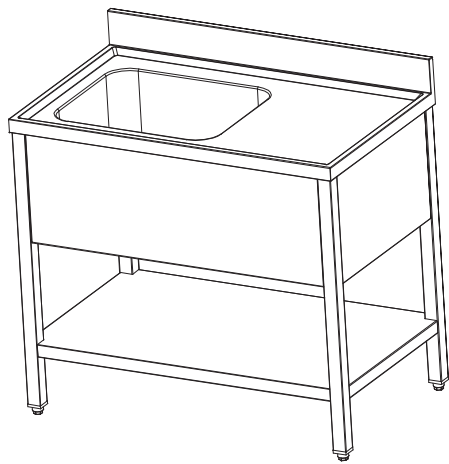


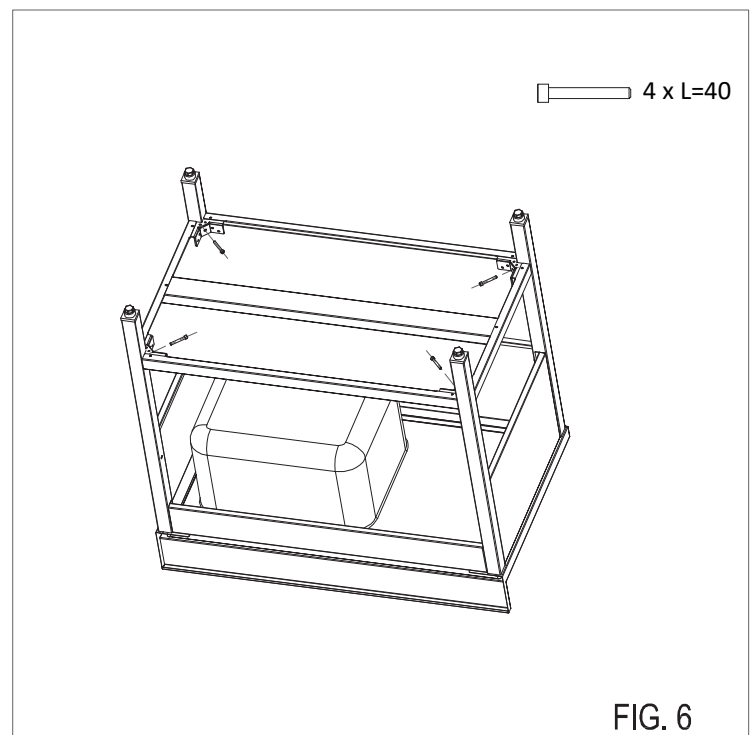
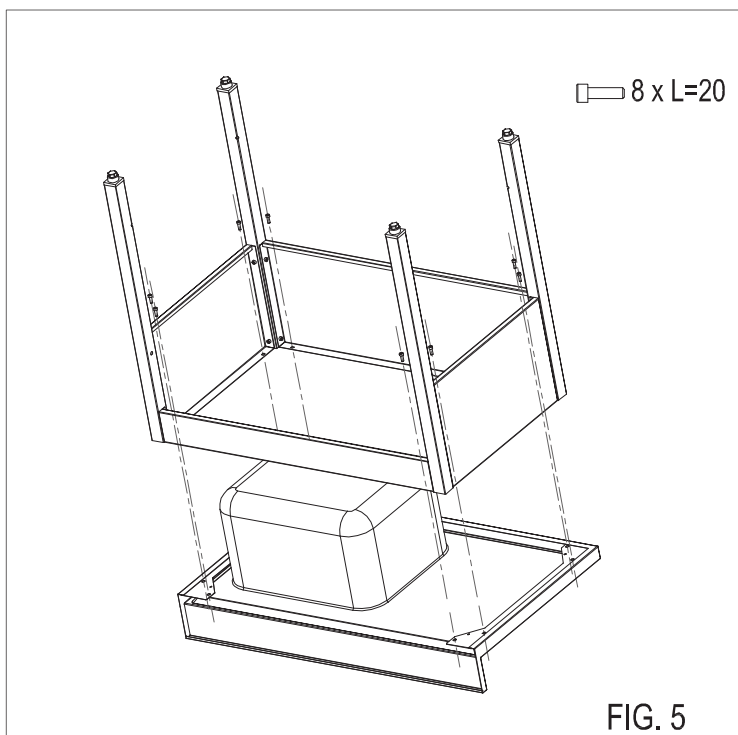
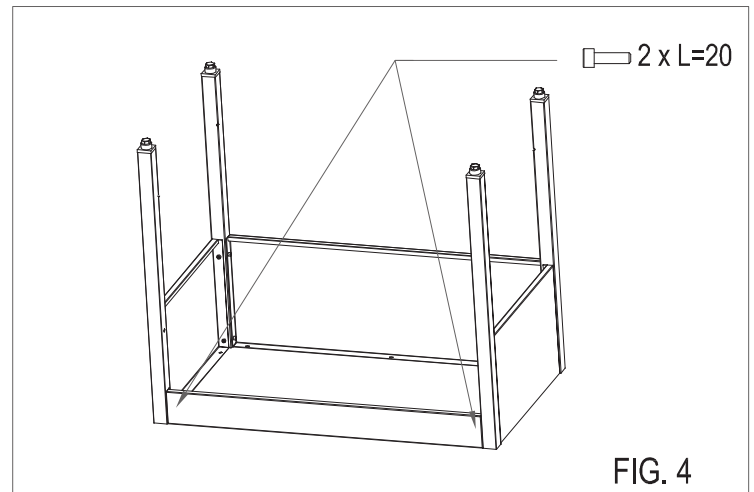
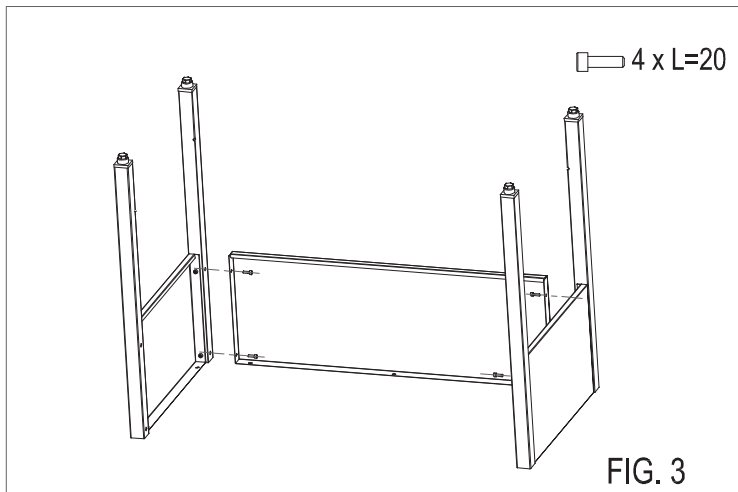
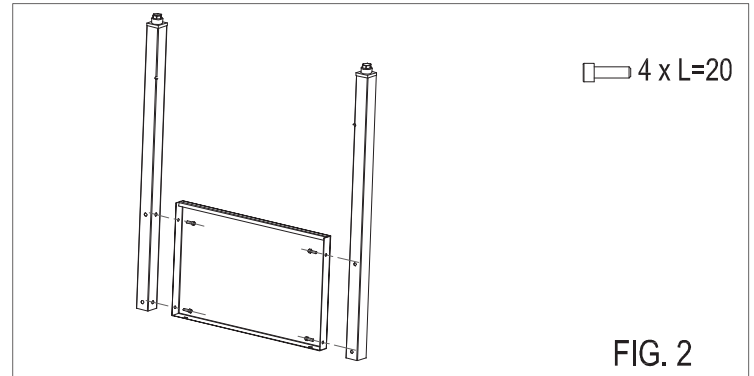
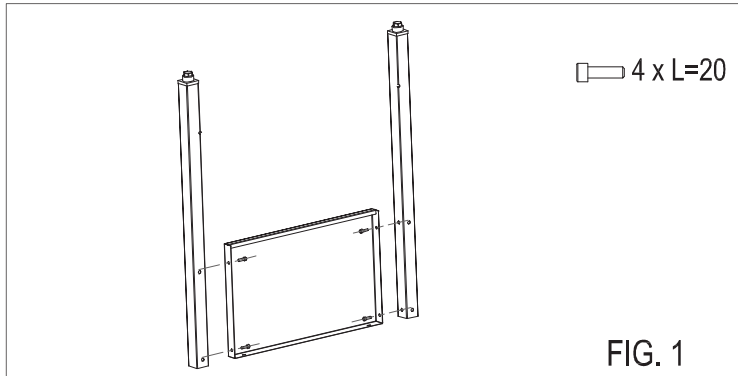
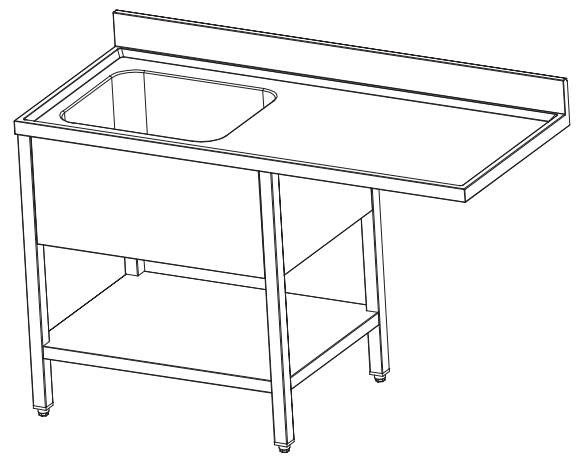
TECHNISCHE DOKUMENTATION



KBS Gastrotechnik GmbH – Schoßbergstraße 26 – 65201 Wiesbaden



LAVATOI SU GAMBE
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SINK UNITS ON LEGS



PULIZIA - CLEANING

PULIZIA

ATTENZIONE! - NON UTILIZZARE MAI DETERGENTI CONTENENTI SABBIA O SODA CAUSTICA, ACIDI OPPURE CLORURI CHE INTACCHINO LA SUPERFICIE.

IL PRODOTTO VA PULITO UTILIZZANDO UN PANNO UMIDO CON DETERSIVO NON ABRASIVO ED ASCIUGANDO LE SUPERFICI UTILIZZANDO UN PANNO ASCIUTTO.

CLEANING

ATTENTION! - NEVER USE DETERGENTS CONTAINING SAND, CAUSTIC SODA, ACIDS OR CHLORIDES THAT MIGHT CORRODE THE SURFACE

THE PRODUCT MUST BE CLEANED BY USING A DAMP CLOTH WITH NON-ABRASIVE DETERGENT AND DRYING THE SURFACES WITH A DRY CLOTH.

NETTOYAGE

ATTENTION! - NE JAMAIS UTILISER DETERGENTS QUI CONTIENNENT SABLE, SODE CAUSTIQUE ACIDES OU CHLORURES QUI PEUVENT ENTAMER LA SURFACE.

LE PRODUIT DOIT ETRE NETTOYÉ À L'AIDE D'UN CHIFFON HUMIDE EN UTILISANT UN DÉTERGENT PAS ABRASIVE ET ON DOIT SÈCHER LES SURFACES EN UTILISANT UN CHIFFON SEC.

REINIGUNG

ACHTUNG! - BITTE BENUTZTEN SIE KEINEN REINIGUNGSMITTEL MIT SAND, ATZNATRON, SÄURE ODER CHLORIDE, DIE FLÄCHE ANGREIFEN KÖNNEN.

REINIGEN SIE DAS PRODUKT MIT EINEM FEUCHTEN TUCH OHNE AGRESSIVE REINIGUNGSMITTEL UND TROCKNEN SIE DIE FLÄCHE MIT EINEM TROCKENEN TUCH.