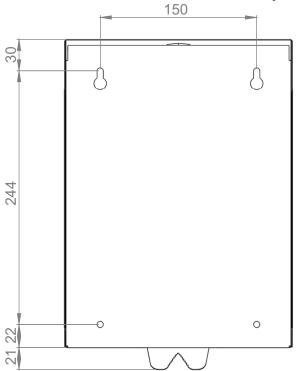
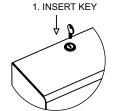
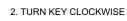
Centrefeed Hole Layout



Locking Operation

PUSH LOCK







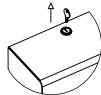




6. REMOVE KEY

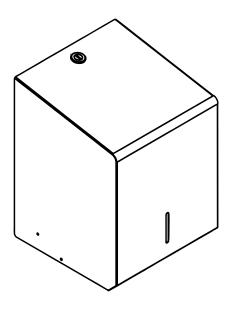






Installation & Maintenance Guide

Information on installation and maintenance Stainless Steel Centrefeed dispensers



Important \triangle PLEASE READ THIS LEAFLET

✓Install the unit correctly, instructions on P4.

✓Clean the unit regularly to maintain it's high quality finish. See P2/P3 for cleaning information.

Do not:

*Leave spillages or dirt on the unit.

⋆Throw this guide away

Should improper use of this product occur then you may invalidate your warranty.

Stainless Steel Care & Maintenance

All grades of stainless steel will stain and discolour due to surface deposits and cannot be considered completely maintenance-free. In order to retain maximum corrosion resistance and aesthetic appeal, the surface of stainless steel must be kept clean. Cleaning schedules should be carried out on a regular basis then good performance and long service life are assured.

GENERAL CLEANING METHODS

Stainless steel is easy to clean. Washing with soap or a mild detergent and warm water, followed by a clear water rinse, is usually quite adequate for domestic and architectural equipment. An enhanced aesthetic appearance will be achieved if the cleaned surface is wiped dry. Where stainless steel has become extremely dirty with signs of surface discolouration, (perhaps following a period of neglect or misuse), methods of cleaning are detailed in the chart provided below:-

Requirement	Suggested Method	Comments
Routine cleaning of light soiling	Soap, detergent or dilute (1%) ammonia solution in warm clean water. Apply with a clean sponge, soft cloth or soft-fibre brush then rinse in clean water and dry.	Satisfactory on most surfaces
Fingerprints	Detergent and warm water, alternatively, hydrocarbon solvent	Proprietary spray-applied polishes available to clean and minimise remarking
Stubborn spots, stains and light discolouration	Mild, non-scratching creams and polishes. Apply with soft cloth or soft sponge andrinse off residues with clean water and dry	Avoid cleaning pastes with abrasive additions. Do not use chloride solutions
Water marking. Light rust staining	rinse offresidues with clean water and dry	
Heating or heavy discolouration	Nylon-type pad, e.g. 'Scotchbrite'	Use on brushed and polished finishes along the grain.
Badly neglected surfaces with accumulated grime deposits	A fine, abrasive paste as used for car body refinishing, e.g. 'T-cut' rinsed clean to remove all paste material & dried	May brighten dull finishes To avoid a patchy appearance, the whole surface may need to be treated
Paint, graffiti	Proprietary alkaline or solvent paint strippers, depending upon paint type. Use soft nylon or bristle brush on patterned surfaces	Apply as directed by manufacturer

FACTORS AFFECTING MAINTENANCE

Surface contamination and the formation of deposits must be prevented. These deposits may be minute particles of iron or rust from other sources used in the building of new premises and not removed until after the stainless steel items have been fixed. Industrial and even naturally occurring atmospheric conditions can cause deposits that can be equally corrosive, e.g. salt deposits from marine conditions. A working environment which offers more aggressive conditions, e.g. hot & humid, such as in a swimming pool, increases the speed of discolouration and therefore requires maintenance on a more frequent basis. Modern processes use many cleaners, sterilisers and bleaches for hygienic purposes. All these proprietary solutions, when used in accordance with makers' instructions, are safe, but if used incorrectly (e.g. warm or concentrated), can cause discolouration and corrosion on the surface of any quality of stainless steel. Strong acid solutions are sometimes used to clean masonry and tiling of buildings but they should never be permitted to come into contact with metals, including stainless steel. If this should happen, the acid solution must be removed immediately by copious applications of water.

BRUSHED STAINLESS STEEL

When the steel has become extremely dirty, perhaps following periods of neglect or after being subjected to a particularly aggressive environment, mild abrasion only (such as scrubbing with a nylon or other non- scratching scourer) may be necessary. Ordinary steel wool soap pads should never be used as they may leave particles of mild steel on the surface of the stainless steel, which may cause localised areas of rusting. Stainless steel soap pads, are quite suitable.

POLISHED STAINLESS STEEL

A highly polished surface will be permanently marked by the use of abrasives which, therefore, should be avoided at all costs. Discolouration, heavy dirty or rust which may resist normal cleaning methods can be removed using a proprietary stainless steel cleaner followed by a clear water rinse. Some deposits and stains encountered in catering and medical applications can be difficult to remove. It should be noted that nearly all abrasive cleaners will scratch a bright annealed or 2B finish of stainless steel. On other finishes the cleaner should be used in the direction of the polish. A clean dust and grit-free cloth should be used to avoid scratching. In all cases the mildest cleaning procedure that will do the job efficiently should be used.

POWDER COATED STEEL

Carefully remove any loose deposits with a wet cloth.
Use a soft cloth and a mild household detergent solution to remove dust, salt and other deposits.
Rinse off with clean fresh water.