

Royal Catering RCAT-120/70-NW

Royal Catering RCAT-120/70-NW Stainless Steel Work Table

Model: RCAT-120/70-NW | Brand: Royal Catering

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Royal Catering RCAT-120/70-NW Stainless Steel Work Table. Designed for professional kitchen environments, this table offers a durable and hygienic surface for food preparation and storage. Please read this manual thoroughly before assembly and use, and keep it for future reference.

2. SAFETY INSTRUCTIONS

- Read all instructions carefully before assembling and using the work table.
- Ensure the table is assembled correctly and all fasteners are securely tightened before placing any items on it.
- Do not exceed the maximum load capacity specified in the 'Specifications' section to prevent damage or injury.
- Place the table on a stable, level surface to prevent tipping.
- Keep children and unauthorized personnel away from the work area.
- Avoid using abrasive cleaners, steel wool, or sharp objects that could scratch or damage the stainless steel surface.
- Always lift the table when moving it; do not drag it, as this may damage the legs or floor.
- Regularly inspect the table for any signs of wear, damage, or loose components. Do not use if damaged.

3. PACKAGE CONTENTS

Verify that all components are present and undamaged before beginning assembly.

- 1x Top Shelf
- 1x Bottom Shelf
- 4x Legs
- 4x Adjustable Feet
- 1x Assembly Kit (screws, washers, etc.)

4. SETUP AND ASSEMBLY

Assembly is required for this product. Please note that assembly tools are not included and must be provided by the user.

1. **Unpack Components:** Carefully remove all parts from the packaging. Lay them out on a clean, soft surface to prevent scratches.
2. **Attach Legs to Top Shelf:** Secure the four legs to the corners of the top shelf using the provided screws and washers. Ensure they are firmly attached but do not overtighten initially.
3. **Attach Bottom Shelf:** Slide the bottom shelf onto the legs. The shelf height is adjustable; position it at your desired height and secure it to the legs using the remaining screws and washers.
4. **Install Adjustable Feet:** Screw the four adjustable feet into the bottom of each leg.
5. **Final Tightening and Leveling:** Once all components are in place, fully tighten all screws. Stand the table upright and adjust the feet to ensure the table is stable and level on your working surface.



Figure 1: Overall dimensions of the assembled work table.



Figure 2: Detail of the bottom shelf attachment and Royal Catering branding.



Figure 3: Adjustable foot for leveling the table.

5. OPERATION

The Royal Catering RCAT-120/70-NW work table is designed for versatile use in commercial and residential kitchens. Its robust stainless steel construction makes it ideal for various tasks.

- **Work Surface:** Use the top surface for food preparation, plating, or as a general workspace. Always use cutting boards to protect the surface from knife marks.
- **Storage:** The bottom shelf provides additional storage space for kitchen equipment, ingredients, or supplies. Ensure items are distributed evenly and do not exceed the shelf's maximum load capacity.
- **Stability:** Periodically check the table's stability. If it feels wobbly, re-adjust the leveling feet and tighten any loose screws.



Figure 4: Rounded edges for safety and ease of cleaning.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and hygienic condition of your stainless steel work table.

- **Daily Cleaning:** Wipe down all stainless steel surfaces with a soft cloth dampened with warm water and a mild, non-abrasive detergent.
- **Rinsing:** Rinse thoroughly with clean water to remove any detergent residue.
- **Drying:** Dry the surfaces immediately with a clean, soft cloth to prevent water spots and streaks.
- **Stubborn Stains:** For more stubborn stains, use a specialized stainless steel cleaner, following the product's instructions. Always wipe in the direction of the grain.
- **Avoid:** Do not use chlorine-based cleaners, bleach, abrasive pads, or steel wool, as these can damage the stainless steel finish and lead to corrosion.
- **Inspection:** Periodically check all screws and connections for tightness and re-tighten if necessary.

7. TROUBLESHOOTING

If you encounter issues with your work table, refer to the following common problems and solutions:

- **Table is Wobbly:**
 - Ensure the table is placed on a flat, even surface.
 - Adjust the leveling feet until the table is stable.
 - Check all assembly screws and tighten them if loose.
- **Scratches on Surface:**
 - Minor scratches can sometimes be minimized with a stainless steel scratch repair kit or polish.
 - To prevent future scratches, always use cutting boards and avoid dragging rough objects across the surface.
- **Water Spots or Streaks:**
 - Ensure the table is thoroughly dried immediately after cleaning.
 - Use a microfiber cloth for drying to achieve a streak-free finish.

8. SPECIFICATIONS

Model Name	RCAT-120/70-NW
Brand	Royal Catering
Material	Stainless Steel (Frame, Top, Base)
Item Dimensions (D x W x H)	70 cm x 120 cm x 85.5 cm
Product Weight	38.29 lbs (approx. 17.37 kg)
Maximum Load Capacity (Total)	115 kg
Maximum Load Capacity (Worktop)	85 kg
Maximum Load Capacity (Bottom Shelf)	30 kg
Number of Shelves	2
Adjustable Feet	Yes (2 cm height adjustment)
Stain Resistant	Yes
Assembly Required	Yes
All Assembly Tools Included	No
Recommended Product Use	Work, Residential Use - Kitchen/Dining Room
Country of Origin	China

9. WARRANTY AND SUPPORT

This Royal Catering product comes with a Limited Warranty. For specific details regarding warranty coverage, duration, and terms, please refer to the warranty documentation provided with your purchase or contact Royal Catering customer support.

For technical assistance, spare parts, or any questions not covered in this manual, please contact Royal Catering customer service through their official website or the retailer from whom you purchased the product. Please have your model number

(RCAT-120/70-NW) and purchase date available when contacting support.