removed with cleaning powder and a soft cloth. Take care to brush in the direction of the steel's grain. Ensure that the cleaner does *not* contain chlorides, ammonia, etc.
- Use a nylon sponge to remove scratches on the surface, brushing in the grain direction.
- The surface can be treated with a spray that provides a protective film.
- Placing hot items on the surface may cause staining.



Never use on stainless steel:

- Abrasive sponges/powder - they leave scratches.
- Cleaners with chlorine if left for a long time - can dull the surface.
- Steel wool sponges - steel particles may get embedded in the surface and cause rust.
- Kitchen salt - must be rinsed off to avoid rust spots.
- Iron-containing items left in a stainless steel sink "overnight" - can cause stains.

5.2.1.2 Wheels

- Visually inspect wheels for any damage or jamming.
- If wheels jam, try cleaning them of dust and dirt. If the issue persists, replace damaged wheels with new ones.
- In case of improper brake functionality, replace them with new ones to prevent damage to the trolley or injury to the operator

5.2.2 Maintenance

5.2.2.1 Daily maintenance

- During maintenance work, follow the instructions contained in section 5.1 General Safety Measures.
- After working hours or during off-hours designated by you, remove all trays, containers, and other placed utensils and goods. Then clean and dry thoroughly to prevent stains, and follow the instructions in section 5.2.1.

5.2.2.2 Monthly maintenance

- During maintenance work, follow the instructions contained in section 5.1 General Safety Measures.
- During monthly maintenance perform tasks detailed in sections 5.2.1 Inspection and 5.2.2.1 Daily Maintenance.

6. Forbidden handling procedures



- **Do not use the equipment for other purposes than intended!**
- **Do not interfere with the circuitry of the equipment!**
- **Do not perform any other activities forbidden elsewhere in this user guide!**
- **Do not wash the equipment with pressurized water!**
- **Do not overload the glass shelves and the drawers in the refrigerated space!**
- **Do not handle the equipment roughly!**
- **It is forbidden to operate the equipment without prior training and without having this user guide available!**

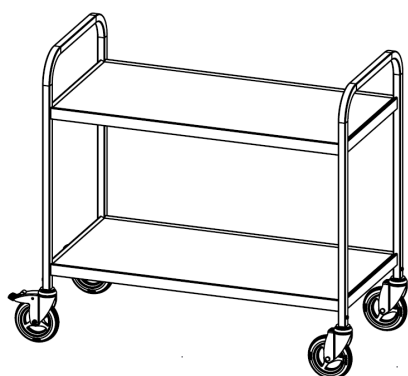
7. Inquiries

If you need help and advice, do not hesitate to contact us, and we will assist you with everything. You can find our contact information on our website www.gastro.cz.

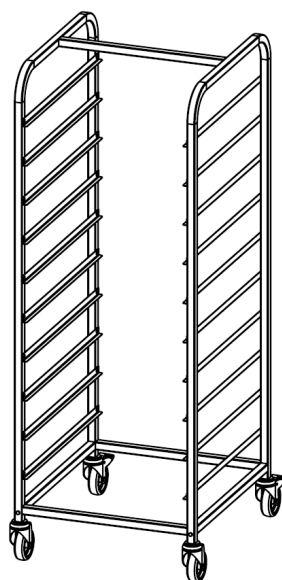
Appendix

Types of trolleys

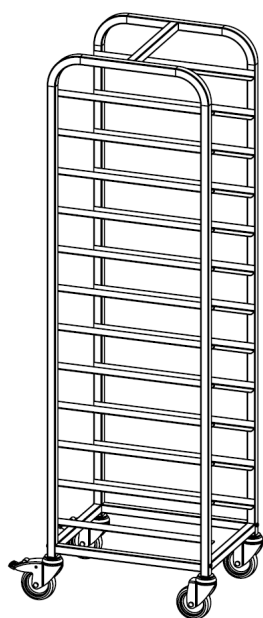
Technical drawings of various types of trolleys



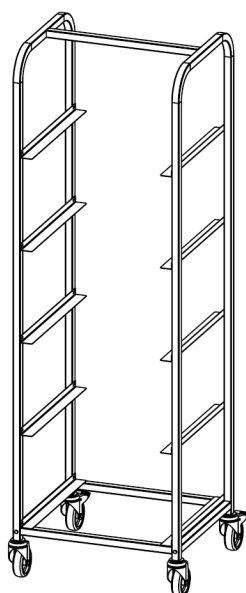
Serving



for GN



for baskets



for trays