

User manual and technical description



Solido 2

Server

Manufacturer:

LINET spol. s r. o.
Želevčice 5
274 01 Slaný
Czech Republic

Tel.: +420 312 576 111
Fax: +420 312 522 668
E-mail: info@linet.cz
<http://www.linet.cz>



Solido 2
Server

Author: LINET, s.r.o.
Related links: www.linet.cz

D9U0012BC-0101
Version: 03
Publication date: 2018-07

Copyright © LINET, s.r.o., 2018
Translation © LINET, 2018

All rights reserved. All trademarks and brands are the property of the appropriate owners. The manufacturer reserves the right to changes in the contents of this manual that relate to the product's technical regulations. It is for this reason that the contents of this manual may indicate differences from the current manufacture of the product.

Table of Content

1	Introduction	4
2	Intended use	4
2.1	Method of Delivery	4
3	Safety Instructions	5
4	Conditions of Use	5
5	Technical Parameters	6
6	Server Description	7
6.1	Server Solido 2 – standard version of undercarriage	7
6.2	Server Solido 2 – version with lower undercarriage	8
7	Server Positioning	9
7.1	Height adjustment	9
7.2	Tilt adjustment (option).....	10
8	Cleaning and Disinfection	11
9	Storage	12
10	Maintenance	12
11	Environmental Protection	13
12	Guarantee and Service	14
13	Signs and Symbols Used	14

1 Introduction

The server can be used in standard and specialised hospital care wards, and also for use in social care establishments, nursing homes and nursing-care. The SOLIDO 2 server can be used together with various types of adjustable beds, armchairs and chairs.

2 Intended use

Server Solido 2 is serving table intended for eating and for using during leisure time in hospital and nursing environment.



Become acquainted in detail with this manual before beginning to handle the server. All actions and operations of the server must be performed in accordance with the manual! Any other actions contrary to the instruction manual or for the purpose of using the server are performed at personal risk and the manufacturer shall not be liable for any damages that arise.

Therefore, it is important that the manual be accessible to the user throughout the service life of the server!

WARNING:

- The manufacturer will not be liable for any damage, injury, accidents or mishaps which occur due to careless, incorrect, negligent or bad operation.
- The manufacturer, dealer or a trained person will train the operator to use the server.
- Safety instructions for the operation of the server and instructions applying to the operation of the server must be strictly observed.
- The manufacturer reserves the right to make changes in the contents of this instruction manual relating to technical modifications of the product. It is for this reason that some details of the contents of the manual may differ from the current version of the product.

2.1 Method of Delivery

The server is delivered fully assembled or disassembled according to the customer's request. According to the delivery note an inspection must be carried out on site to make sure that the delivery is complete. Any faults or damage must be immediately reported to the carrier and supplier in writing when accepting the order.

When travelling with the server, loading and unloading it, it must be moved with increased caution. The server's castors are designed for use in an indoor environment and for travelling on flat, smooth and clean floors (ceramic tile, linoleum, cast floors and the like). The castors could be damaged when travelling with the server along a rough, uneven and dirty surface.

3 Safety Instructions

- The instruction manual must be read in detail before the server is used, and be handled and operated in accordance thereto.
- The server can be used only on flat and solid floors.
- The server eating rack may not be overloaded beyond the prescribed limit.
- It is not allowed to lean against the eating rack; when using the rack as a support when getting up the user risks an accident or may damage the server and the objects placed upon it.
- Increased caution is required when controlling the eating rack so the user or operator does not injure his/her fingers by trapping them.
- The server may not be used if faults have been detected which may damage the person lying on the bed, the staff or a third person, server or the interior surroundings.
- The server may not be used if its construction or castors have been damaged as this could cause loss of stability and the horizontal position of the eating rack – contact the service of the manufacturer (supplier).
- The operating staff is obliged to train the user to use the server.
- The user must make sure the server is functional and faultless before it is used.
- The server may only be handled by users who are in a physical and mental condition guaranteeing its safe and problem-free use.
- Only original materials and components may be used to repair the server; the manufacturer will not be liable for any damage that arises if damaged parts are replaced with non-original or inappropriate materials and components.
- Follow the manual when maintaining and cleaning the server; the server will be damaged if cleaned in a washer.
- Do not use any additional accessories on the server.
- Always make sure the server is always locked in respective position.
- Always make sure castors are locked when not transporting the server.
- Always check for any collisions with environment.

4 Conditions of Use

The server can be used in an indoor environment where:

- The surrounding temperature ranges from + 10°C to + 40°C
- The relative humidity ranges from 30% to 75%
- The atmospheric pressure ranges from 795 hPa to 1060 hPa



Other use than that stated must be consulted in advance with the manufacturer!

5 Technical Parameters

	Version with MDF board			Lower undercarriage	
Dining board	Tilting	Fixed	Fixed	Fixed	Tilting
Dining board dimensions	992 x 450 x 13 mm	960 x 450 x 13 mm	960 x 450 x 13 mm	960 x 450 x 13 mm	992 x 450 x 13 mm
Possible angles of eating board	40°, 20°, 0°, -20°, -40°	-	-	-	40°, 20°, 0°, -20°, -40°
Maximum server load	30 kg	30 kg	30 kg	30 kg	30 kg
Column	Telescopic	Telescopic	Fixed	Telescopic	Telescopic
Height adjustment	713-1013 mm (Ø 50mm) / 730 – 1030 mm (Ø 75mm)	683 -983 mm (Ø 50mm) / 700-1000 mm (Ø 75mm)	1035 mm (Ø 50mm) / 1060 mm (Ø 75mm)	700 – 1000 mm (Ø 25mm)	730 – 1030 mm (Ø 25mm)
Diameter of castors	50 mm / 75 mm	50 mm / 75 mm	50 mm / 75 mm	25 mm	25 mm
Clearance	103 mm (Ø 50mm) / 120mm (Ø 75mm)	103 mm (Ø 50mm) / 120 mm (Ø 75mm)	103 mm (Ø 50mm) / 120 mm (Ø 75mm)	35 mm (Ø 25mm)	35 mm (Ø 25mm)
Weight	17,4 kg	14,9 kg	14,9 kg	14,9 kg	17,4 kg
Colour variant of frame	RAL 9002 (white), RAL 9006 (silver)	RAL 9002 (white), RAL 9006 (silver)	RAL 9002 (white), RAL 9006 (silver)	RAL 9002 (white), RAL 9006 (silver)	RAL 9002 (white), RAL 9006 (silver)
	Version with HPL board			Lower undercarriage	
Dining board	Tilting		Fixed	Fixed	Tilting
Dining board dimensions	992 x 450 x 8 mm		960 x 450 x 8 mm	960 x 450 x 8 mm	992 x 450 x 8 mm
Possible angles of eating board	40°, 20°, 0°, -20°, -40°		-	-	40°, 20°, 0°, -20°, -40°
Maximum server load	30 kg		30 kg	30 kg	30 kg
Column	Telescopic		Telescopic	Telescopic	Telescopic
Height adjustment	703-1003 mm (Ø 50mm) / 720-1020 mm (Ø 75mm)		683-983mm (Ø 50mm) / 700-1000 mmm (Ø 75mm)	695 - 995 mm (Ø 25mm)	725 -1025 mm (Ø 25mm)
Diameter of castors	50 mm / 75 mm		50 mm / 75 mm	25 mm	25 mm
Clearance	103 mm (Ø 50mm) / 75 - 120 mm (Ø 75mm)		103 (Ø 50mm) / 120 mm (Ø 75mm)	35 mm (Ø 25mm)	35 mm (Ø 25mm)
Weight	18,6 kg		15,5 kg	15,5 kg	18,6 kg
Colour variant of frame	RAL 9002 (white), RAL 9006 (silver)		RAL 9002 (white), RAL 9006 (silver)	RAL 9002 (white), RAL 9006 (silver)	RAL 9002 (white), RAL 9006 (silver)

6 Server Description

6.1 Server Solido 2 – standard version of undercarriage

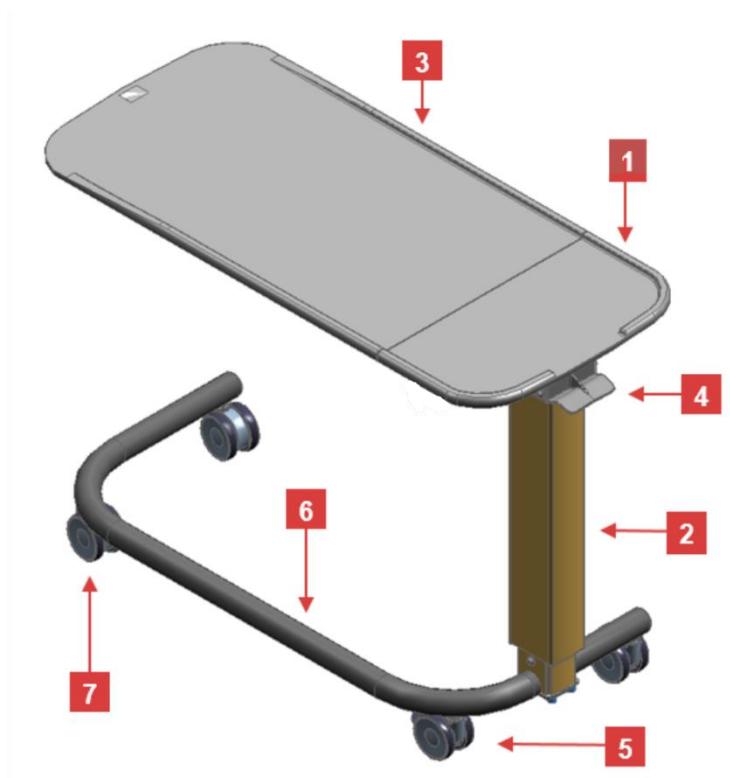


Figure *Server Solido 2*

1. Fixed part of eating board
2. Column construction
3. Tilting part of eating board
4. Unblocking mechanism
5. Double castors with brakes
6. Undercarriage (shape C)
7. Double castors

6.2 Server Solido 2 – version with lower undercarriage

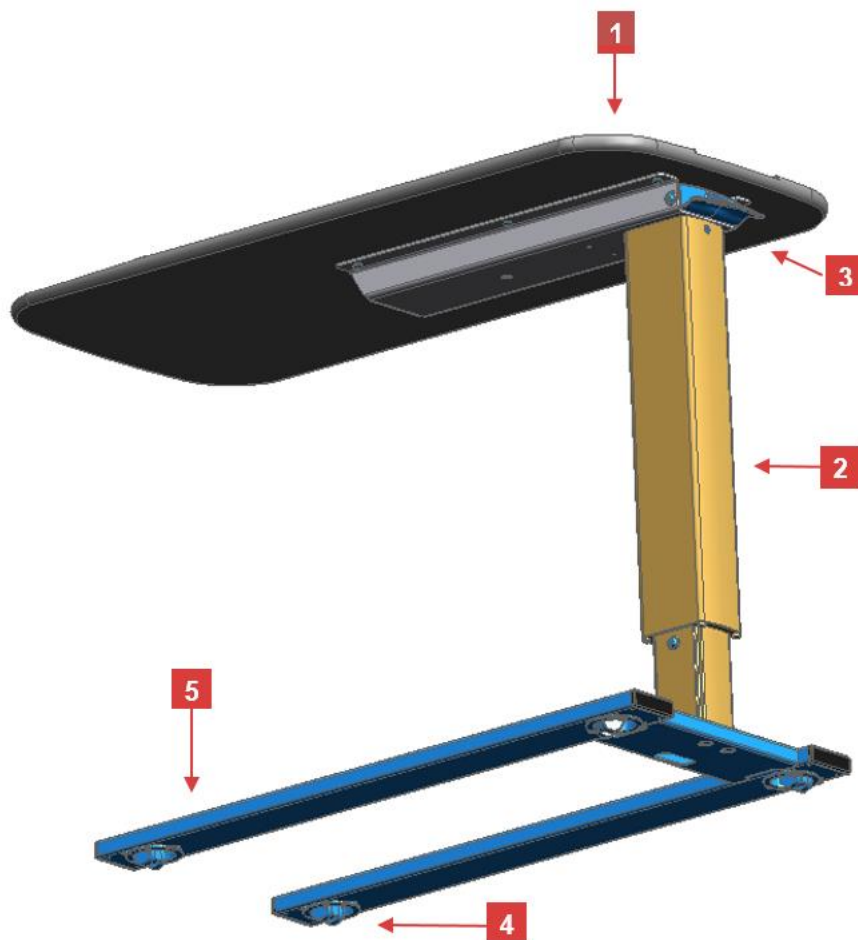


Figure Server Solido 2 – version with low undercarriage

1. Fixed part of eating board
2. Column construction
3. Unlocking mechanism
4. Castors 25 mm
5. Undercarriage (shape U)

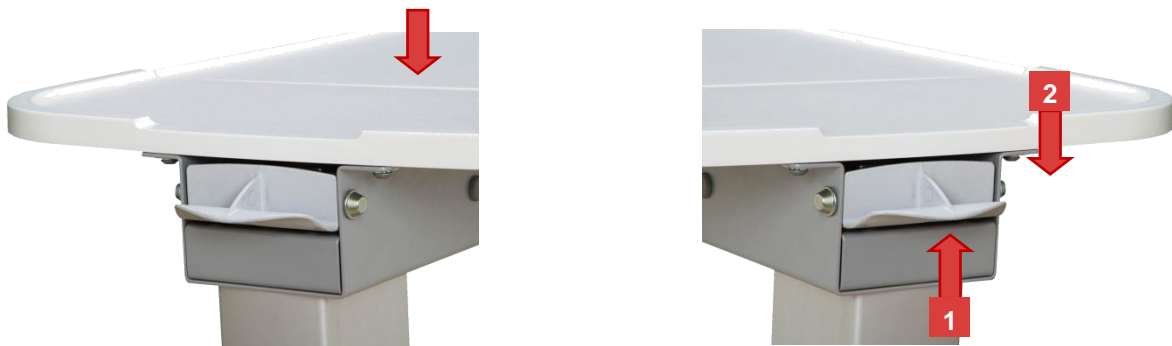
7 Server Positioning

7.1 Height adjustment

The cabinet allows the adjustment of the height of the eating rack in a range from 80 – 106 cm above the floor level.

When the control button is pressed upwards (1) the lifting mechanism is unblocked (gas spring), then it is possible to adjust the height of the eating board (2).

In case that the server SOLIDO 2 is equipped with “**Easy to lift**” gas spring you don’t need to press the blocking mechanism and you can only pull the eating board up.



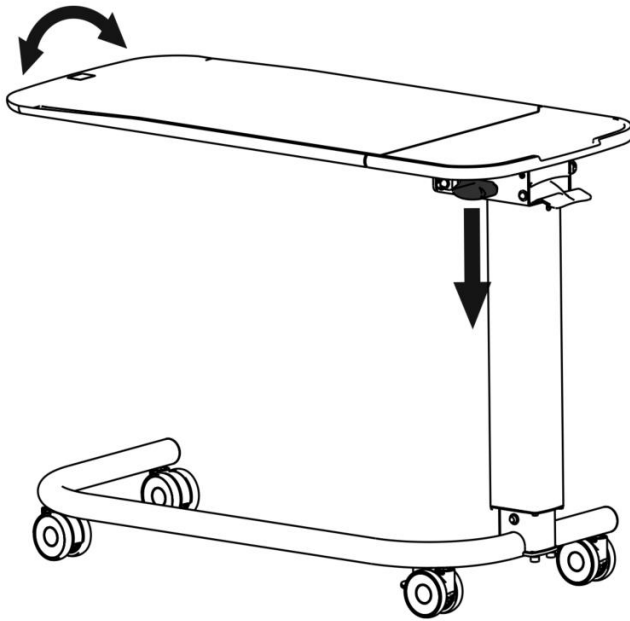
7.2 Tilt adjustment (option)



Hospital staff is responsible for acquainting patient with correct use of the tilting mechanism!



When user presses down tilt lever any object on the eating board will fall down!



To tilt eating board:

- push down tilt lever and hold it pushed down
- tilt eating board manually and release the tilt lever in order to fix position of the eating board

Figure Tilt adjustment

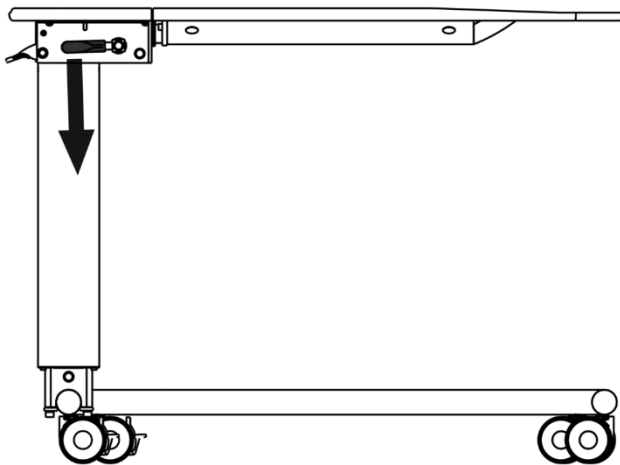


Figure Tilt lever control

8 Cleaning and Disinfection



- To disinfect use agents designed only for cleaning health equipment.
- Do not use abrasives (scouring powder), scourers and other materials and agents which could damage the coating.
- Do not use corrosive, caustic agents and strong acids.
- Do not use agents that could alter the structure and behaviour of the plastics (petrol, toluene, acetone, etc.).



- Clean by wiping with a damp properly wrung cloth.
- The cabinets are not designed for maintenance in automatic bed washers.
- The cabinets are not designed for wet blast cleaning, spraying, showering or even steam cleaning.



We cannot be liable for any damage or hazards that may arise when using inappropriate detergents or disinfectants, not observing the manufacturer's regulations regarding dosage and a combination of other agents or bad care of the cabinet. The person authorised by the healthcare provider is responsible for selecting and applying the appropriate disinfection.

Recommended disinfectants tried and tested at the manufacturer

Disinfectant	Manufacturer
TERRALIN, MIKROZID, THERMOSEPT	Schülke &Mayr
BACILLOCID RASANT, MIKROBAC FORTE, DISMPOZON PUR	BODE Chemie
LYSOFORMIN 3000, LYSOFORM - KILLAVON	LYSOFORM

Extent of cleaning

Level of cleaning	Extent of decontamination - bed parts
1. Daily cleaning	Surfaces exposed to daily contact with the user and operator: <ul style="list-style-type: none"> ■ Eating rack ■ Handling features (lift control button)
2. Complete cleaning and disinfection	Bed parts presented in point 1 and also: <ul style="list-style-type: none"> ■ All accessible parts of the construction and undercarriage

9 Storage

It is recommended wrapping or covering up the server for problem-free storage so that the coating or plastic parts cannot get damaged.

The same conditions apply to the warehouse environment as for the working environment.

10 Maintenance

To prevent the wear and tear of some parts of the server with the effect of cleaning and disinfection, the following places on the bed must be checked at least once every **12 months**:

- Server telescopic lift column – wipe and lubricate with silicone oil

Other special maintenance procedures are qualified work so it is recommended that they be performed by a professional service.



The server may not continue to be used if you detect it contains non-removable faults or defects. In such a case immediately contact the manufacturer (or dealer).

11 Environmental Protection

The company LINET, spol. s r.o. is aware of the necessity to protect the environment for future generations and therefore devotes great attention to the development, innovation – planning, production and use of such technology and materials that are environmentally friendly.

This product is constructed from materials that are environmentally friendly! The product does not contain dangerous substances based on cadmium, mercury, asbestos, PCB or CFC! The operational noise-level of the product meets the requirements for the protection of public health against undesirable noise and vibration in protected indoor building premises. Wooden parts used in the product are not made from exotic wood such as mahogany, jacaranda, ebony, teak, grenadil or santo, and do not come from the Amazonian rainforests or other virgin forests.

All waste packaging left over from when the product is made operational is marked in accordance with the legal regulations on packaging. Sort the waste packaging, which is left over once the product is made operational by following the graphic symbols and deliver it to a person authorised to further utilise it.

The product contains recyclable steel and plastic components – to optimise recycling once the operation of the product ends, separate the individual parts so that the raw materials from which the product is made can be put to further use.



The product is not designed for removal as part of communal waste!

By removing this product appropriately you will help preserve valuable natural resources and help prevent potential negative effects on the environment and human health, which could result from the incorrect destruction of waste. You can request further details from authorised environmental protection authorities, or the closest collection point for separated waste collection.



Fines may be imposed under national regulations if an incorrect procedure for waste removal is used.

Protect your health and the environment. Thank you.

12 Guarantee and Service

A **24-month guarantee** is provided for the server commencing the date of delivery unless the purchase contract states otherwise! The manufacturer carries out guarantee and post-guarantee repairs, or an authorised service organisation based on a written qualifying certificate to perform these activities. The manufacturer issues the relevant certificate.

13 Signs and Symbols Used



max. server load



warning in the instructions for use



instrument for indoor use