IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP

Project Name: _____

Item #: _____

Model #: _____

SOILED/CLEAN DISHTABLE INSTALLATION GUIDE

For Design and Installation Assistance
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INTRODUCTION

Installing IMC Clean/Soiled Dishtables is a straightforward procedure that can be accomplished with normal construction materials and techniques. Installation procedures may vary due to field conditions and state regulations. Please note that the following instructions are recommendations only. The installer is responsible for proper setting and making sure the appropriate codes are followed. Please contact the IMC Teddy Engineering Department (800-221-5644) prior to considering retrofit installations.

Please read the attached information carefully, as much of the information provided is reflecting proven installation techniques used in previous installations.

Parts Included

- Clean/Soiled Dishtable(s)

Tools/Materials Needed

- Set of Nuts & Bolts
- Drill

Dishtable



Soiled Dishtable

and/or



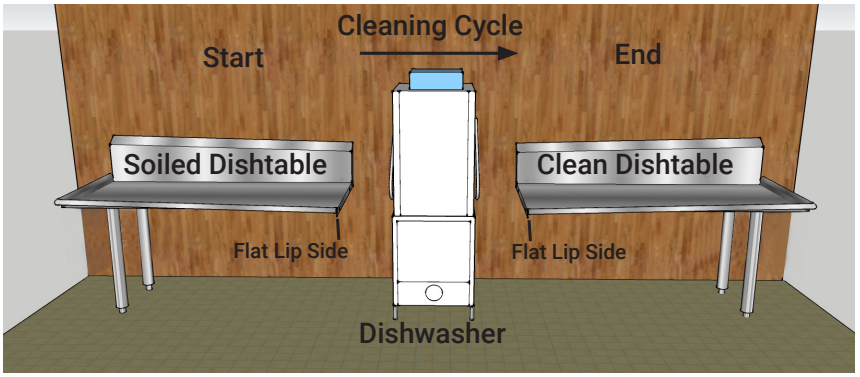
Clean Dishtable

Step 1:

Each dishtable has a flat lip on one side. Have the flat lip side face the dishwasher.

Soiled Dishtable: Position your dishtable next to your dishwasher's "start" cleaning cycle side.

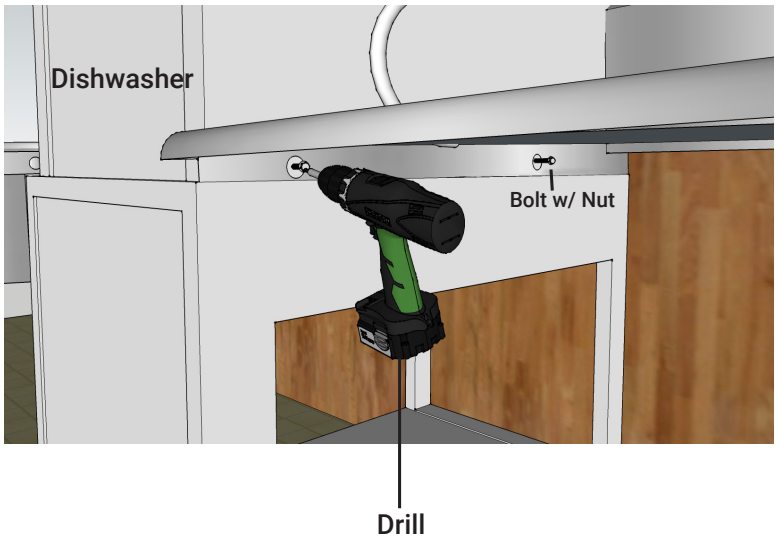
Clean Dishtable: Position your dishtable next to your dishwasher's "end" cleaning cycle side.



Step 2:

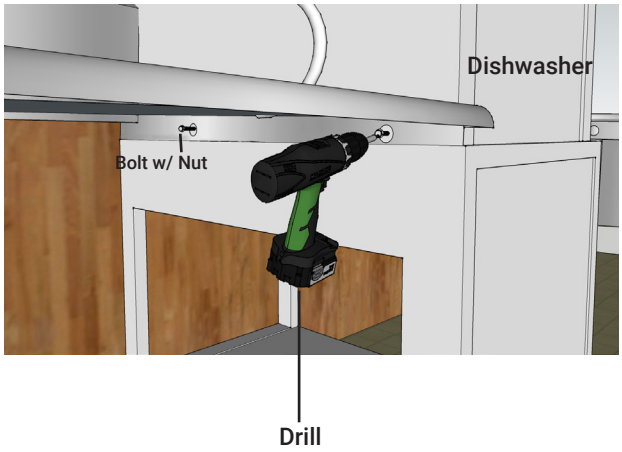
The dishtable's flat lip has 2 holes for nuts & bolts. The lip attaches to your dishwasher for seamless transfer of dishes.

Link together your dishtable with the appropriate side of your dishwasher & drill until connection is tight.



Step 3:

If applicable, repeat the same process for your opposite dishtable.

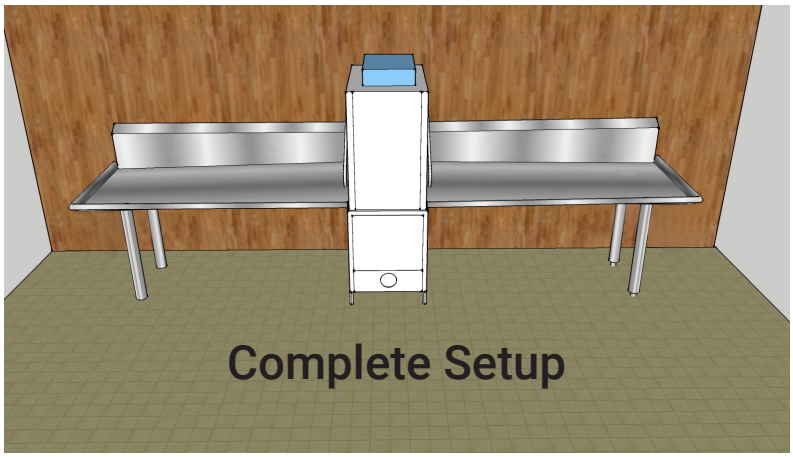


Step 4:

Check to see if your dishtable(s) are balanced & level with your dishwasher.

They should not be wobbly & the legs should be secure on the floor.

When applicable, special footings may be required.



NOTE: These instructions apply to all of IMC's soiled & clean dishtables. However, your configuration may vary based on your dishwasher & work area layout. Please adjust accordingly to your specific conditions.

Warranty:

Product is guaranteed against defect in workmanship and material for a period of one year from date of shipment, provided such defects are do not result from abuse, unreasonable usage or other conditions beyond IMC's control. IMC's liability shall not exceed the cost of material furnished.

Easy Cleaning Instructions:

Rinsing is the most important part of care. Stainless steel will retain its original bright appearance if the product is rinsed thoroughly after each use. "Thorough" rinsing can be done by running the water throughout the product for a few minutes after each use. Typically, a rinse and towel drying after each use takes care of most everyday cleanups. For everyday cleaning we recommend using Stainless Steel Cleaners + Polishers. The non-abrasive formula is safe and effective for day to day cleaning. Your product will shine like new!

Recommendations for Proper Maintenance:

Use only a mild liquid dish-washing detergent with a soft sponge to clean and then thoroughly rinse the product. Rinse thoroughly after each use. "Thorough" rinsing can be done by running water for a few minutes and rubbing the cleaned area with a sponge.

Towel dry after each use to prevent mineral deposits from building up on the surface of the product.

•**Do Not** allow liquid soap or other household cleansers to dry on the surface. Most brands contain chemical additives which will affect the original finish.

•**Do Not** use solutions of chlorine bleach and water. Chlorides, which are found in most soaps, detergents, bleaches, and cleansers, are very aggressive to stainless steel. If left on the surface too long they can cause surface pitting.

•**Do Not** use a steel wool pad to clean. Steel wool pads have a tendency to break apart and small particles of steel can become embedded in the surface of the product. The steel particles will rust and will give the appearance that the product itself is rusting.

•**Do Not** use abrasive cleansers or abrasive pads as it will scratch the surface.

•**Do Not** leave wet sponges, cloths, or cleaning pads on the product. This can lead to surface rust. Following these recommendations for the care and cleaning of your stainless steel product will insure that it will provide you with many years of service.

Chlorides:

Today, chlorides are found in most all soap, detergents, bleaches and cleansers; chlorides can be oppressive to stainless steel. However, chlorides are very water soluble. Therefore, THOROUGH RINSING of your product after each use to remove any chloride residue and a weekly scouring is all that is required to keep your product looking bright and shiny.

Water Quality:

The quality of your water can affect your product's appearance. If your water has a high iron content, a brown surface stain can form on the product giving the appearance of rust. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the product. To combat these problems, we suggest that the product be towel dried after use.

Discoloration, Rust and Possible Pitting:

Wet sponges, cloths, cleaning pads and rubber mats left on the product can lead to discoloration. Steel wool pads should never be used to clean your product as they leave small iron particles in the grain lines which rust and can damage the product. Continued usage in this manner may eventually lead to the product itself rusting and pitting.

Liquid Soap:

Do not allow concentrated liquid detergent to dry on your product. Most brands contain chemical additives which will affect the original finish.

Spotting:

The quality of your water can affect your product's appearance. In areas with hard water, a brown surface stain can form on the product giving the appearance of rust. This also occurs in water with high iron content. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the product. To combat this problem, we suggest that the product be towel dried after use.

Foods:

Heavy salt concentration or foods containing high levels of salt should not be allowed to dry onto the surface. Rinse your product thoroughly after use.

For more in-depth maintenance & care guidelines, visit these resources:

IMC/Teddy Tips NAFEM Tips