



ADJUSTMENT INSTRUCTIONS

SAFE-SERV™ CONDIMENT STATION



Safe-Serv Condiment Stations feature an adjustable-height shelf which can accommodate dispenser pumps of various heights.

Drip trays positioned under dispenser spouts are removable to facilitate cleaning.

Required Tools:

- Phillips head screwdriver
- ¼" or adjustable wrench

Shelf Adjustment Instructions

It is recommended that the adjustment be made with two people.

1. On the back side of the unit, loosen six (6) Phillips head screws that fasten the back panel to the unit.

Note: It is not necessary to remove the screws.

2. Lift the back panel so that the screw heads can pass through the teardrop holes in the panel and remove. *See Illustration 1.*
3. Position a condiment pump on or near the adjustable shelf to determine the proper shelf height. If the drip tray(s) is/are attached to the unit, remove it/them to facilitate adjustment. *See removal instructions below.*

4. In the exposed interior at the back of the unit, loosen two (2) Phillips head screws and two (2) nuts to free up the shelf. Support the shelf from the front to avoid a sudden drop. *See Illustration 2.*
- Note: It is not necessary to remove the screws and nuts.**
- The shelf should be positioned so that its hand activation knob or lever nearly touches the foot-activated lever on the underside of the top shelf of the unit. *See Illustration 3.*

5. Hold the shelf at the determined proper height and tighten the screws and nuts.
6. Replace the back panel onto the unit and tighten the six (6) screws.

Drip Tray Removal Instructions

1. Lift the tray so that the round cams on the unit shelf can pass through the teardrop holes in the tray wall and remove. *See Illustration 4.*
2. After cleaning, replace the tray on the round cams.

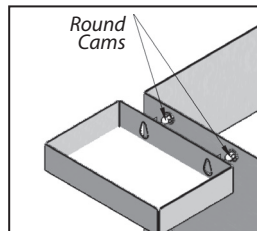


Illustration 4

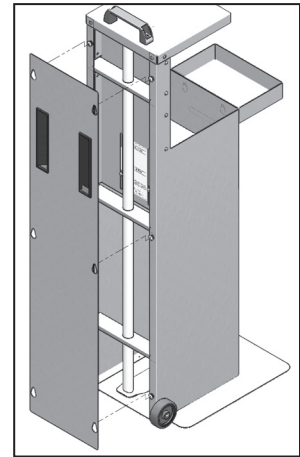


Illustration 1

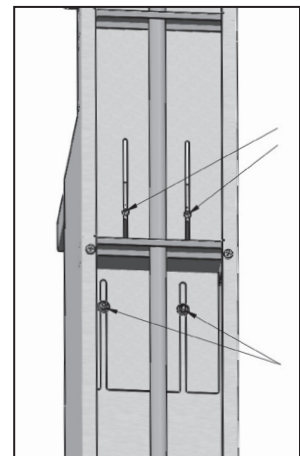


Illustration 2

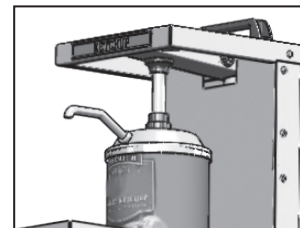


Illustration 3

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