



## Routine Cleaning & Maintenance

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- Regularly clean your cart to maintain hygiene and appearance, especially in foodservice areas.
- Regularly clean and grease casters.
- Refer to our guide on Cleaning of Stainless Steel for information on suitable cleaning agents and processes.
- Contact us if your cart needs replacement casters, parts, or accessories.



## Lifting Items Safely

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- Always bend at your knees— not your back— when lifting or placing items onto the cart.
- Follow OSHA guidelines to reduce the risk of strain or injury.



## Check the Weight Capacity

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- Each cart has a labeled weight capacity— find this label on the side of the top shelf of the cart (on top).
- Confirm the total weight of items evenly distributed across the cart's shelves does NOT exceed this limit.



## Mind the Corners

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- Reduce the risk of accidents by slowing down at corners and intersections.
- Be mindful of others in high-traffic areas to avoid collisions.



## Distribute Weight Evenly

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- Ensure items are evenly distributed across the shelves to maintain cart stability.
- This reduces tipping risks and makes maneuvering the cart easier.



## Push, Don't Pull

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- Refer to OSHA regulations for push/pull rules.
- This minimizes stress on your body and improves control.
- Exception: For specialized push-pull carts, follow the specific instructions provided.