

# SIX-STAR™ TABLETOP FOOD BAR ASSEMBLY INSTRUCTIONS

SEE CARE & USE INSTRUCTIONS FOR CLEANING OF SNEEZE GUARD AND OTHER PARTS.

Tools Needed: 7/16" wrench

Step 1: Unpack and inventory all parts (see Parts List). To ensure proper assembly, it is suggested that you take time to locate and identify each part.

| Part   | PARTS LIST |                        | Qty |
|--|------------|------------------------|-----|
|  | Qty        | Part                   |     |
| Acrylic Sneeze Guard Panels                          | 2          | Short Shield Knobs     | 2   |
| Sneeze Guard Ridge Channel                           | 1          | Long Post Knobs        | 2   |
| Sneeze Guard Posts                                   | 2          | Basin                  | 1   |
| Sneeze Guard Post End Shields (shipped inside posts) | 2          | Drain Reducer w/O-ring | 1   |
| Nylon Thumb Screws (attached to posts)               | 4          | Drain Plug             | 1   |

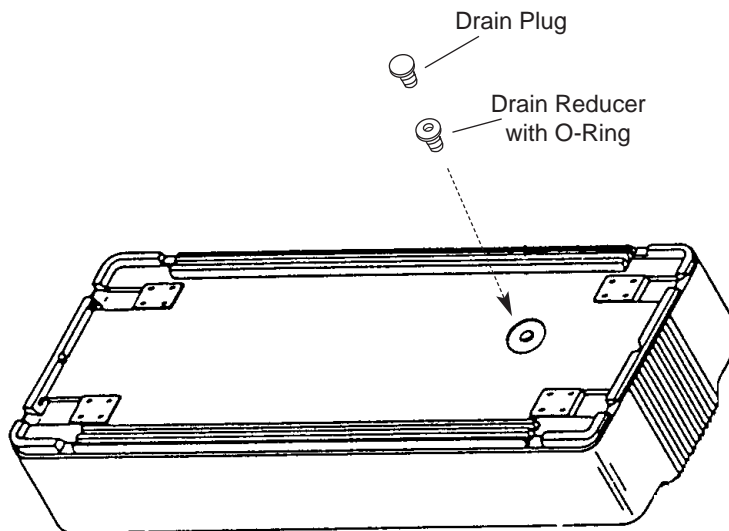


Figure 1

Step 2: Turn Basin upside down.

Step 3: Place O-ring around Reducer Ring (larger off-white, nylon insert). Thread Reducer Ring into drain hole on under side of basin. Thread Drain Plug into Reducer Ring (see Figure 1).

Step 4: Place Sneeze Guard Ridge Channel with either side up on flat surface (across a table with the ends hanging off recommended).

Step 5: Peel paper off both sides of each Acrylic Sneeze Guard Panel.

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FoodService Products

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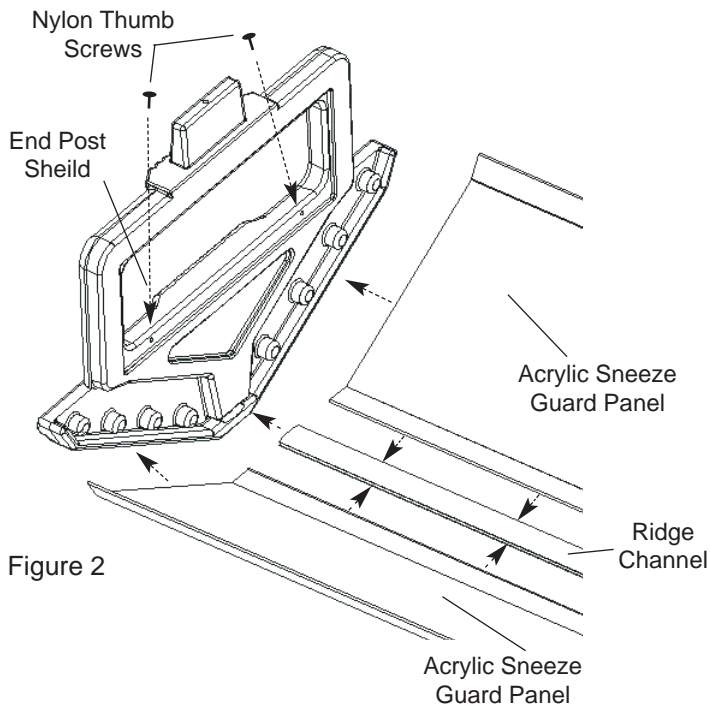


Figure 2

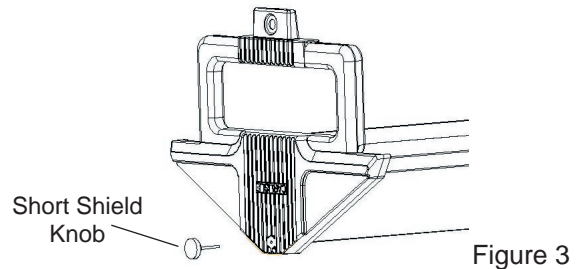


Figure 3

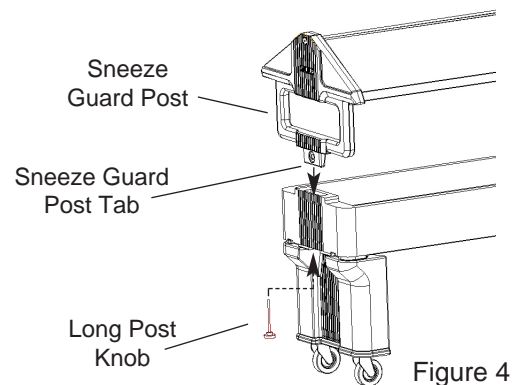


Figure 4

- Step 6: Remove Sneeze Guard Post End Shield by unscrewing nylon thumb screws. Remove paper from both sides. Reattach to Sneeze Guard Post. Repeat procedure for other End Shield (see Figure 2).
- Step 7: Insert both Acrylic Sneeze Guard Panels into Sneeze Guard Ridge Channel so that both Panels slant upward. Position Panels in the center of Ridge Channel (see Figure 2).
- Step 8: Insert one end of Ridge Channel and Panels into one Sneeze Guard Post, aligning the panels to fit in the groove between the top of the Post and the round protrusions (see Figure 2) (Note: The "Carlisle" logo faces the outside).
- Step 9: Insert one Short Shield Knob through Sneeze Guard Post and into the Sneeze Guard Ridge Channel. Tighten until snug. Do not over-tighten (see Figure 3).
- Step 10: Repeat procedure with other Sneeze Guard Post.
- Step 11: With assistance, flip assembled sneeze guard over and place Sneeze Guard Post tabs into basin slots (see Figure 4).
- Step 12: Insert Long Post Knob through underside of basin and into the Sneeze Guard Post. Tighten until snug. Do not over-tighten (see Figure 4). Repeat procedure for other side.

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# CARE AND USE INSTRUCTIONS



6601  
6 Foot Six★Star™ Tabletop



6600  
4 Foot Six★Star™ Tabletop

## Sneeze Guard

1. Wash with mild soap and water, rinse, and pat dry with a soft cloth or paper towel.
2. To prevent the possibility of scratching or discoloration, NEVER:
  - Wipe with a harsh cloth
  - Use cleaners containing ammonia
  - Use solvents such as acetone, alcohol, carbon tetrachloride, etc.
  - Use combination cleaner and wax or spray wax.
3. To maintain luster, use a paste wax.

## Basin and Legs

1. Fill the food bar with chipped, cubed or cracked ice. A 4-foot Six-Star™ Food Bar will hold approximately 35 to 40 pounds of ice cubes and a 6-foot Six-Star™ Food Bar will hold approximately 45 to 55 pounds of ice cubes.
2. Top Notch® Food Pans can be used in the Food Bar. The 4-foot Food Bar will hold three 12" x 20" pans up to 4" deep; the 6-foot Food Bar will hold five 12" x 20" pans up to 6" deep.
3. For an iceless system, use our Coldmaster® Food Pans in the 6 foot Six-Star™ Food Bars.
4. Use a vinyl treatment such as "Armor All" to maintain the appearance of your food bar.
5. DO NOT:
  - Use abrasives to clean unit.
  - Place food pans that have been heated over flame, electrical burner or oven, directly into Food Bar.
  - Pour hot food into the Food Bar.
  - Store Food Bar on hot surfaces.
  - Place Food Bar over flame or electrical calrods.
6. Not intended for use in direct sunlight.

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