

Royal Catering RCAT-100/60-W

Royal Catering Stainless Steel Work Table RCAT-100/60-W Instruction Manual

1. INTRODUCTION AND OVERVIEW

Thank you for choosing the Royal Catering Stainless Steel Work Table RCAT-100/60-W. This manual provides essential information for the safe assembly, operation, and maintenance of your new work table. Please read these instructions carefully before use and keep them for future reference.

This robust stainless steel work table is designed for professional use, offering a spacious work surface and a convenient lower shelf. Equipped with four casters, two of which are lockable, it provides both mobility and stability for various tasks.



Image 1.1: Royal Catering Stainless Steel Work Table RCAT-100/60-W. This image shows the complete work table with its stainless steel construction, upper work surface, lower storage shelf, and four casters.



Image 1.2: Front view of the Royal Catering Stainless Steel Work Table. This image provides a clear view of the table's front, highlighting the smooth stainless steel surfaces and the design of the legs and casters.

2. SAFETY INSTRUCTIONS

To ensure safe operation and prevent injury or damage, please observe the following safety guidelines:

- **Read the Manual:** Familiarize yourself with all assembly and operating instructions before using the table.
- **Proper Assembly:** Ensure all components are correctly assembled and tightened according to the instructions. Improper assembly can lead to instability and potential hazards.
- **Load Capacity:** Do not exceed the maximum load capacity of 155 kg for the entire table. Distribute weight evenly across the work surface and lower shelf.
- **Stable Surface:** Always use the table on a flat, stable, and level surface. Engage the caster brakes when the table needs to remain stationary.
- **Sharp Edges:** Handle all stainless steel components with care during assembly to avoid cuts from potentially sharp edges. Wearing protective gloves is recommended.
- **Cleaning:** Disconnect any electrical appliances placed on the table before cleaning. Use only recommended cleaning agents for stainless steel.
- **Children and Pets:** Keep children and pets away from the work table, especially during assembly and when in use.

3. PACKAGE CONTENTS

Please check that all parts are present and undamaged upon unpacking. If any parts are missing or damaged, contact your supplier immediately.

- Work Table Top (1x)
- Lower Storage Shelf (1x)
- Legs (4x)
- Casters (4x, 2 with brakes)
- Assembly Hardware (screws, washers, Allen key, etc.)
- Instruction Manual (this document)

4. ASSEMBLY AND SETUP

The assembly of the Royal Catering work table is designed to be straightforward. All necessary assembly materials and instructions are included.

1. **Unpack Components:** Carefully remove all parts from the packaging and lay them out on a clean, soft surface to prevent scratches. Verify all components are present as per the package contents list.
2. **Attach Casters to Legs:** Insert the casters into the bottom ends of the four legs. Ensure they are securely fastened. Two of the casters have locking mechanisms; it is recommended to place these on the same side for easier access.
3. **Attach Legs to Table Top:** Position the table top upside down. Attach the four legs to the corners of the table top using the provided screws and hardware. Do not fully tighten the screws yet.
4. **Install Lower Shelf:** Slide the lower shelf onto the legs. Adjust the height of the shelf to your desired position. Ensure the shelf is level.
5. **Secure Lower Shelf:** Once the shelf is in position, tighten the screws that secure the shelf to the legs.
6. **Final Tightening:** Carefully turn the table upright. Ensure all screws, including those connecting the legs to the table top, are fully tightened for maximum stability.
7. **Check Stability:** Gently push and pull the table to ensure it is stable and does not wobble. Adjust any loose connections if necessary.



Image 4.1: Detail of a caster with a locking brake. This image highlights the robust design of the caster and its brake mechanism, essential for securing the table in place.

5. OPERATION

The Royal Catering work table is designed for versatile use in various professional settings.

- **Work Surface:** Use the spacious top surface for food preparation, equipment placement, or other tasks requiring a durable and hygienic platform.
- **Lower Shelf:** Utilize the adjustable lower shelf for storing ingredients, utensils, or other items, keeping your main work area clear and organized.
- **Mobility:** To move the table, ensure the caster brakes are disengaged. Push the table gently to its desired location.
- **Stability:** Once the table is in position, engage the brakes on the two lockable casters to prevent unintended movement and ensure a stable work environment.

6. MAINTENANCE AND CLEANING

Regular maintenance and proper cleaning will extend the lifespan of your stainless steel work table and ensure hygienic operation.

- **Daily Cleaning:** Wipe down all stainless steel surfaces with a damp cloth and a mild, non-abrasive cleaning agent after each use.
- **Stubborn Stains:** For more stubborn stains, use a specialized stainless steel cleaner. Always follow the cleaner manufacturer's instructions and wipe in the direction of the grain to avoid streaks.
- **Avoid Abrasives:** Do not use abrasive sponges, steel wool, or harsh chemical cleaners, as these can scratch or damage the stainless steel surface.
- **Drying:** Dry the surfaces thoroughly with a clean, soft cloth to prevent water spots and maintain the shine of the stainless steel.
- **Caster Maintenance:** Periodically check the casters for any debris or hair that might impede their movement. Clean them as needed.
- **Fastener Check:** Regularly inspect all screws and fasteners to ensure they remain tight. Re-tighten if necessary to maintain structural integrity.



Image 6.1: Detail of the stainless steel tabletop edge. This image shows the smooth, easy-to-clean surface and rounded edge of the work table, emphasizing its hygienic design.

7. TROUBLESHOOTING

If you encounter any issues with your work table, please refer to the following common troubleshooting tips:

- **Table Wobbles:**

- Ensure all assembly screws are fully tightened.
- Verify the table is on a flat and level surface.
- Check if the casters are properly installed and not damaged.

- **Casters Not Rolling Smoothly:**

- Check for debris (e.g., hair, dirt) caught in the caster wheels. Clean as necessary.
- Ensure caster brakes are fully disengaged.

- **Difficulty Engaging/Disengaging Brakes:**

- Inspect the brake mechanism for any obstructions or damage.

- Ensure the casters are clean and free of debris.

If these steps do not resolve the issue, please contact customer support.

8. SPECIFICATIONS

Detailed technical specifications for the Royal Catering Stainless Steel Work Table RCAT-100/60-W:



Image 8.1: Dimensions of the Royal Catering Stainless Steel Work Table. This image clearly illustrates the length (100 cm), width (60 cm), and height (85 cm) of the work table.

Feature	Specification
Brand	Royal Catering
Model Number	RCAT-100/60-W
Material	Stainless Steel
Color	Silver
Product Dimensions (L x W x H)	100 cm x 60 cm x 85 cm
Maximum Load Capacity	155 kg
Base Type	Legs, Casters (2 with brakes)
Care Instructions	Wipe with a damp cloth

Feature	Specification
Spare Parts Availability	Information unavailable

9. WARRANTY AND SUPPORT

Royal Catering products are manufactured to high-quality standards. For information regarding warranty terms and conditions, please refer to the documentation provided at the time of purchase or contact your retailer.

If you require technical assistance, have questions about assembly, or need to report a defect, please contact the seller or Royal Catering customer support. Please have your model number (RCAT-100/60-W) and purchase details ready when contacting support.