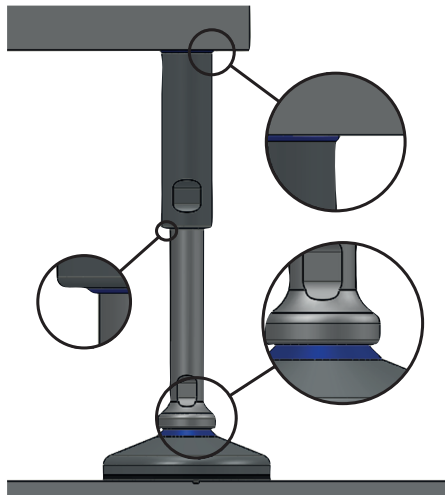


# Cleaning and maintenance



The levelling feet are specially designed to satisfy the strict hygiene standards of the dairy, pharmaceuticals and food industries as well as 3-A „88-00“ or USDA. The seals prevent the ingress of dirt and bacteria (Fig. 1).

A key advantage is that this optimises the washing time.



(Fig. 1)

## **Cleaning**

- 1.) First rinse the levelling foot at a maximum water temperature of 40°C.
- 2.) Apply the alkaline cleaning agent up to a maximum temperature of 90°C and in due consideration of the specific wash concentration, and allow to take effect for 10 minutes.
- 3.) Then rinse off the levelling foot with water (8–12 bar, max. 100°C). To prevent damage to the levelling foot, make sure that the water jet is sprayed at an angle of approx. 45°. The water jet should be kept at a minimum distance of 300 mm from the levelling foot.
- 4.) Stubborn dirt particles should be removed with the aid of soft brushes or scrapers.

## **Maintenance**

Regularly inspect the seals and ensure that they are not damaged.

If one or more seals on the levelling foot are damaged, the entire levelling foot must be replaced. Make sure that the specified loads are not exceeded.

For all maintenance work, make sure that the environment is clean. If the stainless steel parts do not have smooth surfaces, it is also essential to ensure that the levelling feet can be cleaned appropriately: if the surfaces are scratched, the levelling feet must also be replaced.