



# **TREND**

## **INSTRUCTION MANUAL**

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

# Instruction Manual for TREND

## Veterinary Treatment and Surgery Equipment

Item code:	754.6P1.CCCC	TREND electric with flat, tilting top (moveable by one-sided castors)
	754.531.CCCC	TREND electric with tilting V-Top (stainless steel) (moveable by one-sided castors)
	754.601.CCCC. <b>SH</b>	TREND electric ( <b>heating</b> ) with flat, tilting top (stainless steel) (moveable by one-sided castors)
	P.....	table top material 0=stainless steel    1=synthetic
	CCCC.....	color code 1007=daffodil yellow    4002=red-violet 5005=signal blue    6027=light green 7035=light grey

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)
Table top length (V-Top):	1430 mm (= 56.3 inch)
Table top width (V-Top):	500 mm (= 19.7 inch)
Height adjustment:	from ca. 720 - 1020 mm (=23.2 - 39.0 inch)
Maximum load capacity:	120 kg (= 265 lbs) with uniform load distribution
Maximum longitudinal adjustment:	+ 80°
Maximum V-Top adjustment:	ca. 45° per side (V-Top total ca. 90°)

Net weight:	ca. 73 - 91 kg* (= 161 - 201 lbs)
Gross weight incl. packaging:	ca. 91 - 117 kg* (= 201 - 258 lbs)

\* Weight depending on width, accessories and other options

Packaging dimensions:	1350 x 650 x 880 mm (for flat top version) (= 53.1 x 25.6 x 34.6 inch)
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1480 x 610 x 990 mm (for V-Top version)  
(= 58.3 x 24.0 x 39.0 inch)

Voltage (electrical version):	230V~, 50/60Hz, max. 0.63A (valid for EU, CH, UK, AUS, CN) 120V~, 60Hz, max. 1.25A (USA)
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Full load time: 10% (max. 2 min/20 min in operation)

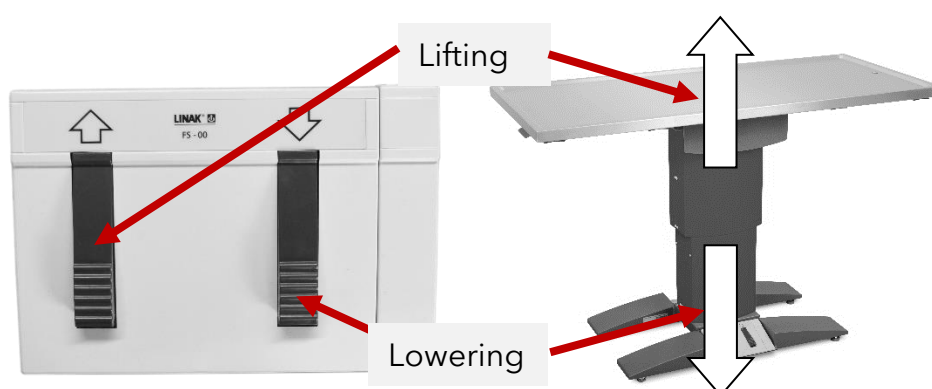
*In the scope of delivery for the V-Top version of the present product are also included as standard 4 tie-down cleats (item code 602.601).*

## 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 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.



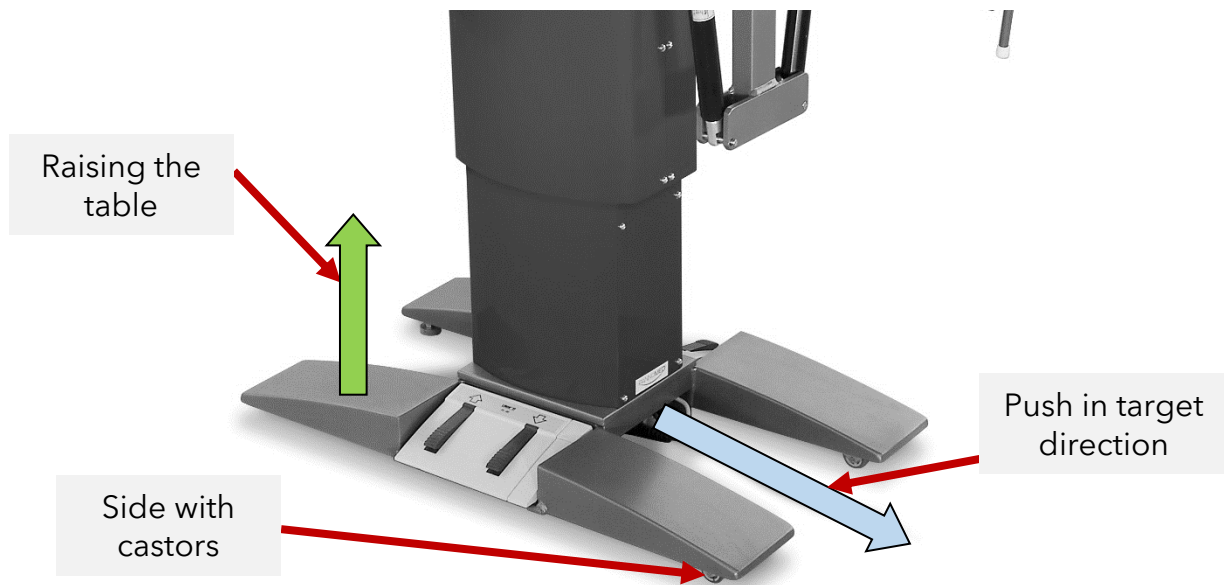
Pressing the left button on the foot switch raises the table or initiates an upward movement. In the opposite case, pressing the right button lowers the table or initiates a downward movement.

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.

### Fixation and maneuverability of the table

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

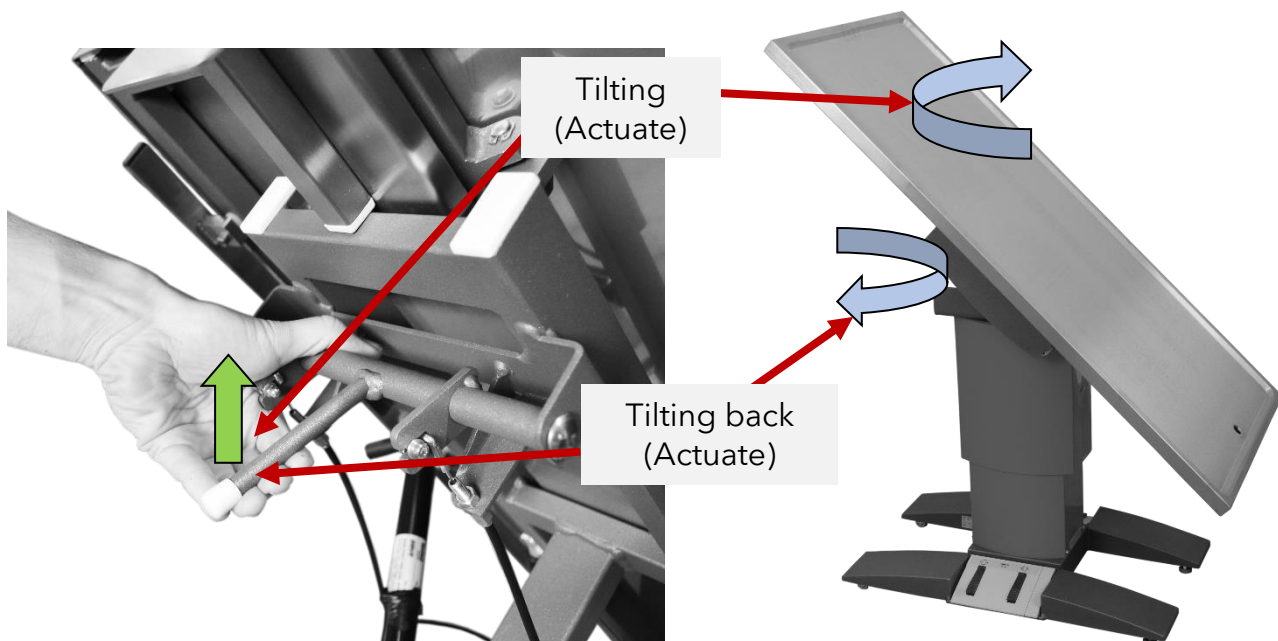
This requires first to disconnect the electrical power cord from the socket. Subsequently, the table's center of gravity should be slightly moved by lifting the product onto the castors located on two legs, and the device can be easily rolled away. In this case, the user is advised to stand on the side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

### Adjustment of tilting mechanism

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. 80°), and releasing the flap keeps it in the respective position. As a result, this mechanism allows convenient single-hand operation.

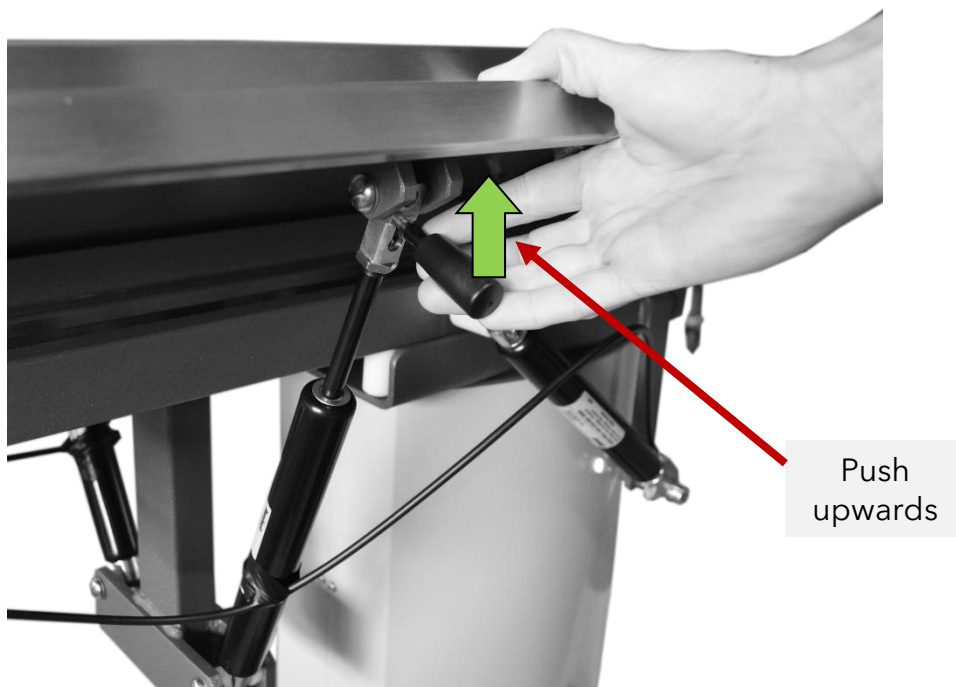


Tilting as well as tilting back (in the opposite direction) is performed by actuating and holding the indicated flap upwards.

Due to the gas spring support, the upward movement of the tabletop can be carried out comfortably, while the downward movement requires more assistance from the user.

### **Adjustment of V-Top mechanism (for version with V-Top)**

In case your product consists of a stainless steel V-Top, you have the possibility to adjust your table top to a V-shaped position.



For each half of the table top, the lever on the respective gas pressure spring must be pushed upwards. Hold the lever in position and maneuver the respective table top half until the desired angle of tilt is reached. The gas spring support should enable the upward movement of the table top to be carried out fairly comfortably, while the downward movement requires additional assistance from the user.



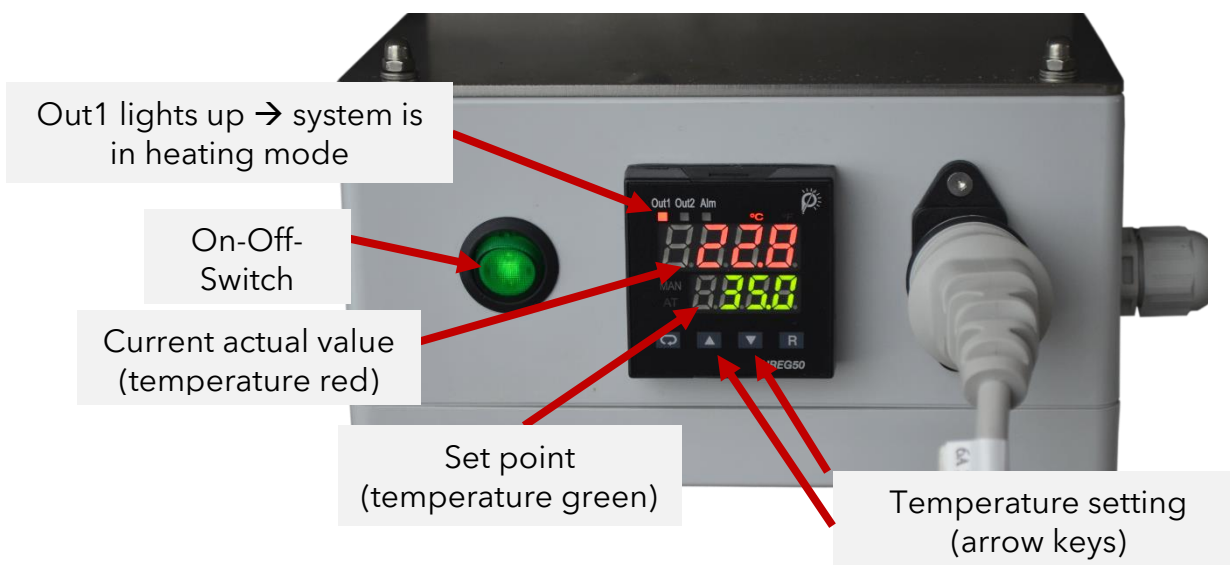


Once the desired positioning of the table top has been reached, the lever on the gas pressure spring can be released. The table is now locked in the selected configuration.

If the table top is to be returned to the initial position, the lever on the gas pressure spring must be pushed and held again, the respective half of the tabletop moved downward, and the lever released once the target position has been attained.

### Version with heated top

The veterinary treatment and surgery table "TREND" with heatable stainless steel top is equipped with an integrated heating system which can be started up by plugging the power cord into the electrical supply. Hence, the unit initiates a self-test to check its functions. Subsequently, the memorized program is executed.



Two different temperature values are shown on the display

### Temperature green (see figure above)

This temperature is the set value currently determined by the user and therefore the desired target temperature on the surface of the stainless steel top. It is possible to regulate this temperature in steps of 0.1°C.

**Attention:** The temperature of the heating top is measured with a so-called BI metal on the underneath of the stainless steel plate. A deviation/spread of the temperature between the surface and the bottom side of approx. 0.5 to 1°C has to be anticipated. Heating is performed by means of an electric heating mat. Since the system is rather idle and tends to reheat, one may notice that the set temperature is slightly exceeded, even though the control of the heating has already stopped operation. There may be a follow-up or reheating of up to 3-5°C (depending on the environmental conditions). The longer the system is in operation, the smaller the spread or overheating becomes, since the heating control only slightly reheats when the temperature is just barely below the specified target temperature.

### Temperature red (see figure above)



This represents the temperature currently on the table top respectively the temperature of the table top measured by the BI metal. Hence, the measuring point in that context is located precisely in the center of the plate.

Additionally, there are further LEDs and buttons on the display whose function, operation and purpose are explained in more detail below.

### LEDs

Out1	This LED lights up when the heating has been switched on or when the heating is activated.
Out2	<i>Deactivated</i>
Alm	Alarm; potentially occurring error message

### Buttons

Circle icon	Menu; The user must not use this key as otherwise important settings may be altered. Any modifications to the basic settings can be retrieved from the internal memory in the event of a customer complaint.
Arrow key 	This key is used to increase the temperature.
Arrow key 	This key is used to reduce the selected temperature.

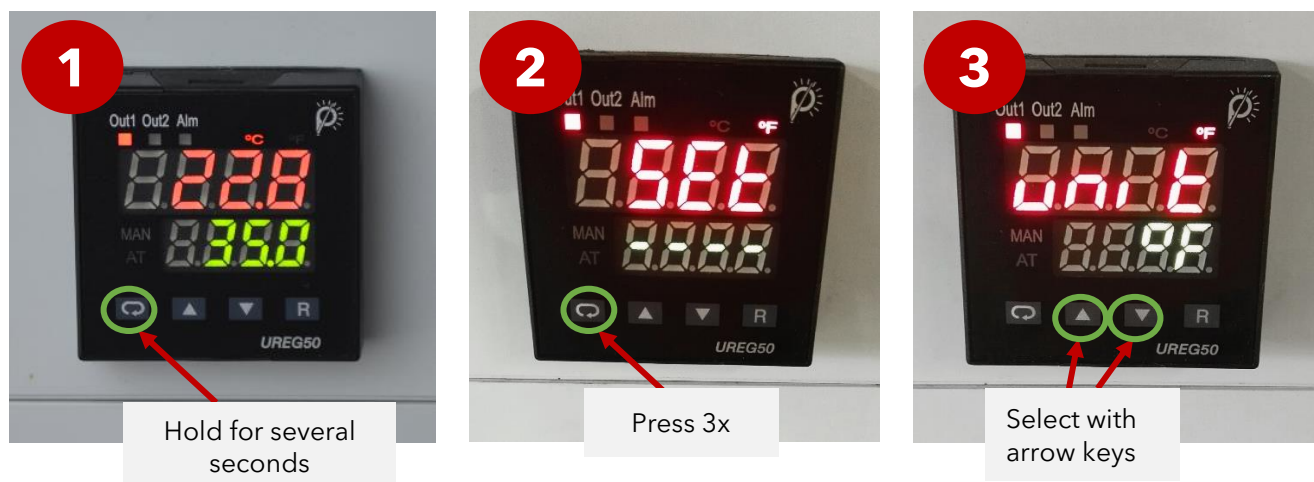
R

Reset; If the "Alm" LED lights up, the alarm may be cleared using this key. In case the alarm persists (LED does not turn off), please contact your authorized distributor.

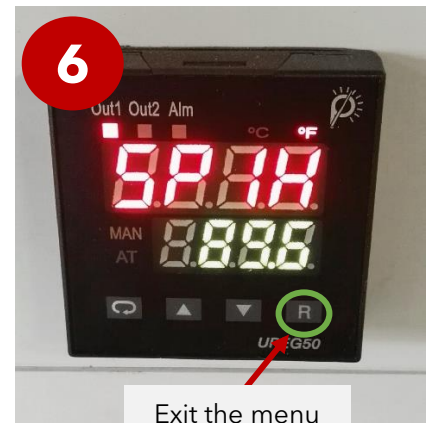
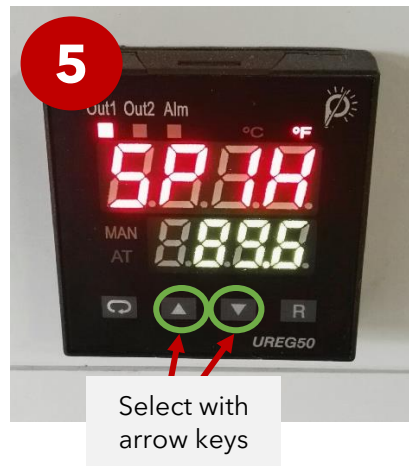
### Adjusting the maximum temperature and defining the temperature unit

For setting a new maximum temperature as well as changing the applicable temperature unit, please follow the steps described below in detail. In this context, also consider the photo documentation provided hereafter for a better overview.

1. Press and hold the "Circle" key on the left of the display for a few seconds. As a result, "SET" should appear in the red text area of the display.
2. Press the "Circle" key on the left of the display three times so that "UNIT" is now shown in the red text area of the display.
3. If required, the arrow keys on the display can be used to select a temperature measurement, e.g. in Fahrenheit. The temperature unit currently active should also be indicated by the green lettering on the display.

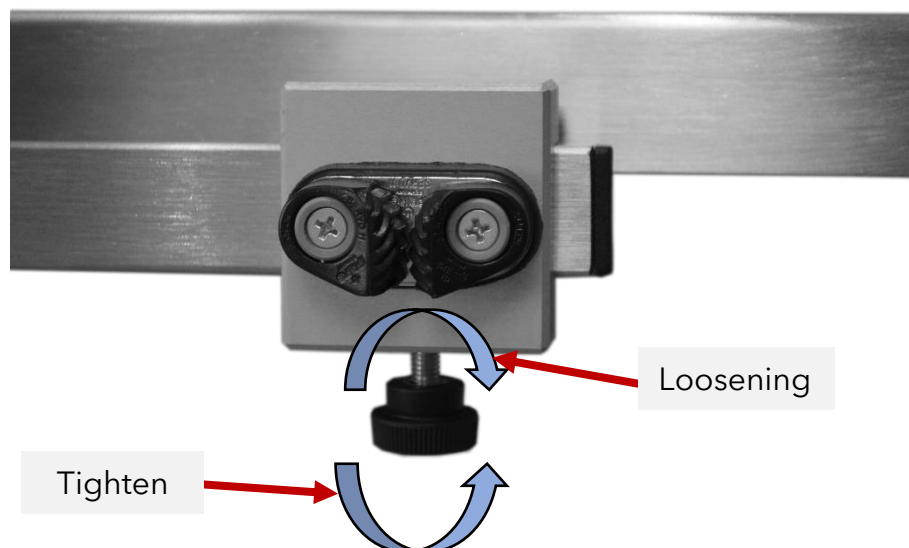


4. Next, press the "Circle" key on the left of the display three times to adjust the maximum temperature, until "SP1H" is visible in the red text area of the display.
5. Subsequently, the desired maximum temperature (indicated by the green lettering on the display) can be selected by means of navigation using the arrow keys on the display.
6. Finally, the current menu is exited by pressing the "R" key on the right of the display. In order to ensure that the changes made are also correctly implemented, switch off the entire heating unit. When the system is then turned on again, the new temperature unit and maximum temperature should already have been considered and accepted by the heating unit.



### Usage of tie-down cleat (accessory part)

In case any tie-down cleats or similar accessories have been included in the scope of delivery, these may normally be attached to the rails that are connected with the side of the product.



Prior to use, the accessory has to be loosened at the respective locking screw and threaded laterally onto the siderail. Once the desired position of the tie-down cleat on the rail has been attained, it must be tightened at the locking screw to stabilize it in place.

If a change in the positioning of the accessory is necessary, loosen the respective locking screw, adjust the position on the side rail accordingly and secure the tie-down cleat once again by tightening the locking screw.

### Usage of drip tray (accessory part for V-Top version)

The "drip tray" accessory, which is usually supplied with the V-Top version of the TREND table, allows any liquids and residues that may arise during treatment or surgical procedures to be drained and collected.

The drip tray may be inserted at the front of the device as shown in the illustration below.

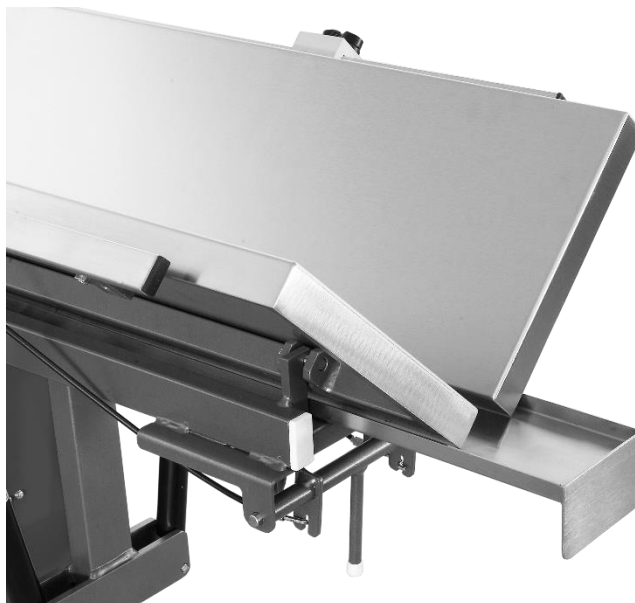


The removal of the drip tray from the designated holder can also be carried out manually by pulling it out and lifting it from its respective fixture on the front side of the product.

### **Usage of drain gutter (accessory for V-Top version)**

The " drain gutter" accessory supplied with the V-Top version of the TREND table is used to collect and retain liquids and residues that may arise during treatment and surgical procedures.

The drain gutter can be inserted into the fixture provided for this purpose on the front side of the product as shown in the illustration below.



Removing the drain gutter from the fixture can also be done manually by pulling it out and lifting it from the respective fixture on the front side of the product.

### **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.

## 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.

## **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, joins 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](http://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](http://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
Holder with eyelets (500 mm width)	602.519*
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**

\* available only for V-Top version

\*\* available only for flat top version

## 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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