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› Royal Catering Stainless Steel Service Cart RCSW 2 Instruction Manual

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Royal Catering Stainless Steel Service Cart RCSW 2 Instruction Manual

Model: RCSW 2

INTRODUCTION

Thank you for choosing the Royal Catering Stainless Steel Service Cart, Model RCSW 2. This manual provides essential information for the safe and efficient assembly, operation, and maintenance of your new service cart. Please read these instructions thoroughly before first use and keep them for future reference.

SAFETY INSTRUCTIONS

- **Maximum Load Capacity:** Do not load the cart with more than 160 kg (352 lbs) total. Distribute weight evenly across both trays.
- **Uneven Surfaces:** Exercise caution when moving the cart on uneven surfaces to prevent tipping.
- **Brakes:** Always engage the wheel brakes when the cart is stationary to prevent unintended movement.
- **Sharp Edges:** Be aware of potential sharp edges during assembly and handling. Wear protective gloves if necessary.
- **Cleaning:** Use appropriate cleaning agents for stainless steel. Avoid abrasive materials that could damage the surface.
- **Children:** Keep children away from the cart, especially during operation and when loaded.

PRODUCT OVERVIEW

The Royal Catering RCSW 2 service cart is designed for professional use, offering durability and mobility. It features a robust stainless steel construction and two spacious trays.

Key Features:

- Constructed from 100% stainless steel for hygiene and durability.
- Equipped with four 360° swivel casters for easy maneuverability.

- Four integrated brakes on the casters ensure stability when stationary.
- Two spacious trays, each measuring 89.5 x 50 cm.
- Total load capacity of 160 kg.
- Anti-vibration mats included to reduce noise and movement of items.
- Rounded edges to prevent items from slipping off.

Components:

1. Top Tray
2. Bottom Tray
3. Vertical Support Rods (4)
4. Handles (2)
5. Swivel Casters with Brakes (4)
6. Anti-vibration Mats (2)
7. Assembly Hardware (screws, washers, wrench)



Figure 1: Service Cart Dimensions. The cart measures 101 cm in length, 55 cm in width, and 96.5 cm in height. The distance between the two trays is 60 cm. Each tray is 89.5 cm long and 50 cm wide.



Figure 2: Key Features Overview. This image highlights the cart's 160 kg load capacity, two spacious trays, four brakes, and comfortable, silent movement.

ASSEMBLY INSTRUCTIONS

Assembly of the Royal Catering service cart is straightforward. Please follow these steps carefully:

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify that all components listed in the "Components" section are present.
2. **Attach Casters:** Securely attach the four swivel casters to the bottom frame of the cart. Ensure the brakes are facing outwards for easy access. Use the provided screws and wrench.
3. **Install Bottom Tray:** Place the bottom tray onto the lower support rails. Ensure it is seated firmly.
4. **Install Vertical Support Rods:** Attach the four vertical support rods to the corners of the bottom tray and frame.
5. **Install Top Tray:** Place the top tray onto the upper support rails.
6. **Attach Handles:** Secure the two handles to the top of the vertical support rods.
7. **Tighten All Fasteners:** Once all parts are in place, carefully tighten all screws and fasteners to ensure the cart is stable and secure. Do not overtighten.
8. **Place Anti-vibration Mats:** Position the anti-vibration mats on the trays.



Figure 3: Trays with Anti-Vibration Mats. The mats help to reduce noise and prevent items from sliding.



Figure 4: Swivel Caster with Brake. The casters provide mobility, and the brakes ensure stability.

OPERATING INSTRUCTIONS

- **Loading the Cart:** Place items on the trays, ensuring weight is distributed evenly. Do not exceed the maximum load capacity of 160 kg.
- **Moving the Cart:** Release all four wheel brakes before attempting to move the cart. Use the handles to push or pull the cart. The 360° swivel casters allow for easy navigation in tight spaces.
- **Stopping the Cart:** Once the cart is in the desired position, engage all four wheel brakes to secure it and prevent accidental movement.
- **Using Anti-vibration Mats:** The included anti-vibration mats help to absorb shocks and reduce noise from dishes or other items during transport. Ensure they are properly placed on the trays.

Your browser does not support the video tag.

Video 1: Royal Catering Service Cart in Use. This video demonstrates the service cart's features, including its robust stainless steel design, smooth-rolling swivel casters, and high load capacity. It also shows the cart being used in various professional settings, highlighting its versatility and ease of use.

MAINTENANCE AND CLEANING

Regular maintenance and cleaning will extend the lifespan of your service cart.

- **Daily Cleaning:** Wipe down all stainless steel surfaces with a soft cloth and a mild, non-abrasive cleaner. For best results, wipe with a dry cloth after cleaning to prevent water spots.
- **Deep Cleaning:** For stubborn stains, use a specialized stainless steel cleaner. Always follow the cleaner manufacturer's instructions.
- **Caster Maintenance:** Periodically check the casters for any debris (hair, lint, etc.) that might hinder their movement. Clean as needed. Ensure the caster bolts are tight.
- **Brake Check:** Regularly test the brakes to ensure they are functioning correctly.
- **Inspection:** Periodically inspect all fasteners and welds for any signs of loosening or damage. Tighten loose fasteners and address any damage promptly.
- **Storage:** Store the cart in a dry, clean environment when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Cart is difficult to move.	Brakes are engaged; debris in casters; uneven load.	Release brakes; clean casters; redistribute load evenly.
Cart is unstable or wobbles.	Loose fasteners; uneven load; damaged caster.	Tighten all fasteners; redistribute load; inspect/replace damaged caster.
Brakes are not holding.	Brake mechanism worn or damaged.	Inspect brake mechanism; contact support for replacement parts.

SPECIFICATIONS

Feature	Detail
Model	RCSW 2
Material	Stainless Steel
Number of Trays	2
Tray Dimensions (L x W)	89.5 cm x 50 cm
Distance Between Trays	60 cm
Overall Dimensions (L x W x H)	101 cm x 55 cm x 96.5 cm
Maximum Load Capacity	160 kg (352 lbs)

Feature	Detail
Casters	4 swivel casters with brakes
Product Weight	11 kg (24.25 lbs)
Assembly Required	Yes
Care Instructions	Wipe with a dry cloth

WARRANTY AND SUPPORT

Royal Catering products are manufactured to high-quality standards. For warranty information, technical support, or to order replacement parts, please contact your retailer or visit the official Royal Catering website. Please have your model number (RCSW 2) and purchase date available when contacting support. For further information, you may visit the [Royal Catering Brand Store](#).

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