



saro FELIX Serving Trolley Instruction Manual

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Care and assembly instructions serving clearing trolley Model
FELIX, BASTIAN, DAVID
Art-Nº / Item nr.: 213-40011, 213-40001, 213-41001



213-40001 BASTIAN
03/2017 TM – 01/2022 IR-TC

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INTRODUCTION

Before commissioning this device, read these care and assembly instructions carefully and carefully and observe the instructions given therein.

This manual contains information on the construction, setup, operation, maintenance, cleaning and possible disposal of this device.

This manual is part of the device and should be kept near the device and accessible to all persons involved in the installation, operation, cleaning or maintenance of this device at all times.

When passing on the device to third parties, these operating instructions must be provided.

Illustrations in this manual may differ from the original article. We reserve the right to make technical changes to

the device.

If these instructions are not followed, the safety of the device is no longer guaranteed.

The manufacturer/dealer cannot be held responsible for damage caused by non-observance of these instructions.

SCOPE OF DELIVERY

FELIX (213-40011) <ul style="list-style-type: none">• 2 allen key• 8 screws• 8 angles• 8 washers (small)• 4 washers (small)• 2 floor space• 4 deflector• 4 wheels (2 with brakes) brake)• 2 frames• 4 screw-nuts• 1 instruction manual	BASTIAN (213-40001) <ul style="list-style-type: none">• 2 allen key• 12 screws• 12 angles• 12 washers (small)• 4 washers (small)• 3 floor space• 4 deflector• 4 wheels (2 with brakes)• 2 frames• 4 screw-nuts• 1 instruction manual	DAVID (213-41001) <ul style="list-style-type: none">1 allen key20 screws20 angles20 washers (small)4 washers (small)5 floor space4 deflector4 wheels (2 with brakes)2 frames4 screw-nuts1 instruction manual
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STANDARDS AND DIRECTIVES

The device complies with current EU standards and directives.

If necessary, we will send you the corresponding declaration of conformity.

TECHNICAL OVERVIEW

Model	FELIX	BASTIAN	DAVID
Material	Stainless steel	Stainless steel	Stainless steel
Loading capacity	max. 50 kg, 2 shells	max. 75 kg, 3 shells	max. 130 kg, 5 shells
Outer dimensions	W 860 x D 540 x H 1540 mm	W 860 x D 510 x H 940 m m	W 860 x D 540 x H 1540 mm
Board spacing	600 mm	270 mm	255 mm
Weight	15	17	24
Order N ^o	213-40011	213-40001	213-41001
EAN Code	4017337033904	40117337213986	4017337036158



GENERAL INFORMATION

Read this instruction manual carefully, as it contains important information for safe and proper operation of the unit.

It is advisable to keep the operating instructions where they are always readily available.

If the device is passed on to third parties, please also include these operating instructions.

As soon as you have unpacked the device, check that everything is in perfect condition. If anything is damaged, contact your dealer.

Keep the unit's packaging. The device can only be transported safely in its original packaging, e.g. for repair purposes, when moving house, etc. If storage is not possible, separate the various packaging materials and return them to the nearest collection point for proper disposal. Please note that all components of the packaging (plastic bags, cardboard, polystyrene parts, etc.)

may endanger children and must therefore not be stored near them.

The device may only be used for serving or clearing. Misuse may cause damage and void the warranty.

Observe the accident prevention regulations applicable to the area of application and the general safety regulations.

The manufacturer/dealer cannot be held responsible for damage caused by non-observance of these operating instructions.

In addition, the safety of the device is no longer guaranteed.

ASSEMBLY INSTRUCTIONS

MODEL FELIX

Order-No.: 231-40011

Parts List



A x 4



B x 8



C x 8



D x 8



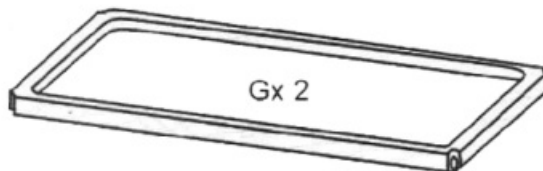
E x 1



F x 4



I x 4



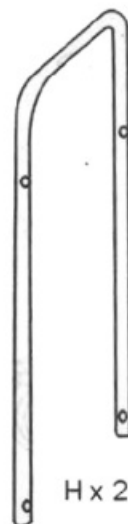
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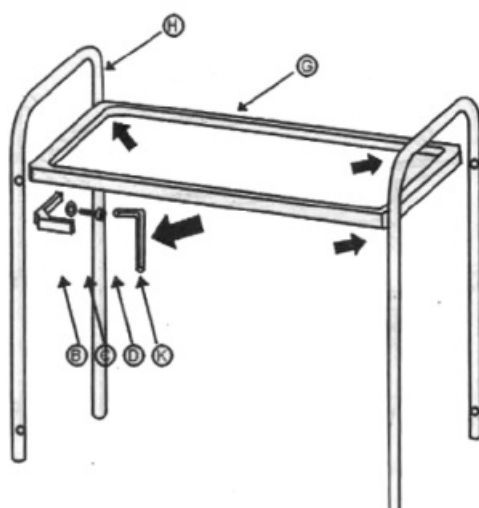


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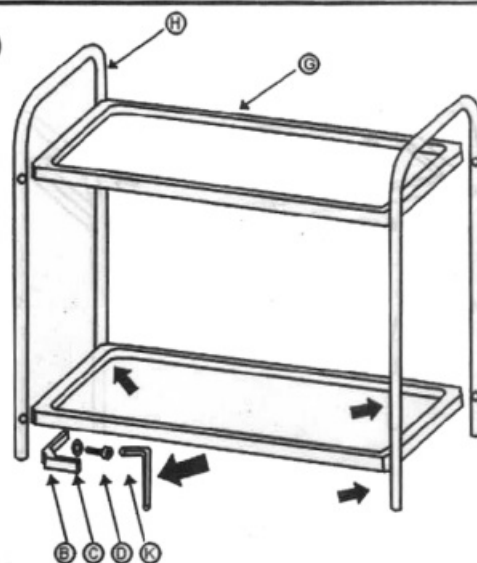


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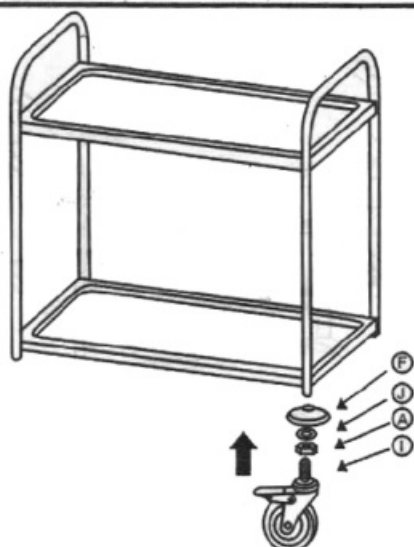
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2



3



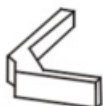
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Parts List



A x 4



B x 12



C x 12



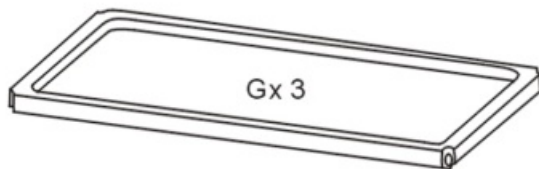
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E x 1



F x 4



G x 3



I x 4



K x 1

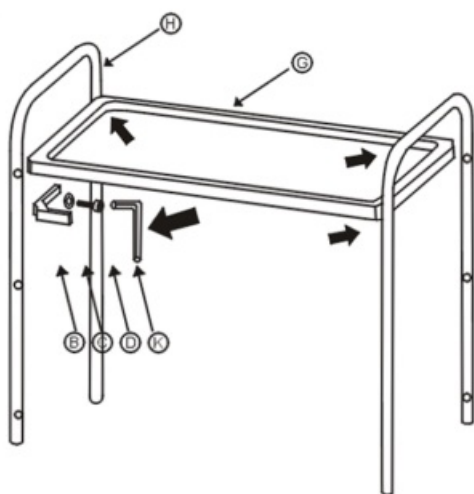


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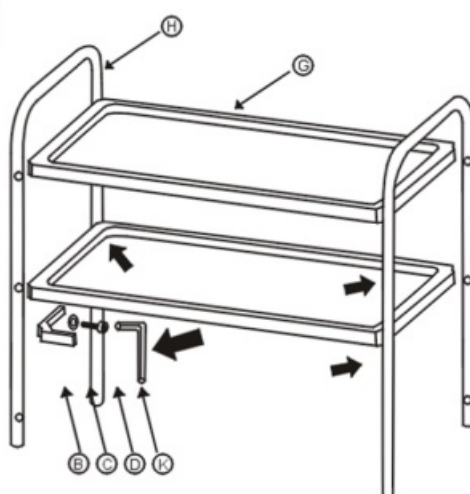


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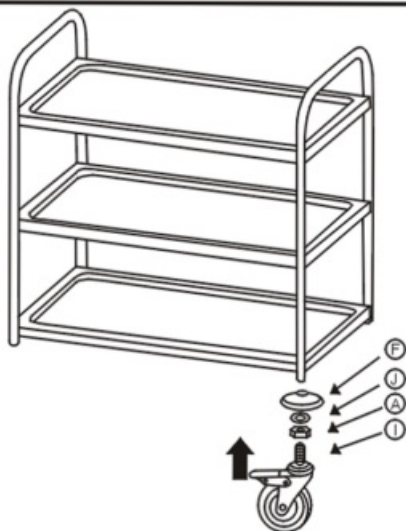
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2



3



4



Parts List



A*4



B*20



C*20



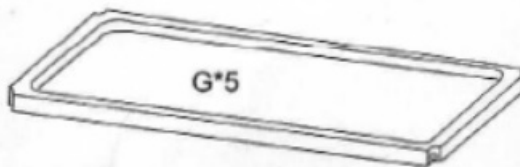
D*20



E*1



F*4



G*5



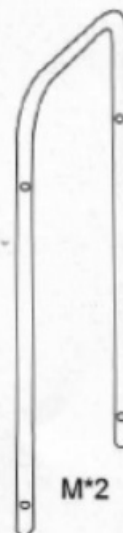
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I*2



J*4

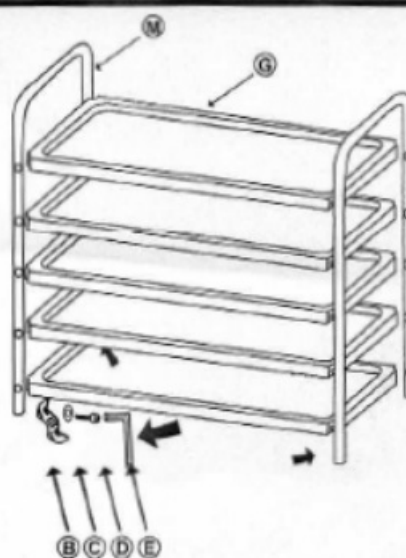


M*2

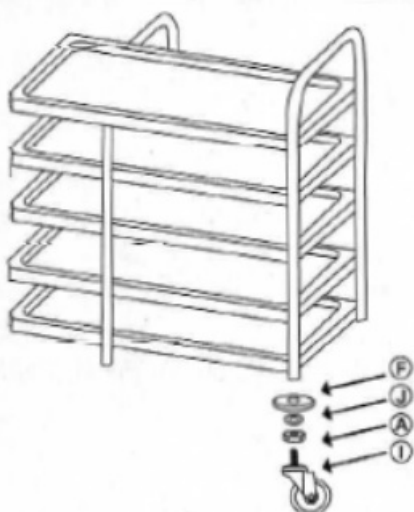
1



2



3



4



GENERAL INFORMATION STAINLESS STEEL ARTICLES / FURNITURE

Stainless steel is a collective term for stainless steels, for more or less complex alloys of iron and other metals. Under the influence of oxygen and air, these alloys form a thin protective layer on their surface, which is only a few atomic layers thick. The so-called passive layer. This passive layer can also be formed over and over again, provided that the surface is shiny and free of impurities.

However, a fallacy is that stainless steel cannot rust at all. In case of insufficient protection or care, this is possible.

Initial cleaning is also important.

INITIAL CLEANING OF STAINLESS STEEL ARTICLES / FURNITURE

The surfaces may become soiled during manufacture, transport, storage and assembly.

(e.g.: Deposition of grinding dust, chips, welding spatter, soot or by abrasion of foreign material may lead to flash rust).

This rusting of foreign material on the stainless steel surface leads to damage and penetration of the passive layer.

This local damage can then lead to pitting in the stainless steel.

That's why initial cleaning is so important, not only for hygienic reasons.

Please do not use the following cleaning agents under any circumstances:

Chlorine- or chloride-containing, with hydrochloric acid (in acidic cleaners), sulphuric acid or other aggressive cleaning agents. These cause discoloration (black) of the stainless steel or damage the passive layer for corrosion protection.

From the Saro sortiment we can recommend the stainless steel cleaner R50 with the Saro order no.: 192-1000, in a 400 ml spray can (with only pure air as propellant). R50 degreases, protects and shines in one operation.

CAUTION!

Seasoning concentrates such as mustard, acetic or citric acid essences, saline solutions, seasoning tablets and similar can also damage the stainless steel surface if they are not removed immediately.

Scratches are caused using scouring milk, scrapers, metal / pot sponges, steel wool and other hard objects.

During use, damage may be caused by other movable equipment made of hard material such as stainless steel or similar, which may be pulled over the stainless steel surfaces, for example. Pay attention to this, too.

CLEANING OF STAINLESS STEEL ARTICLES

Use a damp and warm cloth/sponge/fleece for cleaning, also a microfibre cloth without metal parts.

Stubborn dirt can be removed by placing a damp cloth (also a kitchen roll) on this spot for 10 to 20 minutes to facilitate cleaning.

Any residual detergent must be removed by wiping with clear water. Then rub the surfaces dry with a soft cloth/sponge.

For rough cleaning, use a soft brush after pouring out the ash collector to remove stuck ash residues.

DISPOSAL

Once the article has reached the end of its service life, please dispose of it properly at a collection point for stainless steel / plastic. Articles of this type do not belong in household waste.

Your local administration will inform you about the addresses and opening hours of collection points.

This is the only way to ensure proper disposal and recycling of used materials to protect our environment and resources.


Thank you very much!

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Documents / Resources

	<p>saro FELIX Serving Trolley [pdf] Instruction Manual 213-40011, 213-40001, 213-41001, BASTIAN, DAVID, FELIX, FELIX Serving Trolley, Serving Trolley, Trolley</p>
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