



VET LIFT

INSTRUCTION MANUAL

For optimal and safe handling of the product, thoroughly reading and following the present Instruction Manual is essential.

Instruction Manual for VET LIFT

Veterinary Treatment and Surgery Equipment

Item code.:	7H9.6P1	VET LIFT movable (double castors) with stationary top
	7H9.6P2	VET LIFT movable (double castors) with tilting top
	7H9.6P5	VET LIFT fixed (one-sided castors) with stationary top
	7H9.6P6	VET LIFT fixed (one-sided castors) with tilting top
	7H9.6P7	VET LIFT (with integrated scale) fixed (one-sided castors) with stationary top*
	6H9.6P1	VET LIFT STAINLESS moveable (double castors) with stationary top**
	6H9.6P2	VET LIFT STAINLESS moveable (double castors) with tilting top**
	6H9.6P5	VET LIFT STAINLESS fixed (one-sided castors) with stationary top**
	6H9.6P6	VET LIFT STAINLESS fixed (one-sided castors) with tilting top**

H.....height adjustable

5=electric

6=hydraulic

7=battery

P.....table top material

0=stainless steel

1=synthetic

* Hydraulic version for VET LIFT with integrated scale not available!

** Hydraulic version for VET LIFT STAINLESS STEEL not available!

Congratulations on your purchase of the present veterinary treatment and surgery equipment. We are very delighted that you have made the decision to select a *panno-med* product. During the development and manufacturing of our products, we place particular emphasis on safety and ease of use. The high quality standard of *panno-med* products guarantees an extensive product lifespan.

The present device has been developed in close cooperation with leading veterinary surgeons and scientists around the globe and is built according to the highest quality requirements and technical standards. The excellent quality of workmanship guarantees the user a massive competitive advantage into the future.

Hence, in order to make optimal use of the purchased equipment, it is particularly integral to thoroughly and carefully study this Instruction Manual prior to use.

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Scope of application

According to its specifications, options and accessories, the present equipment is intended for exclusive use in veterinary examinations, treatments as well as surgeries within a veterinary clinic, veterinary practice, or other veterinary facilities.

Intended purpose of Instruction Manual

This instruction manual is intended to introduce you to the use, maintenance, servicing, and safety of your new, veterinary device. Another purpose of these operating instructions is to provide you with a clear and transparent overview of the functions and technical aspects of the equipment. We strongly recommend that you read this document carefully and follow the recommendations thoroughly in order to use your new device optimally and safely. Hence, *panno-med* cannot be held liable for any damage or injury resulting from improper or incorrect use of the product.

The maintenance and care procedures for the product are designed to ensure that it achieves a long lifespan.

It is therefore essential that all the operating personnel are informed about the proper handling of the product. Thus, the entire operating personnel must have access to this documentation and be informed about the proper handling of the product and the risks associated with its utilization. Furthermore, the product may only be handled by qualified personnel who have been appropriately trained about the risks associated with improper use.

The manufacturer reserves the right to change the information in this document without prior notice, should it appear necessary from our point of view. Any complete or partial disclosure or reproduction of this Instruction Manual is not permitted without the explicit authorization of *panno-med*.

Technical specifications

Table top length: 1300 mm (= 51.2 inch)
Table top width: 600 mm (= 23.6 inch)
Height adjustment: from ca. 310 - 1010 mm (=12.2 - 39.8 inch)

Maximum load capacity (electric): 120 kg (= 265 lbs)
Maximum load capacity (hydraulic): 100 kg (= 220 lbs)

Net weight: ca. 57 - 72 kg* (= 126 - 159 lbs)
Gross weight incl. packaging: ca. 76 - 91 kg* (= 168 - 201 lbs)

* Weight depending on width, accessories and other options

Height adjustment (with integrated scale): from ca. 335 - 1045 mm (= 13.2 - 41.2 inch)

Packaging dimensions: 1350 x 650 x 470 mm
(= 53.1 x 25.6 x 18.5 inch)

1350 x 650 x 700 mm (with integrated scale)
(= 53.1 x 25.6 x 27.6 inch)

Voltage (electrical version): 230V~, 50/60Hz, max. 1.5A
(valid for EU, CH, UK, AUS, CN)
120V~, 60Hz, max. 2.7A (USA)

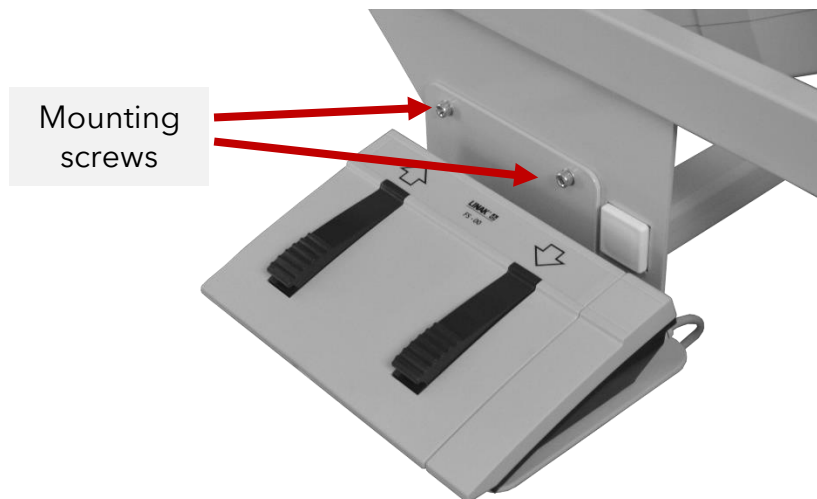
Full load time: 10% (max. 2 min/20 min in operation)

Electrical data (battery): 24V DC, 2.9Ah

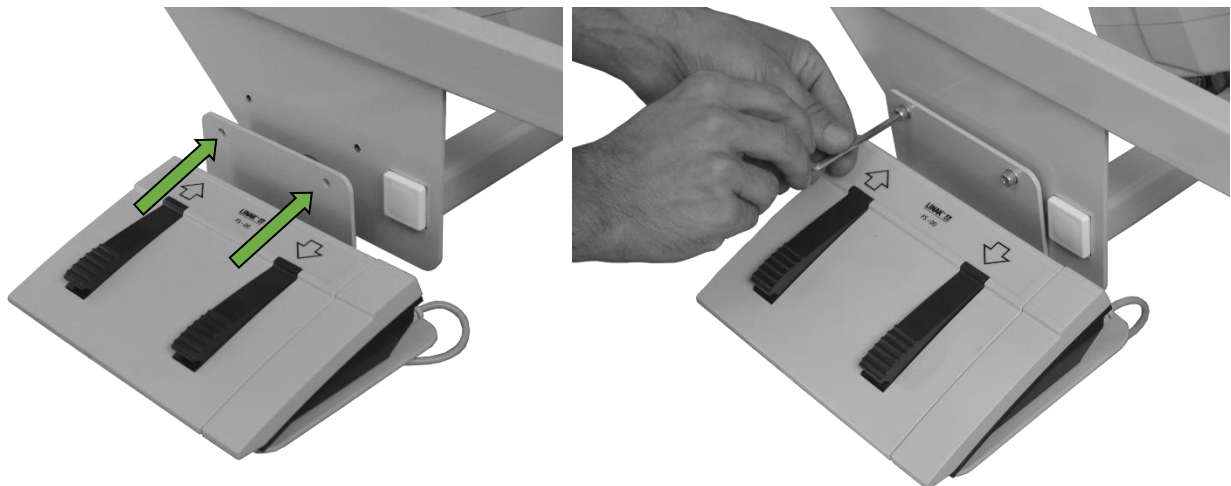
Installation guidelines

Before the initial operation of your product (only necessary for electric or battery-powered versions), the supplied foot switch and console must be mounted and connected to the device.

The foot switch console can be mounted on any longitudinal side of the base frame of your product using the two screws included in the scope of delivery as well as the Allen key.



At first, the two screws on the selected longitudinal side of the base frame must be unscrewed. Then, the console is mounted together with the foot switch being threaded through the central hole.



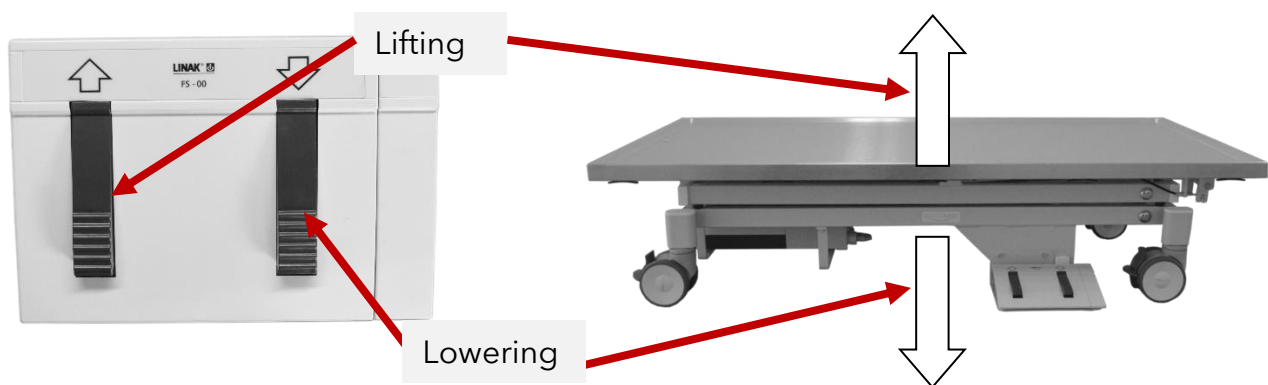
For this purpose, the console including the foot switch is attached and screwed to the base of the table using the two fastening screws and the Allen key via the holes on the upper side of the console.

Operation and handling

The adjustment of the product is usually carried out either by a foot switch or a hydraulic pump, depending on the selected product configuration. These operational elements are attached to the side of the table. Consequently, the corresponding mechanism must be operated to adjust the height of the table.

Height adjustment (electrical or battery-powered version)

Height adjustment of the product in electric or battery powered version is performed by an electric actuator which is powered either by the electricity mains of a power cord connection or by a rechargeable battery.



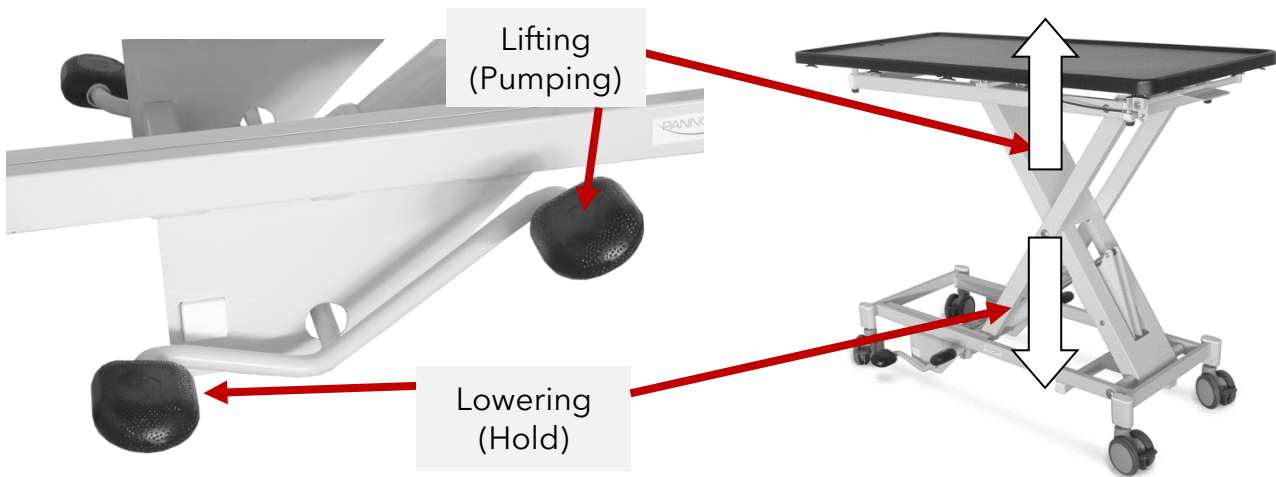
Pressing the left button on the foot switch raises the table or initiates an upward movement. In the opposite case, pressing the right button lowers the table or initiates a downward movement.

The button must remain pressed until the desired height is attained. Releasing this button brings the table plate to a standstill at the desired height.

Height adjustment (hydraulic version)

The height adjustment of the product in hydraulic version is performed by an installed hydraulic system.

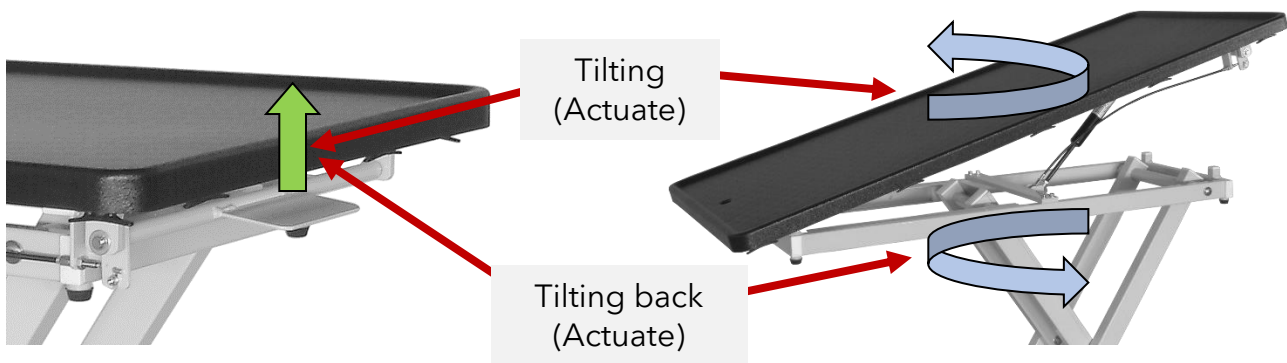
Repeated pumping of the right (longer) pedal raises the table or initiates an upward movement. For this purpose, the user must actuate the pedal repeatedly until the desired height is reached. Refraining from pumping brings the table plate to a standstill at the desired height.



For lowering the table top, press the left (shorter) pedal. When doing so, however, it is necessary to push this pedal and hold it down until the table top has again reached the desired height. Releasing the pedal brings the table top to a standstill at the desired height.

Adjustment of the tilting mechanism (version with tilting top)

By actuating the flap located on the underneath of the table top (see picture below on the left), the tilting mechanism is activated. Assisted by a gas pressure spring, the top can be held in any desired position (up to max. 11°), and releasing the flap keeps it in the respective position. As a result, this mechanism allows convenient single-hand operation.

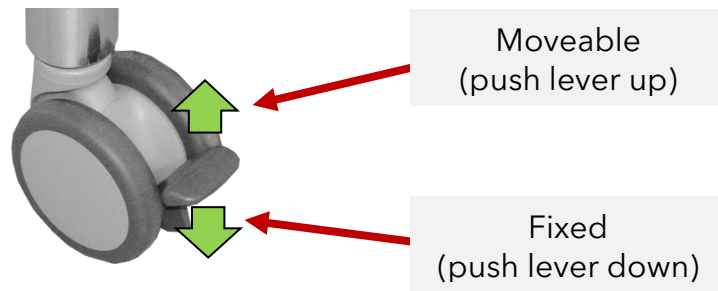


Tilting as well as tilting back (in the opposite direction) is performed by actuating and holding the indicated flap upwards.

Maneuverability (movable version with double castors)

The product is equipped with four independent double castors of large diameter (100 mm) to ensure optimal maneuverability of the table, especially in narrow and angular environments.

Each double castor can be locked individually and separately. For this purpose, the lever discernible between the two castors must be pressed down.

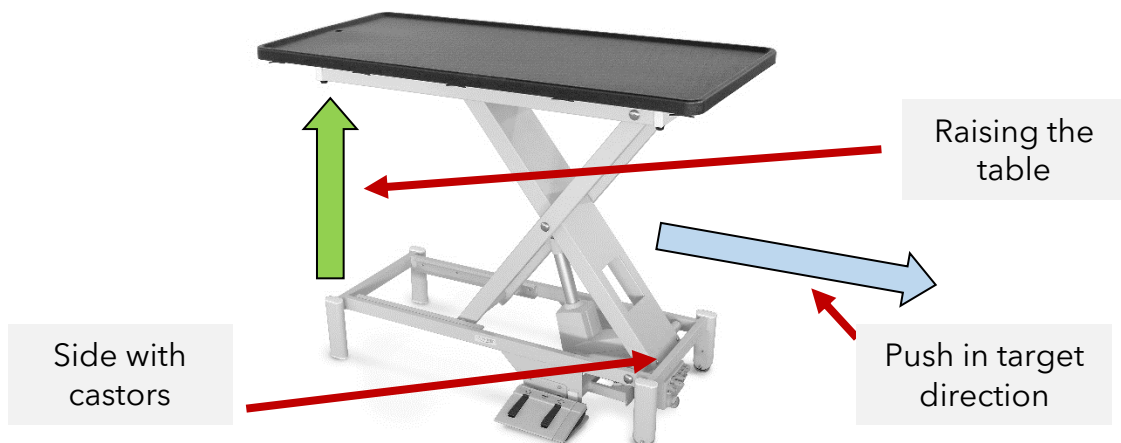


Should the product be returned to a movable configuration, the lever between the two castors of each table leg must be pushed upwards again.

It is explicitly pointed out at this point that for a firm and stable positioning of the product (especially during operation as well as regular use), all four double castors must be blocked in order to enable a safe positioning of the table.

Maneuverability (fixed version with one-sided castors)

For cleaning purposes of the floor underneath, the table can be moved very easily by a single person.



This requires first to disconnect the electrical power cord from the socket. Subsequently, the table's center of gravity should be slightly moved by lifting the product onto the castors located on two legs, and the device can be easily rolled away. In this case, the user is advised to stand on the side of the fixed part of the table and, when the table is lifted, to push it in the desired direction.

Once the table has reached the designated position, it is necessary to set the table down again so that an even center of gravity is restored on all four legs. Due to the sophisticated chassis, the product is protected from unintentional maneuvers after being parked.

Power supply (electric version with power cord)

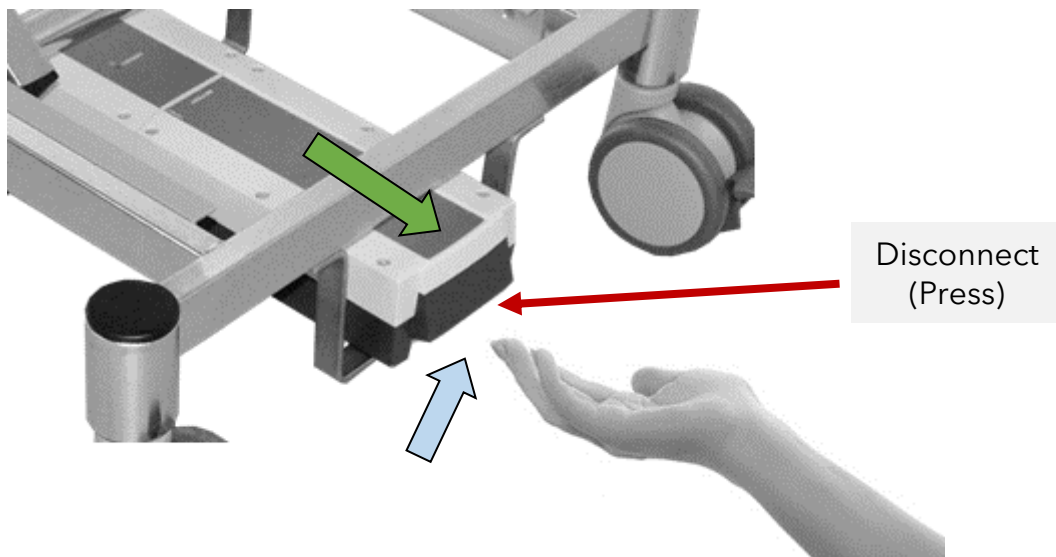
The product is equipped with a power plug in the electric version. This provides voltage to all electronic components that are installed in the table, especially the electric actuators.

A suitable power cord including a power plug is included in the scope of delivery. To avoid injuries and other malfunctions, only connect the power cord to a power circuit when the table is actually in operation.

Charging the table (battery-powered version)

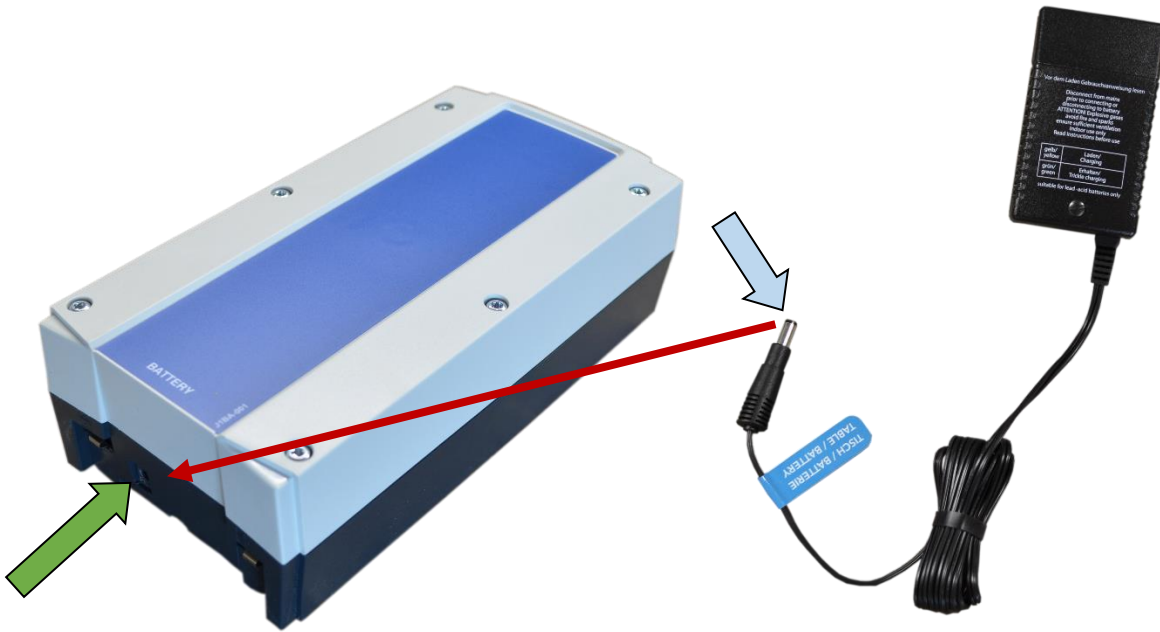
In case you have chosen a battery-powered version of the present product, a sophisticated battery system has already been pre-installed within your table. This provides power to all electrical consumers that are built into the table, particularly the electric actuators.

Thereby, the battery is located on the front side of the tables chassis near the bottom and can be easily disconnected from the table by pressing the tab on the black edge of the battery.



Reinserting the battery is done by sliding the battery into the housing until an audible click is heard and the battery is thus securely locked in place and connected to the product.

In order to achieve a long battery lifespan, it is recommended to fully charge the battery after operation every day (for example, overnight). This is the most effective way of avoiding a deep discharge of up to 100% over the course of the application period. Otherwise, the battery lifespan would be considerably shortened, as a higher depth of discharge of the battery results in extended wear and tear of the battery.



The supplied power charger has to be connected to the external power socket on the one hand and to the socket on the battery's front with the connector on the other hand during the charging process, as well as disconnected again after the charging process is finished.

Having a second spare battery plugged into the charger meanwhile proves to be very useful in this case. This battery is fully charged when the LED light on the charger goes out. Please note that the number of possible strokes with one battery charge depends on the respective load (therefore, more load means fewer strokes).

Weighing functionality (version with integrated scale)

In case you have chosen a model with integrated scale, the following technical specifications are additionally relevant:

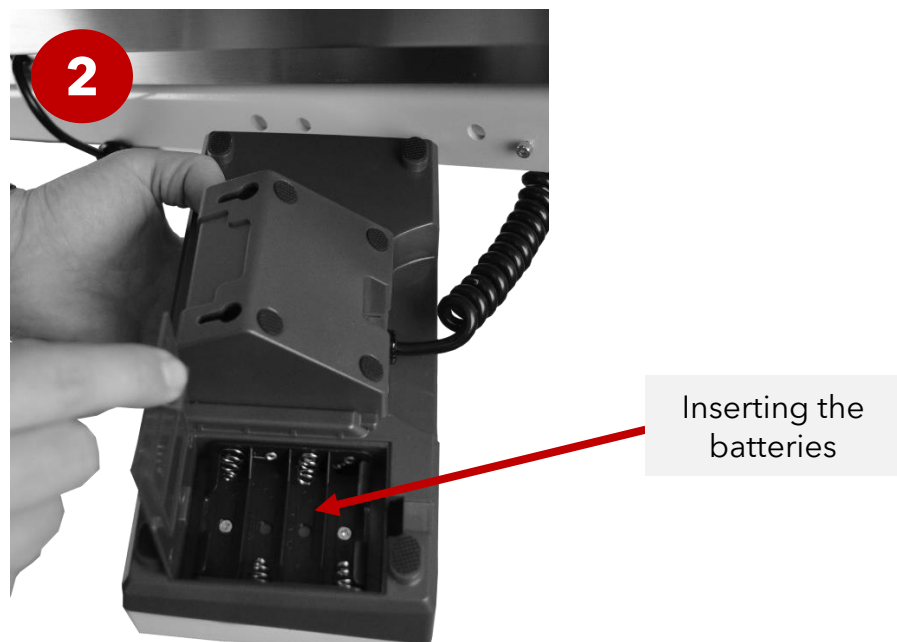
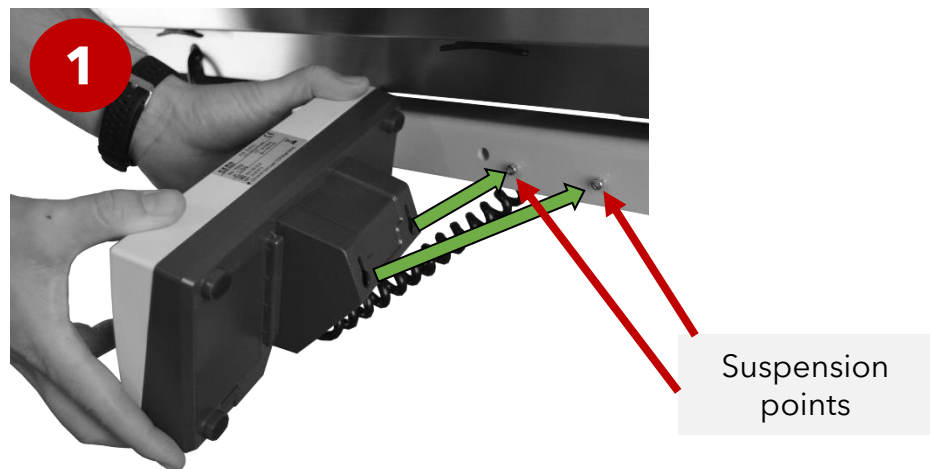
- Weighing range: 0 to 120 kg in steps of 50 g
- Animal weighing function: Averaging computation
- Batteries: 4 pieces AA
- Working time (with 1 battery life) of approx. 220 hours
- Self-switch off after 3 minutes



Before the first use of your product, the batteries must be inserted into the display of the scale and subsequently the display mounted onto the table. To do so, proceed as described in the following illustrations.

Prior to inserting the batteries, the cover flap on the rear side of the scale display must be opened. Thereafter, a set consisting of 4 pieces of AA batteries is inserted. After closing the flap on the rear side of the display, the installation of the batteries is completed.

Lastly, the scale display must be inserted into the designated rack on the long side of the table respectively on the right edge of the scale. In particular, pay attention to the two clamps on the left and right sides of the rack and adjust them accordingly so that a stable insertion of the display and a connection with the table are achieved.





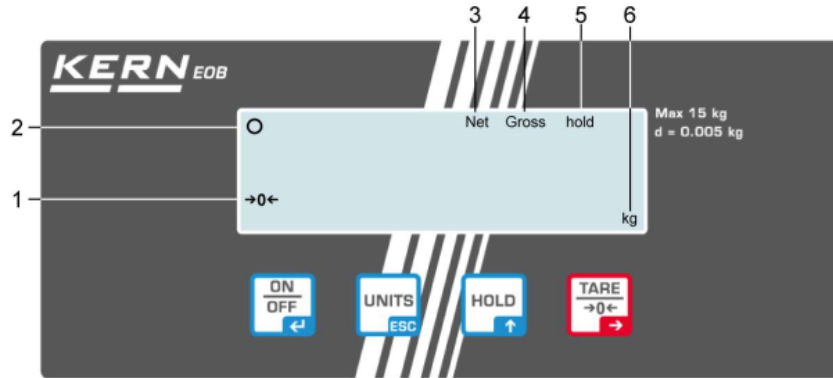
The functionality and operation of the scale via the display is described on the following pages by the instructions of the relevant manufacturer. Thereby, especially the general safety instructions for the scales must be followed meticulously beforehand.

Particularly, the following recommendations of the scale manufacturer must always be complied with:

- The scale is intended for use as a "non-automatic weighing system".
- Do not impose a permanent load on the weighing plate.
- Do not use the scale for dynamic weighing.
- Avoid shocks and overloads at all times.
- Under no circumstances should the product be operated in rooms with potentially explosive atmospheres.
- Do not modify the construction of the scale.
- Before plugging in the power cord, ensure that the voltage indicated on the power supply is identical to the local line voltage.
- Ensure that the scale is fixed, vibration-free and, if possible, in a horizontal position.
- Avoid excessive temperature fluctuations, direct sunlight, air drafts and static charging.
- Protect from high humidity, vapors and dust.

2.1 Overview of display

Example EOB:





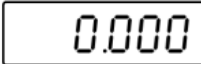
Nr.	Description
1	Balance zero display: Should the balance not display exactly zero despite empty scale pan, press the TARE button. The balance will be set to zero after a short standby time.
2	Stability display: If the display shows the stability display [O] the balance is in a stable status. If the status is instable the [O] display disappears.
3	Stored tare value, see chap. 8.3 „Taring“
4	Gross weight display: If the gross weight [Gross] appears in the display, the gross weight of the object and weighing container are displayed.
5	Hold/animal weighing function active, see chap. 8.4
6	Weighing unit [kg ↔ lb]


2.2 Keyboard overview

Button	Function
	Turn on/off balance
	Hold/ animal weighing function
	Tare balance
	Switch-over weighing unit Back to weighing mode, or to menu




8 Operation

8.1 Start-up

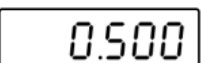




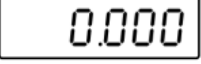
<p>Start balance by pressing . The balance will carry out a self-test. As soon as the weight display appears, the balance is ready for weighing.</p>	 ↓ 
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Should the balance not display exactly zero despite empty weighing pan, press the  button. The balance will be set to zero after a short standby time.

8.2 Switching Off





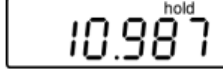
<p>Switch off balance with , the display will go off.</p>	 ↓ 
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8.3 Taring

<p>Place an empty weighing container, the weight of the weighing container will be displayed.</p>	
<p>Press , the zero display appears. The indicator [NET] is displayed. The tare weight is saved until it is deleted.</p>	
<p>Weigh the material, the net weight will be indicated.</p> <p>The taring process can be repeated any number of times, e.g. when adding several components for a mixture (adding). The limit is reached when the whole weighing range is exhausted.</p> <p>After removing the weighing container, the weight of the weighing container appears as negative display.</p> <p>The tare weight is saved until it is deleted.</p>	
<p>Delete tare value:</p> <p>Unload the balance and press , zero display will appear.</p>	

8.4 Hold function (animal weighing function)

The balance has an integrated animal weighing function (mean value calculation). Using this function it is possible to weigh domestic or small animals exactly (min. load 1% of the max. one), although they do not stand quiet on the weighing pan.

<p>Place weighing goods and press . The display will be blinking [-HOLD] and the indicator [hold] will be displayed. During this time the balance takes up several measured values and displays then the calculated mean value.</p> <p>This value will be displayed until you press  again. The indicator [hold] turns off, the balance will return to the normal weighing mode.</p> <p>By pressing  again, this function can be repeated any number of times.</p>	<div style="text-align: center;">  <p>↓</p>  <p>(example)</p> </div>
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i There is no average value calculation in the event of too much movement (heavy display oscillation).

Error handling & Troubleshooting

This section describes how to proceed if a problem or error occurs with your *panno-med* product. Please follow the steps and recommended actions in detail.

In case none of the described solutions and recommendations achieve the desired result or eliminate the existing problem, as well as in case of any further queries, please contact the authorized distributor from whom you purchased your *panno-med* product. For exact identification of your product, be sure to cite the serial number (starting with 14-...) of the product in question, which is located on the type plate.

Potential error

At least one electric actuator does not work

Recommended course of action

- Check if the battery (if applicable) is inserted as well as whether the electrical power supply to the product is provided.
- Ensure that the battery is fully charged or that the socket through which you want to supply electrical power to the product is actually connected to electricity.
- Verify that all cables and electronic components, operating elements, etc. are correctly connected to the respective control unit and that no cable has been unplugged.
- Inspect the electronic components as well as cables for possible cracks, crushing or other damage that could prevent the electrical actuators from functioning correctly.

Cleaning and disinfection instructions

Regular and proper cleaning ensures an extensive lifespan of your product.

Failure to comply with the cleaning measures as recommended may result in serious infection hazards!

The present product is equipped with either a stainless steel or synthetic top as well as a powder-coated steel chassis or a frame made of top-quality, electropolished stainless steel.

In fact, the frame is extremely resistant to corrosion and rust. For the product to achieve the longest possible lifespan, it should be routinely and thoroughly cleaned.

Cleaning may be performed using wet cloths with mild cleaning agents and disinfectants. Use only standardized and common cleaning agents and disinfectants. Prescribed dosages and dilutions must be observed at all times. The table surface should be wiped regularly using just wet cloths together with conventional cleaning agents.

Strictly avoid:

- corrosion-promoting or aggressive cleaning products
- detergents containing harmful substances
- abrasive cleanings
- cleaning products affecting the epoxy coating

Make sure to always read the product information and observe the instructions for the respective cleaning products and disinfectants. The manufacturer cannot be held liable for damage, injuries and impairments which are the result of improper use of cleaning products or disinfectants.

Attention: The product is NOT suitable for automatic washes and bed sterilizers. The use of a high-pressure cleaner is also prohibited.

Always disinfect the product before a new patient is placed on the table top. Only qualified and trained personnel who are instructed in the effects and usage of disinfectants may carry out the disinfection. Appropriate protective clothing and gloves must always be worn when cleaning and disinfecting.

It is strongly discouraged to apply an additional protective coating in the form of varnish or paint.

Cleaning stainless steel top

For cleaning the stainless steel top, a "mild" disinfectant (e.g. kitchen detergent) is sufficient. The entire top surface of the plate should be rinsed frequently with clean water and wiped dry. Residues such as blood or urine should be removable with soap and water. In the case of stubborn residues, it may be necessary to use a suitable brush in conjunction with a special cleaner. Please make sure that this cleaner is suitable for stainless steel surfaces (e.g. "SIDOLIN Ceran + Steel").

Never use steel wool or steel brushes, as otherwise micro particles could penetrate the surface of the stainless steel top and cause corrosion. If necessary, only use nylon or other plastic brushes.

To remove calcium deposits or such limestones, preferably use vinegar and subsequently rinse the surface with clean water. Afterwards, the surface of the plate should be wiped dry with a soft cloth.

Avoid extended contact of halogen-containing substances (chlorine, bromine, iodine) and thiocyanate with the stainless steel surface. Prolonged contact or drying of salty solutions may also cause discoloration or corrosion.

The use of various PVC plastic mats as underlays is also not recommended. Heat exposure in some operating lights can cause chlorides to escape, which in turn may come into contact with the stainless steel plate and lead to discoloration or corrosion of the latter.

Regular cleaning with water and "mild" detergents as well as subsequent rubbing dry with soft cloths has proven to be the ideal way to care for stainless steel plates. In this context, one should bear in mind that there is no such thing as a completely corrosion-free stainless steel plate, in whatever alloy form, so far.

The use of additional protective coating in the form of varnish or paint is also strongly discouraged. Engravings of names or other carved information on the stainless steel plate will immediately lead to surface corrosion.

New stainless steel table tops usually have a flawless surface. Only on a brand new table top you will be able to notice a scratch immediately. However, it should be mentioned at this point that already after a very short time there will be so many, smaller scratches that the overall appearance will be accepted as such.

Cleaning synthetic top

A "mild" disinfectant (e.g. kitchen detergent) is sufficient for cleaning the synthetic top. The entire surface of the plate should be rinsed frequently with clear water and wiped dry. Residues such as blood or urine should be able to be removed with soap and water. In the case of stubborn residues, it may be necessary to use a suitable brush in conjunction with a special cleaner.

To remove calcium deposits or such limestones, one should preferably use vinegar and then rinse the surface with clean water. Wipe dry with a soft cloth.

Regular cleaning with water and "mild" detergents as well as subsequent dry rubbing with soft cloths has proven to be the ideal care for synthetic tops.

Never use steel wool or steel brushes. If necessary, use nylon or other plastic brushes only.

A weekly cleaning with a special synthetic cleaner is recommended. Contact your local distributor for this product.

Special cleaning and care instructions (STAINLESS STEEL versions)

In case you have chosen a VET LIFT with a stainless steel frame, the following instructions for cleaning the stainless steel frame are applicable in supplement to the general cleaning and care instructions already provided above. These are basically similar to the cleaning and care instructions for the stainless steel top.

For cleaning the stainless steel frame, a "mild" disinfectant (e.g. kitchen detergent) is sufficient. The entire surface of the frame should be rinsed repeatedly with clean water and wiped dry. Residues such as blood or urine should be removable with soap and water. In the case of stubborn residues, it may be necessary to use a suitable brush in conjunction with a special cleaner. Please make sure that this cleaner is suitable for stainless steel surfaces (e.g. "SIDOLIN Ceran + Steel").

Never use steel wool or steel brushes, as otherwise micro particles could penetrate the stainless steel surface and cause corrosion. If necessary, only use nylon or other plastic brushes.

To remove calcium deposits or such limestones, preferably use vinegar and subsequently rinse the surface with clean water. Afterwards, the surface of the frame should be wiped dry with a soft cloth.

Avoid extended contact of halogen-containing substances (chlorine, bromine, iodine) and thiocyanate with the stainless steel surface. Prolonged contact or drying of salty solutions may also cause discoloration or corrosion.

The use of various PVC plastic mats as underlays is also not recommended. Heat exposure in some operating lights can cause chlorides to escape, which in turn may come into contact with the stainless steel and lead to discoloration or corrosion of the latter.

Regular cleaning with water and "mild" detergents as well as subsequent rubbing dry with soft cloths has proven to be the ideal way to care for stainless steel surfaces. In this context, one should bear in mind that there is no such thing as a completely corrosion-free stainless steel plate, in whatever alloy form, so far.

The use of additional protective coating in the form of varnish or paint is also strongly discouraged. Engravings of names or other carved information on the stainless steel surface will immediately lead to surface corrosion.

Supplementary cleaning recommendations for powder-coated surfaces

To ensure a long lifespan for your product, the use of proper cleaning products for powder-coated materials is strongly recommended. Follow the instructions provided by the powder coating manufacturer as indicated below.



Cleaning Recommendations

FOR POWDER COATED SURFACES

A thorough cleaning of surfaces is required

- to conserve the decorative appearance of the surface and
- for the exterior application to reduce corrosion strain

The following minimum requirements apply:

Cleaning-compatible component design

Cleaning-compatible component design has a critical influence on the cleanability of components during their service life. The constructional design and geometry of a component largely determine its likely degree of soiling, as well as the future soiling behaviour caused by e.g. upright surfaces, joints and dirt run-off routes that channel concentrated flows of soiling across visually exposed surfaces. Failings in the constructional design can often not be compensated by a powder-coated surface, not even in conjunction with the right cleaning techniques.

Regular cleaning

If the component is not cleaned during its service life, or is cleaned only irregularly or improperly, this accelerates the soiling process. Depending on the influencing conditions, this in turn may lead to irreparable surface defects (e.g. corrosion, chalking, etc.) and even to a complete loss of decorative appearance. The component may thus only be expected to retain its value and functionality if cleaned regularly and often over the course of its service life, as necessitated by the soiling (i.e. depending on the environmental conditions and the location).

Cleaning of powder coated surfaces

- as the case may be, only clean water, with slight additives of neutral washing agents (pH 7), is to be used with the aid of soft, non-abrasive cloths, rags or industrial cotton. Strong rubbing is not to be undertaken.
- the removal of greasy, oily or sooty substances can take place with the use of isopropyl alcohol (IPA) or white spirit free of aromatic compounds. Residues of adhesives, silicone cartouche or adhesive tapes, etc., can also be removed in this way.
- use no solvents or similar, containing ester, ketones, polyhydric alcohol, aromatics, ethylene glycol or halogenated hydrocarbon.
- joint sealants and other aids such as glazing aids, lubricant agents, drilling and cutting lubricants etc., which come into

contact with coated surfaces must be pH-neutral and free of paint damaging substances. They must first be subjected to a suitability test.

- due to the danger of changes in a color tone or effect, a test for suitability is to be undertaken for metallic coatings.
- use no scratching, abrasive agents.
- use no strong acids or alkaline detergents and introfiers.
- use no detergents of unknown compositions.
- detergents must not be used at temperatures higher than a maximum of 25°C.
- the surface temperature must not exceed 25°C during cleaning.
- the maximum exposure period of these detergents must not exceed one hour: when necessary, the entire cleaning process can be repeated after at least 24 hours.
- rinsing with clean cold water is to take place immediately after every cleaning process.
- Fine-textured effects: Use fibre-free cloths. Moderate mechanical support may be given to the cleaning operation using a soft, non-surface-damaging brush.
- It is a well-known fact that with their ingredients increasing the sun protection factor, cosmetic products, including sunscreens such as suntan lotions, oils and creams in particular, adversely affect powder coatings. Such ingredients diffuse into the coated finish and then lead to impairment of the powder coating finish. Even short-term exposure to their aggressive effect on the finish, sunscreen agents may result in more or less severe spotting on the powder coating finish. Therefore, regular cleaning of the paint layer immediately after exposure to cosmetic product is recommended to protect the paint finish.

Certified facade cleaning

Proper maintenance and regular servicing of the coated surfaces are both prerequisites for the claims of any guarantee and require regular cleaning at least once each year. For severe environmental pollution, for example in regions with increased salt contamination and/or chemical exhausts, meaning in a direct area of influence or within the vicinity of an industrial or chemical enterprise, or in the immediate vicinity of a sea coast or within a defined chemical/radioactive precipitation zone, the building must be cleaned more often. In this way possible damage can be made subject to timely recognition and remedied on time by suitable measures. If a coated component is soiled during transport, through storage or assembly, the cleaning of this component must take place immediately with clear, cold or lukewarm water. Neutral or a weak alkaline detergent can be used against severe soiling.



The prerequisite for proper care of the coated construction is that the construction is regularly cleaned according to the guidelines of the Registered Quality Association for the Cleaning of Metal Facade Elements, and is carried out by a member of the above-name association with detergents and cleaning aids in accord with RAL-GZ 632-1996 and certified by the same association for the certified cleaning of facades with coated surfaces - before every initial cleaning and before every change to another detergent and cleaning-aid during ongoing cleaning intervals, these are to be additionally tested for their suitability on a test area facing south on an unexposed point of at least 2 m².

Further instructions for maintenance and cleaning are available from, among others, the:

- Aluminium-Zentrale Beratungs- und Informationsdienst in D-40003 Düsseldorf (Aluminium Center, Advisory and Information Service)
- Gütegemeinschaft für die Reinigung von Metallfassaden e.V. (GRM) in D-90402 Nürnberg (Registered Quality Association for the Cleaning of Metal Facade Elements)
- American Architectural Manufacturer's Association (AAMA) U.S.A., (AAMA 610-1979 Cleaning Procedures)

Disclaimer

Our verbal and written recommendations for the use of our products are based upon experience and in accordance with present technological standards. These are given in order to support the buyer or user. They are non-committal and do not create any additional commitments to the purchase agreement. They do not release the buyer from verifying the suitability of our products for the intended application. We warrant that our products are free of flaws and defects to the extent as stipulated in our Terms of Delivery and Payment.

As a part of our product information program each of our Product Data Sheets are periodically updated, so that the latest version shall prevail. Therefore, please visit the download area of www.tiger-coatings.com to make sure you have the most current version of this Product Data Sheet. The information in our Product Data Sheets is subject to change without notification.

This Product Data Sheet substitutes any and all previous Product Data Sheets and notes for customers published on this subject matter and is only intended to give a general product overview. Please request specific information for products outside of our standard product list (latest version). The Technical Information Sheets and the Terms of Delivery and Payment each in their latest version, available as a download at www.tiger-coatings.com, form an integral part of this Product Data Sheet.

certified according to
EN ISO 9001 / 14001



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Cleaning Recommendations

Maintenance & Repair

Repair work may only be carried out by personnel who have been authorized by the manufacturer.

In the event of a malfunction or deficiency, the device can only be repaired by a qualified technician approved by panno-med. In such an event, please mark clearly that the device is OUT OF SERVICE. Repairs performed by unqualified personnel may result in serious damage or injury.

Regular maintenance check

It is recommended to perform a regular, annual inspection of the device by trained personnel that are authorized by the manufacturer.

This inspection must include at least the following aspects:

1. Comprehensive visual and functional test
 - a. Visual inspection
 - All welding seams for cracks
 - Surface damages
 - Damages to the table top
 - All cables (bruises, abrasions, exposed wiring)
 - Visual inspection for leak-tightness of hydraulics
 - Hinges and swivels
 - Safety locks (circlip, screws, star lock) on all swivel joints, hinges, and motor suspensions
 - Visual inspection for completeness and damage of the plastic bushings in the actuator mountings
 - Visual inspection of all gas springs for leak-tightness
 - b. Functional test
 - Height adjustment
 - Tilt adjustment
 - Operation of castors
 - Push handles
 - Moveable components
 - Chassis and suspension
2. Function of the operational elements and check of the table control for damage
3. Battery and control unit are examined for charging activity
4. All bolt & screw connections inspected for tightness
5. Electrical test
6. Safety check

Spare parts and accessories

Use only spare parts or accessories which have been approved by *panno-med*.

Do not make any modifications to the product without prior permission from the manufacturer: Any modification may result in unpredictable and unanticipated malfunctions and thus in damage or injury to the patient.

The manufacturer is not liable for any damage or injury caused by modifications to the product and/or the use of non-original spare parts or accessories without the prior knowledge and written authorization of *panno-med*.

Accessories & Supplies

Product description	Item code
OP-rail long side (1 unit)	602.596
OP-rail short side (1 unit)	602.597
OP-rails long side (1 pair)	602.598
OP-rails short side (1 pair)	602.599
OP-rails (set of 4 pieces)	602.600
Tie-down cleat	602.601
Infusion pole	602.602
Adjustable side supporters	602.604
Narcotic bow	602.605
Leg support with fixation clamp	602.606
Tilting stainless steel dish with grad	602.607
OP-rail extension (200 mm/pair)	602.610
Instrument tray (300x200 mm)	602.611
Arm rest for ophthalmology	602.614
Top extension (500x300 mm)	602.615
Top extension (300x300 mm)	602.616
Holder with eyelets (600 mm width)	602.619
Elbow pad	602.630
Belt with tension clamps	602.632
Limb holder	602.633
Ultrasound table (with triangle cutout)	602.640.1
Lateral positioners (with set of 3 different types of cushions)	602.641
Lateral positioners (with toothed joint)	602.646
X-ray translucent top extension (500x300 mm; 90° tilting)	612.232
Rubber mat (for placement on the table top)	70.123.053.05

Safety responsibility

Responsibility for ensuring that the product guarantees the safety of the patient during its entire lifespan resides with the person instructed in the use of the product. Furthermore, we recommend that all mechanical functions are checked before each operation. If you suspect that the device is damaged or not functioning correctly, discontinue its use immediately. In case of uncertainty as well as insufficient user information, contact your authorized reseller or the manufacturer.

SAFETY INSTRUCTIONS

- 1) Prior to operating the control elements for height or electrical adjustment, ensure that the movement of the product is not impeded by objects or other obstacles.
- 2) In particular, please verify that no persons, animals or other objects are located underneath the range of motion of the device before starting its operation.
- 3) The user is responsible for checking that the product is undamaged before operating it. If visually recognizable damage is apparent (for example, chipped corners, damaged frames), the product is not allowed to be operated.
- 4) The function of the castors (directional and complete locking) must be examined prior to operation of the device.
- 5) The product may only be operated by properly instructed personnel.
- 6) Any adjustment of the product may not be performed by the patient.
- 7) Users are responsible for ensuring that the weight is evenly distributed across the product. Punctual loading must be avoided by all means.
- 8) The usage of other accessories, which are not explicitly approved by panno-med for the intended purpose, is prohibited.
- 9) During all movements, take care not to injure the patient, especially when lifting and lowering the table top.
- 10) When moving the product, be cautious not to run over someone's feet or into an obstacle.
- 11) Lock the brakes whenever the product is not intended to be moved. This secures the product against unintentional movement, especially when a patient has been placed on the device.
- 12) Before moving the product, ensure that no animals, persons, operating personnel or any objects other than the patient are within the range of movement of the device.
- 13) Verify that the user or a third person is not sitting or lying on the product.
- 14) When moving the device in any direction, ensure that there are no loose objects on the table top.
- 15) Do not allow children in the vicinity of the product without supervision, there is a serious risk of injury.

Collisions of the table top with other objects and/or sudden application of force must be avoided by all means. Irreparable damage to the product could result.

Special warnings

Trapping or pinching is possible at various spots on the product.

Particular attention must be paid that:

- Parts of the patient's body are not located within this range
- Parts of the user's body are not located within this range or
- Body parts of third persons are not located within this range.

DURING CLEANING AND MAINTENANCE WORK, DISCONNECT THE PRODUCT FROM THE POWER SOURCE TO AVOID THE RISK OF ACCIDENTAL ENTRAPMENT.

Local distribution of maximum load

Despite the exceptionally stable and robust design of the table, which enables a particularly high maximum load for this product (as specified in the Technical Specifications), it is essential to ensure that loads are distributed evenly over the table surface at all times. High point loads must be strictly avoided.

Product warranty

panno-med provides a warranty for the proper functioning of the product from the date of sale up to 24 months. The buyer must notify the manufacturer of any damage under warranty immediately. The warranty is valid only upon submission of the original invoice.

Exclusion of warranty:

- The operator has not complied with the Instructions Manual supplied with the product.
- An unauthorized person has interfered in the product.
- The operator has improperly and negligently handled the product.
- Non-original parts were installed in the product.
- The damage occurred during transportation after the product was handed over to the buyer.

For all further questions regarding the product, please feel free to contact our authorized distributors.

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