



Laboratory Furniture Operation & Maintenance Manual





LABORATORY FURNITURE

This laboratory installation is made of high quality materials and finishes and therefore should take no more than care and maintenance for long and trouble-free operation. Stains washed away immediately allow easier cleaning and reduces the chance of permanent marks. Daily cleaning is always recommended.

1. Laminate Countertops

- Regular cleaning can be done with normal kitchen dish detergent or similar mild cleaning solutions. (Do not use abrasives for cleaning laminate)
- When you require an occasional thorough cleaning we recommend a cleaner called Countertop Magic, specially formulated for laminates available at Atlantic Countertops (902 468 2324)
- Surfaces should always be wiped dry after washing

2. Stainless Steel Countertops

- Stainless steel surfaces may be cleaned with vinegar or non abrasive cleaners as mentioned above for other surfaces
- Discolorations in stainless steel sinks may be removed with abrasive cleaners like Comet. Ajax, etc.
- Always clean in direction of grain. Use non –metallic scrub pads.

3. Epoxy Countertops

- Promptly remove all spills to ensure a safe working environment
- Clean and polish regularly the counter tops, backsplashes, and sinks with a clean cloth rag dampened with "Old English Lemon Oil". This will provide a dark, consistent sheen to the resin counter tops.
- **NOTE: Never use wax on epoxy resin work surfaces or sinks.** Do not over apply these cleaners since they will leave an oily build up. If too much is applied, immediately wipe off excess

4. Phenolic Countertops

- Regular cleaning can be done with normal kitchen dish detergent or similar mild cleaning solutions. (Do not use abrasives for cleaning laminate)
- Severely dirty surfaces or areas where normal soiling has built up over a long period of time are easy to clean with hot water and an interior detergent- or soap-based cleaning agent, applied with a sponge or soft nylon brush. Apply the diluted cleaning agent to the surface and leave it to soak for a while. Then rinse off with clean water and dry with an absorbent cloth.

5. General Lab Casework

- Remove spilled agents immediately. This basic step will eliminate most maintenance problems
- Flush the surface with clean warm water (**Do not** use abrasives or ammonia based cleaners on wood products. Use of furniture oils and waxes is not required or recommended as they often cause a build-up and/or attract dust)

a) Melamine or Laminate Cabinets

- Follow the same instructions as for laminate countertops

b) Wood or Painted Cabinets

- **No** cleaning products (other than a cloth dampened by water only) should be used for the first six months, as this allows the finish to cure and age sufficiently. After this, a mild solution of vinegar or dish detergent in water applied with a soft cloth and then wiped dry will very likely be all that is necessary to keep your wood doors looking fresh and new for years.
- When you require an occasional thorough cleaning we recommend a cleaner called Cabinet Magic, specially formulated for wood finishes, available at Atlantic Countertops (902 468 2324).

6. Hardware

a) Lubrication

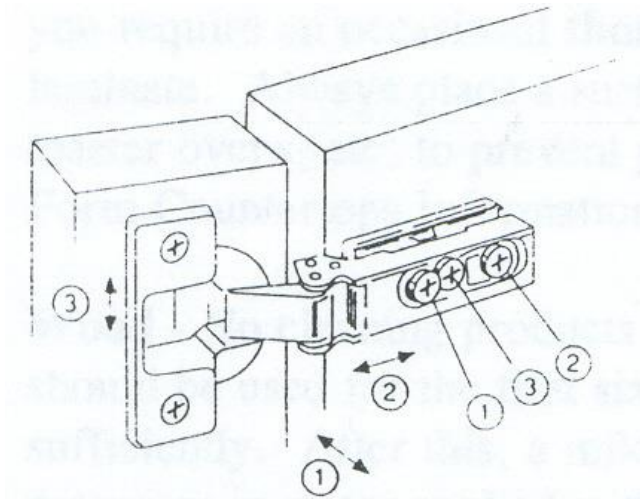
- No lubrication is necessary for hinges or drawer slides.

b) Door Adjustment

- Hinge adjustment may be required for any number of reasons (i.e.: house shifting, drying or settling of new building materials, excessive forcing of a door or drawer, etc). Doors can be adjusted easily using a #2 Phillips ("star") screw driver.

Hinge Adjustments

1. Side Adjustment.....+/-2mm
2. Depth Adjustment...+/-2mm
3. Height Adjustment...+/-2mm



Note: In some applications special hinges are used which require different adjustment techniques. If unsure of the required procedure, call **Provincial Lab Systems Limited (902 468 3034)**.