

DOLOMITI BREAD/FRUIT/ DISPLAY STAND GN 1/2 H23,5 cm

Peso lordo

2.9 kg

Material

- Varnished beech wood
- European oak hardwood
- Painted Steel

Finishes

- Chromed steel

Descrizione

• Supporting structure in black-painted metal with high-resistance, non-toxic acrylic paint.
• Crates in wood treated with two coats of water-based paint, suitable for food contact and certified, compliant with legal European regulations.
• Included: 1 wood box GN 1/2

Pulizia

Oiled wood
The new product may show traces of excess oil, which can be removed with a soft cloth. For cleaning, we recommend using a cloth dampened with water. Do not use solvents, detergents, or abrasives. Do not immerse in water; dry immediately after cleaning. Oiled surfaces can be re-oiled using a soft cloth and odourless vegetable oil.
Cleaning & Maintenance
Wipe the surface with a damp cloth or sponge. You may use a mild soap or detergent. Wipe completely dry with a soft rag using a straight line motion.
PE, porcelain, glass, satinated stainless steel, chromed steel and brass
All removable components can be washed in the dishwasher. If it is not removable, we recommend hand washing it with neutral detergent.
Care Instruction:
We recommend washing the parts of the product that come into contact with food before first use.

For ongoing care, clean the product after each use as follows:

• Wooden parts should never be immersed in water. Clean them with a damp cloth using clean lukewarm water and neutral

soap, then dry immediately.

• Metal parts can be hand-washed with clean lukewarm water and neutral soap, followed by thorough drying.

• Plastic parts can also be hand-washed with clean lukewarm water and mild soap, then dried.

• Avoid using abrasive sponges, harsh detergents, pressure washers, or dishwashers!

• After washing, store the product in a clean indoor environment, away from moisture and direct sunlight.

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