Work Tables

Commercial 3-Tier Stainless Steel Work Table with Undershelves and Backsplash 600x600x850mm

QNH1142

Instruction Manual

⚠ WARNING

Read this manual before installing or using this product, and keep it for future reference. This product is for professional use by trained staff only. Installation and any repair must be carried out by a suitably qualified person. Keep this manual with the product for the whole of its working life.

Record these details on delivery — you will be asked for them if you contact us about this product.

Model	QNH1142
Serial number	……
Date of purchase	……
Installed by	……

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1. Safety

This manual uses the following safety panels. Read every one that appears beside a step before you carry out that step.

DANGER

Indicates a hazard which, if not avoided, **will** cause death or serious injury.

WARNING

Indicates a hazard which, if not avoided, **could** cause death or serious injury.

CAUTION

Indicates a hazard which, if not avoided, could cause minor or moderate injury.

NOTICE

Indicates a practice which could damage the product but will not cause injury.

Intended use

This product is stainless steel catering furniture for use in commercial kitchens and food preparation areas. Use it only for the purpose and within the loadings described in this manual.

Reasonably foreseeable misuse

This product must **not** be used in any of the following ways. Experience shows these are the misuses that occur in practice.

- Loading the product beyond its stated capacity.
- Standing or climbing on the product.
- Using it as a work surface for hot pans straight off the heat, where it is not rated for that.

General safety instructions

- This product is for professional use in commercial premises.
- Do not exceed the load capacities given in the specification. Distribute load evenly and put heavy items on lower shelves.
- Never stand or climb on the product.
- Where the product is free-standing and tall, secure it to the structure to prevent it tipping.
- Check that the product is level and stable before loading it.
- Stainless steel edges and cut-outs can be sharp; handle with care during assembly.
- This product is work equipment. The Provision and Use of Work Equipment Regulations 1998 require you to keep it maintained in efficient working order and in good repair, and to make sure everyone who uses it has had adequate instruction and training. Keep these instructions where the people using it can reach them.

Residual risks

The following risks remain even when the product is correctly installed, guarded and used as intended:

- Crush and impact injury if the product topples or a load falls.
- Cuts from edges during assembly.
- Manual handling injury during assembly and positioning.

Protective equipment

The user is responsible for providing and requiring:

- Gloves during assembly; safety footwear when positioning heavy units.

2. Introduction

Thank you for choosing the Adexa QNH1142. This manual covers the installation, safe operation, cleaning and maintenance of this product. Read it in full before the product is installed or used, and keep it with the product so that everyone who uses it can refer to it.

NOTICE

Check the product for transit damage **before** signing for it. Note any damage on the carrier's paperwork and tell us within 48 hours. Keep the packaging until you are satisfied the product is undamaged and working.

3. Transport, handling and storage

WARNING

This product weighs **16.2kg**. Assess the lift before moving it and use enough people or suitable lifting equipment. A dropped product causes crush injuries.

- Keep the product in its packaging until it reaches its final position.
- Store in a dry, frost-free place between 5°C and 40°C.
- Never drag or push the product across the floor by its door, handle, lid or control panel, and never lift it by them. Use the base or the lifting points.
- Where the product is moved on a pallet truck or a forklift, take the weight under the base or the pallet, not under the panels, and lower it gently.
- Move the product slowly. Where it has any distance to travel, fix it to its pallet or support it so that it cannot jolt.
- Do not hit or drop the product while it is being moved.

Checking the delivery and unpacking

- Examine the outer packaging for damage before you sign for the delivery. If there is any sign of damage, sign the delivery note as damaged and photograph the packaging before it is removed.
- Unpack the product on a level floor, with enough clear space to move around it, and with a second person if it is heavy or awkward.
- **Wear protective gloves to unpack the product.** The carton is stapled and strapped, and the cut ends of the staples and of the strapping will cut bare hands.
- Unpack in this order, taking care not to damage the product as you go: take off the vertical timber slats at the four corners of the pack, cut the straps, set the top timber frame aside, take the staples out of the top of the carton, lift the carton off, set the polystyrene aside, take off the stretch wrap, and remove the protection cartons from under the top of the product.
- Do not install or use a product that is damaged. Take it out of use and contact us.
- **Peel every piece of protective film off before the product is used for the first time** — the sides, the back, the inside of doors, and anywhere else it has been applied. Film left in place bakes on in service, is then very difficult to remove, and on a surface that gets hot it can catch fire. Static electricity can build up as the film is pulled off, so peel it slowly, and clean off any traces of glue with a suitable solvent before use.
- Lift the product off its pallet and place it in the position it is to be installed in.
- Before the product is used for the first time, wipe the outer surfaces with a cloth wrung out in warm water and a little detergent, and dry them.
- Keep every document supplied in the packing — this manual, the declaration of conformity, any label supplied loose and any test or commissioning certificate. They are what a warranty or an insurance claim is answered with.
- Remove all transit brackets, packing pieces, tape and desiccant sachets from inside and underneath the product. Check that nothing has been left in drawers, cavities or the wash chamber.
- Keep the packaging until the product has been installed and tested. It is the safest way to move the product again and to return it if there is a fault.
- Once you are satisfied with the product, separate the packaging for recycling: cardboard and paper, polythene film, expanded polystyrene and any timber pallet each go to a different stream. Dispose of it through your local commercial waste arrangements and keep it away from children.
- The packaging materials are environmentally friendly and can be stored without risk. Typically they are polyethylene (the outer wrapping, the manual bag and any parts bag), polypropylene (the top packing panels and the straps), cardboard (the carton and the corner protectors) and a timber pallet. Dispose of them as your local authority requires.

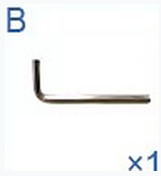
4. Assembly

⚠ WARNING

Assemble this product on a clean, protected floor, not on the surface it will stand on. Stainless steel panel edges are sharp: wear gloves. Larger units are a two-person lift. Leave every fixing finger-tight until the unit is square, then tighten them all - a unit tightened out of square will rock, and doors and drawers in it will not run.

Check the carton against the parts list below before starting. If anything is missing or damaged, contact Adexa on +44 29 2167 9537 or support@adexa.co.uk quoting the model number and the reference letter in the table - do not attempt to substitute a fixing.

Parts supplied

	Ref	Part	Qty
	**A**	Adjustable foot	4
	**B**	Allen key	1
	**C**	Square tube legs, set of four	1

Assembly sequence

1. Screw an adjustable foot (A) into the bottom of each of the four legs (C).
2. Lay the top shelf upside down on a clean, protected surface and fit the four legs into its four corners in turn.
3. Fit the middle shelf and the undershelf, lining their corner holes up with the holes in the four legs.
4. Tighten the screws that hold the undershelf to the four legs.
5. Tighten the screws that hold the top shelf to the four legs.
6. Go round every screw again with the Allen key (B) and tighten it. Turn the table upright and level it on the adjustable feet.

- The factory prints on this sheet that all of its work table models are assembled in the same way, whatever the length.

Assembly diagram



Work table with square tube legs — assembly diagram. Work through the numbered panels in order.

Go round every fixing once more when the unit is standing where it will be used, and check it again after the first week in service.

5. Installation

⚠ WARNING

Install this product in accordance with the Health and Safety at Work etc. Act 1974, the Workplace (Health, Safety and Welfare) Regulations 1992, Building Regulations and local fire precautions. Anything fixed to a wall or floor must be fixed to a surface able to carry the load, using fixings suitable for that surface.

Siting

- Install the product indoors only, in a room that is dry, well ventilated and lit, on a firm, level floor or worktop able to carry its weight when fully loaded.
- Do not install the product outdoors, in an unheated outbuilding, in a walk-in cold room, or anywhere it can be rained on, hosed down or subjected to frost.
- Do not site the product on or against a combustible surface unless this manual says it may be. Keep it clear of curtains, blinds, paper, cardboard, aerosols, cleaning chemicals and anything else that can burn.
- Do not site the product where it will be splashed by a sink, a wash-up area or a hose, and do not site it directly beside a heat source such as a range, a fryer or a grill unless a heat-resistant partition is fitted between them.
- Allow enough room in front of the product for doors, drawers and lids to open fully, and for staff to work at it safely with hot or heavy items.

- Level the product before use. A product that is not level will not drain properly, its doors will not seal, and its contents can shift or spill.
- Where the product stands on castors, engage the castor brakes once it is in position, and release them only to move it.
- Do not leave the product in, or exposed to, direct sunlight.
- Unless this manual gives a different figure, leave an air gap of at least **200 mm** between the product and any wall or other vertical surface, and observe the fire protection rules that apply to the premises.
- It is the customer's responsibility to make sure the premises are suitable for the product and that it is installed by a suitably qualified engineer. Installation must be carried out in compliance with all applicable law, regulations and standards.
- At installation, check the product against everything that applies to the premises: work safety and accident prevention rules, the warning signs on the product, the separation of work areas required by the hygiene rules, fire safety, the supply of fresh air, and the extraction of cooking fumes and flue gases for the purpose of environmental protection.
- Site on a firm, level floor able to carry the loaded weight.
- Level the unit on its feet so it does not rock.

Installation

1. Remove all packaging and protective film. Film left on stainless steel becomes very difficult to remove.
2. Assemble the unit as set out in the Assembly section of this manual, leaving fixings loose until the unit is square.
3. Tighten all fixings and check the unit is square and stable.
4. Level on the adjustable feet.
5. Where required, secure the unit to the wall or floor.

6. Operation

Before first use

1. Remove all protective film.
2. Wash food-contact surfaces with warm soapy water, rinse and dry.

Daily operation

1. Check the unit is level and stable before loading.
2. Distribute load evenly and keep within the stated capacity.
3. Keep heavy items on lower levels.

7. Cleaning, care and maintenance

Cleaning agents and materials

- Use a mild detergent in warm water, or a proprietary stainless steel cleaner used as its manufacturer directs. Rinse with clean water and dry with a soft cloth — water left to dry on stainless steel leaves marks and, in hard water areas, scale.
- **Never use chlorine bleach, hypochlorite, or any cleaner containing chloride on stainless steel.** Chlorides attack the passive layer and cause pitting and rust staining that cannot be polished out. If bleach is spilt on the product, rinse it off immediately with plenty of clean water and dry it.
- Do not use wire wool, steel brushes, scouring pads, abrasive powders or a scraper. They scratch the surface, and particles of ordinary steel left behind will rust and stain the stainless steel around them.

- Do not use solvents, oven cleaners containing caustic soda, acids or descaling agents on external panels, painted parts, plastic parts, control panels or door seals.
- Clean along the grain of the brushed finish, not across it.
- Cleaning chemicals are substances hazardous to health. Under the Control of Substances Hazardous to Health Regulations 2002 you must hold the safety data sheet for every chemical in use, assess the risk it presents to your staff, and provide the protective equipment the sheet calls for.
- **Never mix cleaning chemicals.** An acid descaler mixed with a chlorine product releases chlorine gas, which has killed kitchen staff. Rinse one chemical off thoroughly before applying another.
- Do not leave salt, brine, vinegar, citrus juice, mustard or other acidic or salty foods standing on stainless steel. Wipe spills up as they happen.
- Follow the cleaning chemical manufacturer's instructions for dilution, contact time and protective equipment, and never mix two cleaning chemicals.
- **Never use hydrochloric acid, or any other strong acid cleaner, anywhere on the product** — not on the stainless steel, not on castings, not on seals and not on pipework. Acids attack the metal and the damage cannot be put right.

Daily cleaning — after each use and at the end of the day

- Clean with warm soapy water or a cleaner made for stainless steel, working with the grain of the metal, then rinse and dry.
- Never use wire wool, abrasive pads or chlorine-based cleaners such as bleach — they break down the passive layer and cause pitting and rust.

Periodic

- Check fixings, feet and castors for tightness and wear.
- Check welds and joints for damage.

Maintenance by a qualified person

- Inspect this product at least every six months for damage, corrosion, sharp edges, loose fixings and worn castors or feet. Take it out of service until any fault found is put right.
- Check that it is still level and stable, that any adjustable feet are still bearing, and that any wall or floor fixings are still tight.
- Use only manufacturer-supplied spare parts. Parts that affect safety — castors, brakes, fixings, hinges, gas struts and load-bearing brackets — must be replaced with the correct part, never substituted.

8. Technical specification

Dimensions / Weight	
Width	600mm
Depth	600mm
Height	950mm
Weight	16.2kg
Assembly	
Assembly	Provided flatpacked - assembly required
Miscellaneous	
Material	Stainless steel
Shelves	2 undershelves

Splashback/Upstand	100mm
Warranty	
Warranty	12 mth spare parts warranty

Airborne noise

The A-weighted emission sound pressure level at the operator's workstation does not exceed 70 dB(A). No declaration of sound power level is required.

9. Troubleshooting

⚠ WARNING

The checks below are the only ones a user may carry out. Everything else is a job for a qualified engineer. Do not remove any panel or cover.

Fault	Probable cause	What to do
Unit rocks or is unstable	Floor uneven, or feet not adjusted	Adjust the feet until the unit is level and does not rock
Rust spots on stainless steel	Chlorine cleaner, abrasive pad, or contact with mild steel	Change the cleaning products; clean with the grain using a stainless steel cleaner
Castors will not roll or lock	Debris in the castor, or a worn brake	Clean the castor; replace it if the brake no longer holds

10. Compliance and disposal

Manufacturer

Adexa Direct Limited
Unit 37, Abergorki Industrial Estate
Treorchy CF42 6DL
Wales
United Kingdom
Company No: 10662078
VAT No: 270049227
Telephone: +44 29 2167 9537
Email: support@adexa.co.uk
https://adexa.co.uk

Disposal

At the end of its life, dispose of this product through an approved recycling route. Stainless steel is fully recyclable. For how to dispose of it correctly, contact Adexa Direct Limited on +44 29 2167 9537, or the local authority responsible for waste in your area.

Food contact

Parts of this product intended to come into contact with food are suitable for that purpose. Use only cleaning products approved for food-preparation equipment, and rinse thoroughly after cleaning.

11. Warranty and support

This product is supplied with a **12-month parts warranty**, running from the date of delivery. It covers the supply of replacement parts for a failure of the product in normal commercial use. It does not cover consumable items, damage caused by incorrect installation, misuse, accident, or a failure to carry out the cleaning and maintenance

described in this manual, or damage caused by limescale where the product is connected to a water supply. To make a claim, contact us with the model and serial number and a description of the fault.

Contacting us

Telephone +44 29 2167 9537 or email support@adexa.co.uk. Please have the model and serial number from the front of this manual ready — we cannot identify the product without them.

Nothing in this manual affects your statutory rights.

12. Declaration of Compliance

Declaration number

ADX-DOC-QNH1142-01

Manufacturer

Adexa Direct Limited
Unit 37, Abergorki Industrial Estate
Treorchy CF42 6DL
Wales
United Kingdom

Company number 10662078 · VAT 270049227 · support@adexa.co.uk

Object of the declaration

Product	Stainless steel catering furniture
Description	Commercial 3-Tier Stainless Steel Work Table with Undershelves and Backsplash 600x600x850mm
Model	QNH1142
Identification	Identified by the model and serial number on the rating plate affixed to the product.

Statement

This declaration is issued under the sole responsibility of the manufacturer in accordance with Article 16 of assimilated Regulation (EC) No 1935/2004. The object of the declaration described above complies with the requirements of the legislation listed below for materials and articles intended to come into contact with food, and is manufactured under the good manufacturing practice required by assimilated Regulation (EC) No 2023/2006.

Legislation applied

United Kingdom	European Union
The Materials and Articles in Contact with Food (England) Regulations 2012 (S.I. 2012/2619), with assimilated Regulation (EC) No 1935/2004 and Regulation (EC) No 2023/2006 on good manufacturing practice	Regulation (EC) No 1935/2004 and Regulation (EC) No 2023/2006

Standards applied

The following designated and harmonised standards, or parts of them, have been applied:

Reference	Title
EN 10088-1:2023	Stainless steels - Part 1: List of stainless steels
EN 1672-2:2020	Food processing machinery - Basic concepts - Part 2: Hygiene and cleanability requirements

Additional information

Food contact surfaces are austenitic stainless steel to EN 10088-1, as described in the product specification.

Conditions of use: suitable for repeated contact with all food types, including acidic and fatty foods, at temperatures from -20 °C to +100 °C for contact times up to 24 hours, and for short contact at higher temperatures where the product is designed for hot service. The release of chromium, nickel and other metals has been assessed against the Council of Europe technical guide on metals and alloys used in food contact materials and articles.

Signature

Signed for and on behalf of	Adexa Direct Limited
Place of issue	Treorchy, Wales, United Kingdom
Date of issue	20 September 2026
Name	Hakan Baykal
Position	Director
Signature	