

Instruction Manual

Disinfectant Dispenser



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I. Commissioning

The disinfectant dispenser needs to be filled with max. 10 litre disinfectant with the suitable canister and the suction pipe has to be inserted into the canister. If any other canister is used, a hole with 6mm diameter must be drilled into the lid.



The disinfectant dispensers are delivered pre-exhausted. In case of, the disinfectant dispenser being pumped out, it needs to be ventilated. Therefore, the filled canister has to be put into the disinfectant dispenser, a vessel hold under the outlet tap and it needs to be pumped as long as pure disinfectant comes out.

II. Configuration and Assembly:

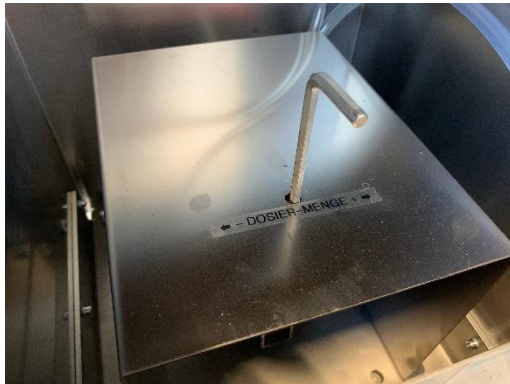
To provide a safe standing of the disinfectant dispenser, it has to be adapted to the ground with the help of the adjustable feet. For this purpose, the feet need to be rotated on the foot into the right height.



Moreover, the disinfected dispenser can also be screwed with 4 bolts to the ground. This includes 4 mounting holes on the base plate. Therefore the table must be removed by using tools and it must also be reinstalled.

III. Quantity Adjustment:

The disinfected dispenser has a basic setting of 1 ml per operation. However, this can be adjusted to the requirements of the application. Therefore a 5mm hexagonal offset screwdriver must be inserted into the hole for the adjustment and it needs to be rotated into the required direction (see label) Caution: twist max. 1/8 rotations .



IV. Operation of the System:

The dispenser is solely operated with the foot using the foot pedal.



The output takes place via the outflow.

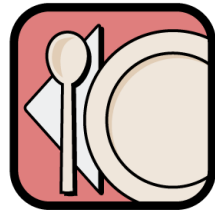


V. Maintenance and Care

We recommend a stainless steel cleaner for the cleaning which you can obtain through us.

DESINFEKTIONSSTÄNDER .AT

halek



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