

SERVICE BULLETIN

Number 20150824(3)

ABN: 55 051 202 067

Date 24/08/2015

Head Office

Unit 1/35 Rimfire Drive
Hallam, VIC 3803

Phone: 03 8786 3570

Fax: 07 5462 8396

sales@austwiderentals.com

Title: Maintenance and correct positioning for the Drawer System.

Models effected: AS901-2D, AS901-4D, AS903-2D, AS903-4D, AS903-6D

Reasons:

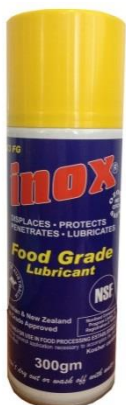
1. The sugars from the fruits stored in the drawers over time will gum up the drawer runners. To achieve optimal operation and durability of equipment it is necessary to remove and clean the drawer runners.
2. Parts may loosen and move, from correct alignment, through transport or over time through usage thus preventing the drawers from working at their optimum.

Items Required:

1. Philips screw driver No.2
2. 7mm socket Drivers.
3. Food grade lubricant

Method:

1. Remove drawer by opening each drawer as normal. Once it is open, slightly lift the drawer front and continue to pull forward until the drawer comes free from the runners.
2. The runners are attached by two tabs. The front tab is vertical and the rear tab is horizontal. (a) Lift (to assist lifting the runner you may extend the runner out to obtain better leverage) the front of the runner to detach the front tab. (b) Pull the runner forward to detach rear tab.
3. (a) Clean runners with soap and water. (b) Sparingly lubricate runner rollers.
4. Additional cleaning can be carried out by. (a) Removing runner posts. (b) Separating the drawer front and draw cage. (c) Removing mullion. (d) Clean all surfaces with soap and water.
5. Reassemble any parts removed.
6. Refit runners in reverse order: Ensure the rear tabs and front tabs are placed in correct wholes and front tab is pushed home.
7. Refit draw: Hold drawer slightly higher at the front and place drawer slides onto runners then push drawer into runner.
8. Test for smooth running: Align any parts as required.



inox® Food Grade Lubricant is widely available.

<http://www.inoxmx.com/store-locator/>

