



## Mobile Cafeteria Tables-

National Public Seating Cafeteria Tables are manufactured to high standards and exacting specifications. The entire line of tables performs well and provides excellent service in today's demanding environments. Emphasis is placed on the quality & workmanship and only minimal maintenance is required.

### **Routine Maintenance**

Table tops to be cleaned thoroughly - **Daily**

All metal table frames must be cleaned as required – the use of too much water, acidic or bleach will damage the metal components and compromise the tables operation – **Weekly or as required**

Inspect all fasteners, checking for anything loose – tighten if necessary, **Minimum every (6) months**

Lubricate all pivot points by spraying food grade silicone into the inside of each apron cup and all leg table tops **Minimum every (6) months**

## Plastic Laminate Tops

### **Care Instructions**

The best way to keep laminate counters tops clean is to wipe up spills immediately. The longer it sits, the more likely it is to stain.

To clean the surface, use a damp cloth or sponge and a mild soap or detergent.

Rinse thoroughly with warm water and wipe dry.

Difficult stains such as coffee or tea can be removed using a mild household cleaner/detergent and a soft bristled brush, repeating as necessary.

If a stain persists, use a paste of baking soda and water and apply with a soft bristled brush. Light scrubbing for 10 to 20 strokes should remove most stains. Although baking soda is a low abrasive, excessive scrubbing or exerting too much force could damage the decorative surface,

