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GarveeTech Stainless Steel Prep Table 72x30x35 Inch

GarveeTech Stainless Steel Prep Table

Model: 72x30x35 Inch (No Casters)

Instruction Manual

Introduction

Thank you for choosing the GarveeTech Stainless Steel Prep Table. This manual provides essential information for the safe assembly, operation, and maintenance of your new work table. Please read these instructions thoroughly before use and retain them for future reference.

This heavy-duty stainless steel table is designed for commercial and home use, offering a durable and hygienic surface for food preparation, general work, and storage. Its NSF certification ensures compliance with public health standards.



Image: The GarveeTech Stainless Steel Prep Table, 72x30x35 inches, with its main tabletop and adjustable undershelf.

Safety Information

- Always assemble the table on a flat, stable surface to prevent tipping.
- Ensure all bolts and fasteners are securely tightened before use.
- Do not exceed the maximum load capacity of the tabletop or undershelf.
- Keep hands and fingers clear of moving parts during assembly and adjustment.
- The table features rounded edges for safety; however, exercise caution when handling.
- This model does not include casters. Do not attempt to move the table by dragging it if heavy items are placed on it, as this may damage the legs or floor.

Package Contents

Please verify that all components are present before beginning assembly. If any parts are missing or damaged, contact customer support.

- 1x Stainless Steel Tabletop (72x30 inches)
- 1x Stainless Steel Undershelf
- 4x Galvanized Steel Legs
- 4x Adjustable Bullet Feet (pre-installed or separate)
- Set of Screws and Allen Wrench for assembly

Setup and Assembly

Assembly typically requires two people. Follow these steps carefully:

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 Tabletop:** Invert the tabletop. Insert the top end of each galvanized steel leg into the corner sockets on the underside of the tabletop. Secure them using the provided screws and Allen wrench. Do not fully tighten yet.
3. **Install Undershelf:** Slide the undershelf onto the legs. The undershelf height is adjustable. Position it at your desired height, typically 6-12 inches from the floor for stability and accessibility. Ensure the shelf collars are aligned with the pre-drilled holes on the legs.



Image: Close-up view of the adjustable undershelf mechanism, showing how to secure the shelf at various heights on the legs.

4. **Secure Undershelf:** Once the undershelf is at the desired height, tighten the screws on the shelf collars to firmly secure it to the legs.
5. **Final Tightening:** Fully tighten all screws on both the tabletop and undershelf connections.
6. **Adjust Leveling Feet:** Carefully turn the table upright. Adjust the bullet feet at the bottom of each leg by rotating them until the table is stable and level on your floor surface. This prevents wobbling.

Operating Instructions

Your GarveeTech Stainless Steel Prep Table is designed for versatile use in various environments:

- **Placement:** Position the table on a flat, stable surface. Ensure adequate clearance around the table for safe operation and movement.
- **Load Capacity:** The tabletop and undershelf are designed to support significant weight. Refer to the 'Specifications' section for exact load capacities. Distribute weight evenly to maintain stability.
- **Food Preparation:** The NSF-certified stainless steel surface is ideal for food preparation. Always use cutting boards to protect the surface from scratches and maintain hygiene.
- **Storage:** Utilize the undershelf for storing kitchen equipment, ingredients, or other supplies, keeping your

workspace organized.



Image: The stainless steel prep table with various kitchen items, such as pots and bowls, stored neatly on the undershelf.

- **Versatile Applications:** This table is suitable for kitchens, restaurants, hotels, workshops, garages, and other commercial or domestic settings requiring a durable work surface.



Image: A collage demonstrating the wide range of applications for the stainless steel table, including garage, outdoor, workshop, home kitchen, and commercial kitchen settings.

Maintenance

Proper care and maintenance will extend the life and appearance of your stainless steel prep table.

- **Regular Cleaning:** Wipe down the stainless steel surfaces regularly with a soft cloth and mild soap or a stainless steel cleaner. Avoid abrasive cleaners or scouring pads, which can scratch the finish.
- **Drying:** Always dry the surface thoroughly after cleaning to prevent water spots and maintain shine.
- **Spills:** Clean up spills immediately, especially acidic foods or chemicals, to prevent potential staining or corrosion.



Image: A hand wiping water droplets from a stainless steel surface, demonstrating easy cleaning and maintenance.

- **Inspection:** Periodically check all fasteners and connections to ensure they remain tight. Re-tighten if necessary.

Troubleshooting

- **Table is Wobbly:**

- Ensure all leg and undershelf fasteners are securely tightened.
- Adjust the bullet feet on each leg to level the table on uneven floors.

- **Undershelf Slips:**
  - Verify that the undershelf collars are correctly positioned and their screws are fully tightened against the legs.
- **Scratches on Surface:**
  - Stainless steel can scratch. Use cutting boards for food prep and avoid dragging rough objects across the surface. Minor scratches can sometimes be buffed out with specialized stainless steel polish.

Specifications

Feature	Detail
Model	Stainless Steel Prep Table
Dimensions (L x W x H)	72 x 30 x 35 inches
Material	Stainless Steel (Tabletop, Undershelf, Legs)
Color	Silver
Finish Type	Polished
Load Capacity	500 Pounds (approximate, evenly distributed)
Assembly Required	Yes
Certification	NSF Certified
Item Weight	68.9 pounds

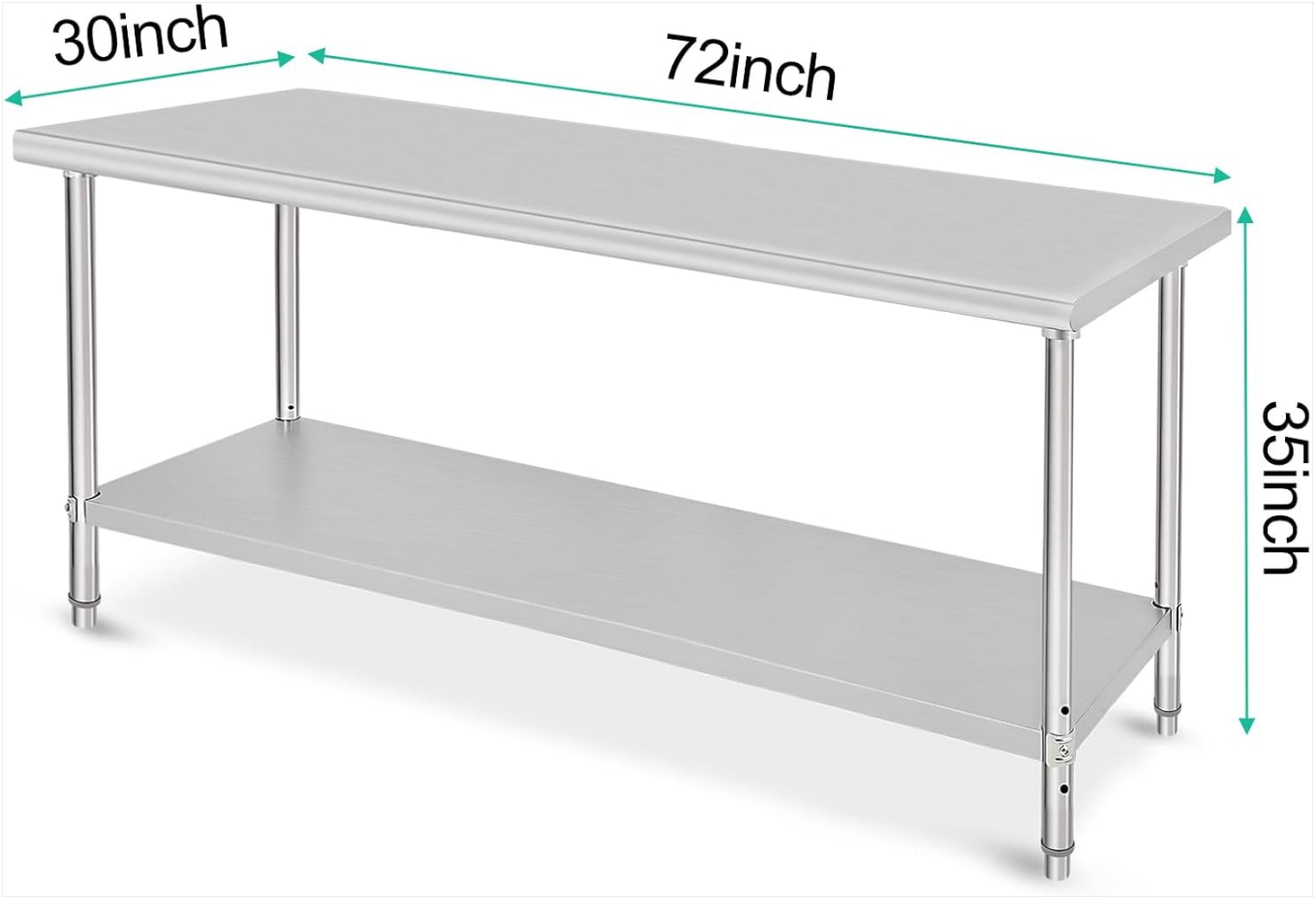

Image: Diagram illustrating the dimensions of the 72x30x35 inch stainless steel prep table.

Warranty and Support

GarveeTech products are manufactured to high-quality standards. For warranty information, product support, or to inquire about replacement parts, please contact GarveeTech customer service through the retailer where the product was purchased or visit the official GarveeTech website.

Please have your purchase receipt and product model information available when contacting support.

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