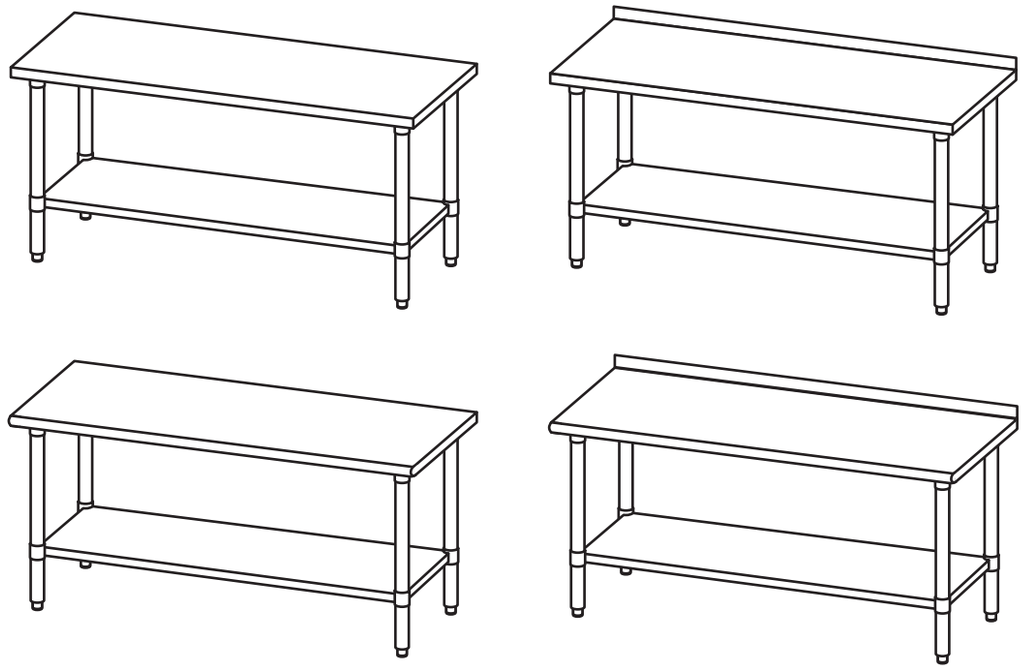
COOLCHEF WORKTABLE
Operating & Assembly Instructions

Models: KFD-MATS KFD-MATS-A
KFD-MATS-HB KFD-MATS-AB



: support@coolchefequipment.com

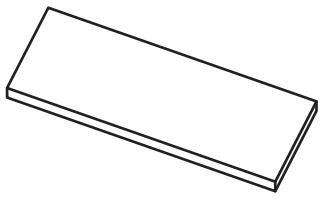
Safety Tips:

• Always assemble or move the table with at least two people to avoid damage or injury.
• Wear protective gloves during assembly to prevent scratches.
• Keep all hardware out of children's reach.

Package Contents:

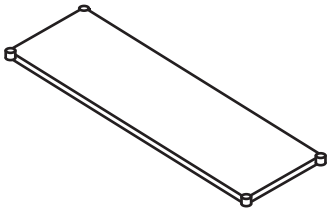
Part	Description	Qty
Ⓐ	Stainless steel Top	1
Ⓑ	Galvanized undershelf	1
Ⓒ	Galvanized Legs	4
Ⓓ	Set Screws	16
Ⓔ	Little Wrench (Tool)	1

Ⓐ



Stainless steel Top

Ⓑ



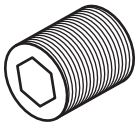
Galvanized Undershelf

Ⓒ



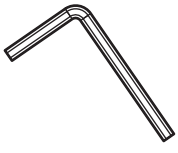
Galvanized Legs (x4)

Ⓓ



Set Screws (x16)

Ⓔ



Little Wrench

Assembly Instructions:

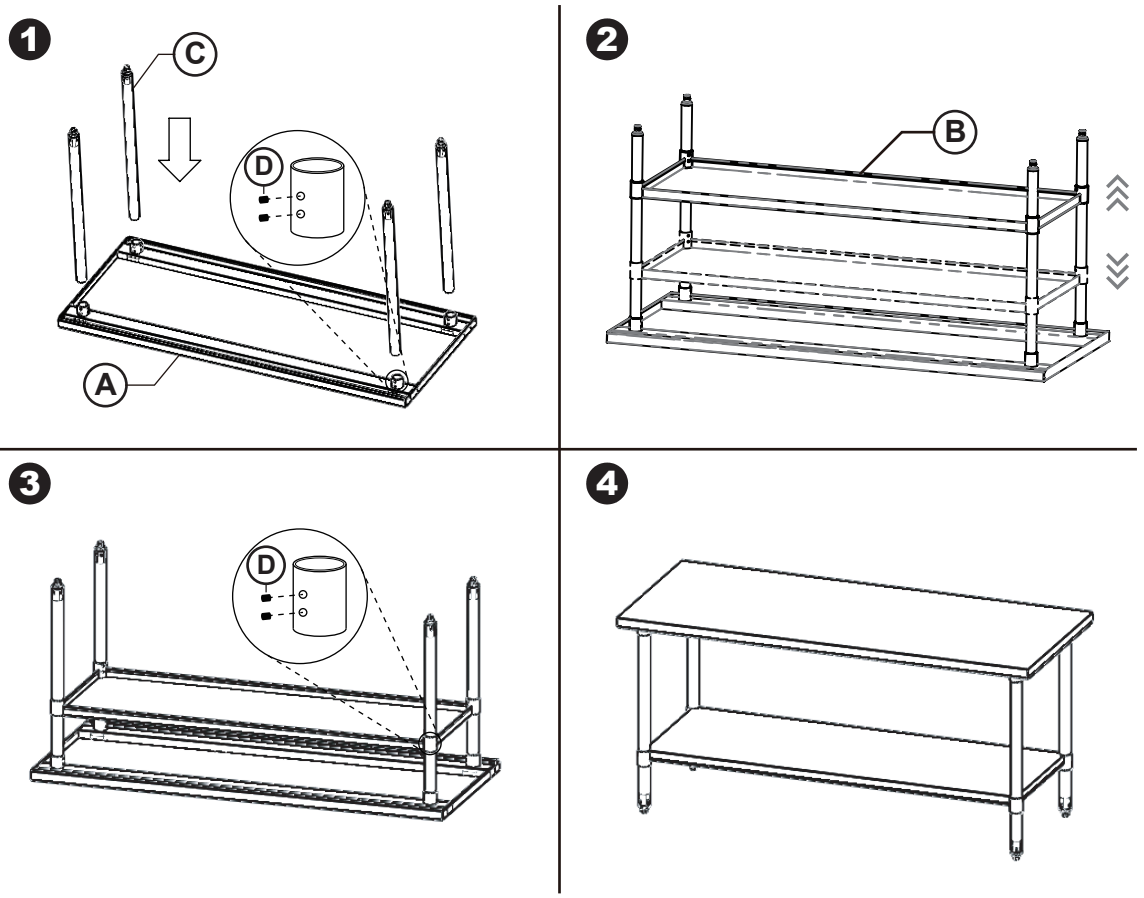
1. Lay the worktable top (A) on the floor with its sockets facing upward, insert the 4 legs (C) into the sockets, lightly tighten the set screws (D) to secure the top (A).

2. Slide the undershelf (B) to the desired position.

3. Lightly tighten the set screws (D) to secure the undershelf (B).

4. The worktable is now assembled.

5. With assistance, turn the table over and remove any protective films. The table is now ready to be used.



Additional Notes:

• The adjustable feet allow stable placement even on uneven floors.

• Confirm all screws are securely tightened before use.

How to Clean Stainless Steel:

1. Use the right cleaning tools: Soft cloths, microfiber sponges, or plastic scouring pads are best. Avoid using anything that might scratch the surface.

2. Handle with clean gloves or cloths: This will guard against stains or finger marks.

3. Clean with the grain: Stainless steel usually has a visible "grain" running in one direction. If you can see the lines, it's always best to scrub or wipe parallel to them.

4. Use the right cleaning chemicals: The best cleaners for stainless steel will contain alkaline, chlorinated alkaline, or non-chloride chemicals.