

# HK SERIES

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HK100 HK200 HK300 HK400

## TOTALDRAFT T-WING DISSECTION STATIONS



HK100 Elevating Wing Totaldraft Station - (HK100 includes HK200 and HK300)

REFERENCE / USER  
MANUAL



21750 Coolidge Highway • Oak Park, MI 48237 USA  
+1 800-362-8491 • 248-291-2040 • Email: info@mopec.com

Rev 6-10-14 ©

**IMPORTANT INFORMATION**

**MODEL NO.:**

**SERIAL NO.:**

**DATE OF PURCHASE:**

**DATE OF INSTALLATION:**

**INSTALLATION NOTES:**

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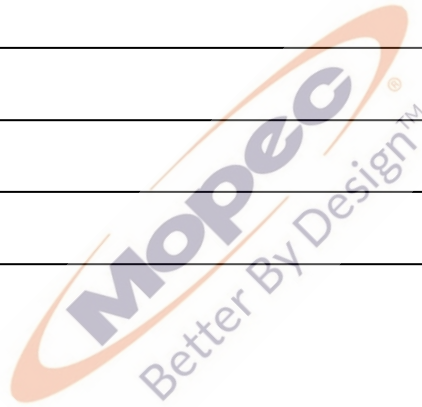
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**SERVICE AND SUPPORT:**



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## **TABLE OF CONTENTS**

<b>FAMILY INTRODUCTION</b>	<b>4-5</b>
<b>FEATURES</b>	<b>6-7</b>
<b>INSTALLATION</b>	<b>8</b>
<b>CLEANING AND MAINTENANCE</b>	<b>9</b>
<b>WARRANTY</b>	<b>10</b>
<b>TROUBLE SHOOTING GUIDE</b>	<b>11</b>
<b>TUV CERTIFICATES</b>	<b>12</b>
<b>ISO CERTIFICATE</b>	<b>13</b>
<b>PRODUCT DRAWINGS</b>	
<b>HK100</b>	<b>14</b>
<b>HK300</b>	<b>15</b>
<b>HK400</b>	<b>16</b>



## **FAMILY INTRODUCTION**

Mopec's HK Series Totaldraft T-WINT Dissection Stations come in many different styles which make them advantageous for a wide variety of users.

All units in the **HK** Series consists of the following:

**Work Grid:** 16 Gauge, type 304 Stainless Steel with a # 4 Satin Finish

**Housing:** 14 Gauge, Type 304 Stainless Steel with a # 4 Satin Finish

**Support Pedestal:** 18Gauge Type 304 Stainless Steel with a # 4 Stain Finish

**Electrical:** 115 v / 1ph / 60 Hz                      Current Draw: 20 Amp maximum

**Hot/Cold Fixture:** Swing spout and a vacuum breaker

The Totaldraft Dissection Station T-Wing utilizes both a backdraft system and totaldraft system. These backdraft and totaldraft ventilation systems have been proven effective in Mopec's wide variety of grossing stations. The backdraft system is accomplished using a 60° angled grill behind the entire work surface of the countertop. The grill is perforated with 3/16" x 5/8" slots on 13/16" x 3/8" staggered centers, yielding a 30% open area. The grill is designed to be rinsed while in use without any fluid entering the ventilation system of the facility. Integrally constructed counter tops, sinks and base cabinets allow for a safe adjacent work surface which is easily cleaned.

The totaldraft system is designed to provide downward airflow consistent throughout the work surface. Grid plates elevate the work area over a deep downdraft cone that is designed to accept fluids while consistently ventilating the work area. Three grid plates are included and are completely interchangeable. Each grid plate is perforated with 1/2" diameter holes on 1" staggered centers, yielding a 20% open area. The grid plates are fabricated with a 45° marine edge that helps contain fluids from dripping over the edge. The Dissection Table incorporates an elevating mechanism allowing for an ergonomically correct height adjustment. The totaldraft system is designed to provide plates elevate the work area over a deep downdraft cone that is designed to accept fluids while consistently ventilating the work area.

Three grid plates are included and are completely interchangeable. Each grid plate is perforated with 1/2" diameter holes on 1" staggered centers, yielding a 20% open area. The grid plates are fabricated with a 45° marine edge that helps contain fluids from dripping over the edge. The Dissection Table incorporates an elevating mechanism allowing for an ergonomically correct height adjustment. All welds are accomplished with a stainless steel filler media. All exposed welds are ground smooth and grained to match the adjacent #4 satin mill finish. The construction is superior, utilizing TIG welding on all seams and mating sections which are ground smooth and re-grained to match the #4 satin factory finish. All internal plumbing and electrical lines are factory installed and tested. Utilities hookup is minimal and can be accomplished in minutes.

The models are as follows:

**HK100**

HK100 consists of (1) one HK300 + (1) one HK200

Dimensions: 108" Long x 30" Wide x 50" High (Counter top and Cabinet)

Dimensions: 56 1/2" long x 30" wide 37" lowered, 47 1/4" raised (elevating dissecting wing)

Fabricated of 18 gauge stainless steel

Standard Features Include:

Vent tie-in

Two sink wells

Removable perforated grid plates

Two hot/cold mixing valves

Two fixtures with swing spouts

Two sink spray assemblies

Support Pedestal has two access doors (one on each side)Two G.F.C.I. Receptacles

It is the responsibility of the customer to ensure that there is adequate room from receiving to final destination of equipment.

**Options:**

*BL800 1 hp Disposal – All units*

*BL400 3/4 hp Disposal – All units*

*HO007 Hand Spray Rinse – All units*

*HO008 Gas Valve (Deck Mounted) – All units*

*HO009 Air Valve (Deck Mounted) – All units*



## **FEATURES**

### **HK200 Totaldraft Dissection Table Elevating Wing**

**Totaldraft Dissection Table:** All stainless steel construction, the ventilation system is Mopec's exclusive totaldraft ventilation system. The inner ventilation chamber also acts as the drain sink. The work surface has self-supporting perforated grid plates and is made of 16 gauge stainless steel perforated with 1/2" diameter holes. The grid is designed for easy cleaning with single flanges eliminating any unseen areas that will accumulate bacteria. Hand slots are included for easy handling. Material finish is #4 satin finish.

**Elevating Mechanism:** The dissection wing is elevated using an electro-mechanical lifting with a watertight pendant switch

### **HK300 Backdraft Dissection Countertop**

**Support Pedestal:** Fabricated of 18 gauge stainless steel, the support pedestal is complete with access doors on each side. Each corner is fitted with a 14 gauge gusset along with an adjustable bolt for leveling during installation.

**Hot/Cold Water Fixture:** The countertop is included with two large sinks that include a hot/cold water fixture. Hot/cold mixing fixture uses a single lever valve.

**Base Countertops:** Each countertop is fabricated for heavy-duty use. All face joints are flush without overlaps. Corners are reinforced with angles or welded as required. All exposed face rails and stiles are 1-1/4" wide. A 3/4" deep by 1/2" rabbit is included for all doors and drawers. Countertops are fabricated with a 4" high by 3" deep toe space. Each corner is fitted with a 14 gauge gusset with an adjustable bolt for leveling during installation.

**Construction:** Stainless steel counters are fabricated integral with the ventilation duct design. The top is fabricated with 1-1/4" thick marine edge formed around the full perimeter. The underside of the counter is reinforced with steel channels and covered with sound deadening material as required by design. Sinks are integrally constructed with full 1" radius corners for easy cleaning. The backdraft system uses a 60° angled grill behind the entire work surface.

**Grill:** The grill is perforated with slots on 13/16" x 3/8" staggered centers, yielding a 30% open area. Designed to be rinsed while in use without any fluid entering the ventilation system of the facility.

**Sink Rinse Fixture:** Two sink rinsing fixtures are provided adjacent to the hot and cold water faucet and includes cold water control.

**Electrical Receptacle:** Two watertight 115 volt GFCI duplex receptacles for safe use of all electrical devices.

**HK400 Totaldraft Dissection Table Non-Elevating Wing**

**Totaldraft Dissection Table:** All stainless steel construction, the ventilation system features Mopec's totaldraft ventilation system. The inner ventilation chamber also acts as the drain sink. The work surface has self-supporting perforated grid plates and is made of 16 gauge stainless steel perforated with 1/2" diameter holes on 1" centers. The grid is designed for easy cleaning with single flanges eliminating any unseen areas that will accumulate bacteria. Hand slots are included for easy handling. Material finish is #4 satin finish.



## **INSTALLATION**

The installation procedure is quite important to assure 100% functionality with the equipment. Upon unpacking the unit, carefully place it in the area where it is to be used.

Placing a bubble level on the edge of the unit's edge (do not place the level on the table's surface) side to side and front to back, assures the unit is completely level.

Once the unit is leveled, the utilities can be hooked up. The cold water line is ½" and the hot water is ½" hard copper which will require customer supplied on/off valves. Mopec suggests using ball type water valves to assure proper water flow for operating all table accessories. Drain lines are standard 1 1/2" IPS and need to be vented to assure proper drainage.

Electrical requirements are solely dependent on accessories. If the table excludes a disposal, one (1) 115v/1ph/60Hz 15 amp circuit is sufficient. If a disposal is included, a second 115v/1ph/60Hz 15 amp circuit must be added. This second circuit CAN BE tied into the same junction box but **wired independently**.





## **CLEANING AND MAINTENANCE**

All stainless steel surfaces can be cleaned with soap and water, which will remove debris.

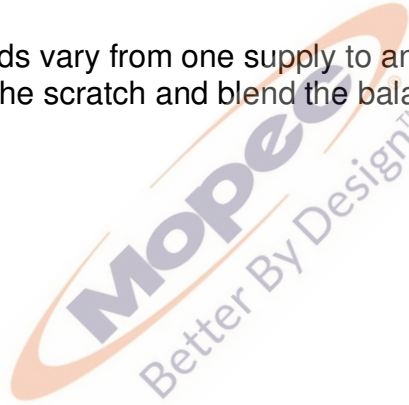
The stainless steel surfaces can be disinfected with a non caustic disinfectant. We suggest using BE045 PathCloud or BE047 Bench Wipe for cleaning purposes.

We recommend you **NOT USE** a bleach solution to clean your unit. Bleach will eventually erode stainless steel if not thoroughly rinsed. **The use of chlorine bleach will VOID THE STAINLESS STEEL WARRANTY**

During the cleaning, we suggest wiping the surface in the same direction as the satin finish which will help lift up dirt from the grain finish.

Scratches can be removed simply by utilizing a "non-metallic" abrasive pad and rubbing in the same direction as the satin finish.

Since most abrasive pads vary from one supply to another, we suggest rubbing the entire surface to blend the scratch and blend the balance of the surface.



## WARRANTY

### MOPEC HK SERIES STATIONS

### LIMITED WARRANTY

Products manufactured by Mopec will be free from defects in material and workmanship and conform to Mopec's description or specifications. If a warranty claim is made within one (1) year from the earlier if the date of acceptance/first beneficial use, the defective or nonconforming Product or Part thereof will be repaired or (at Mopec's option) replaced free of charge, FCA Mopec's dock. All warranty claims must be in writing and received by Mopec within the warranty period. The warranty is not transferable (other than to customers of Mopec's authorized Distributors), and will not apply unless the Equipment has been properly installed, maintained and operated in accordance with all instructions; and does not apply to defects, nonconformities or other failure due to Equipment misuse, abuse, modifications, or other causes outside Mopec's control. If a warranty claim is made in writing within the warranty period, the defective or nonconforming Equipment (or Part thereof) will be repaired or (at Mopec's option) replaced free of charge, FCA Mopec's dock.

**THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. THE WARRANTY AS SET FORTH HEREIN IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.**

To the extent that Mopec is acting as a supplier of Products manufactured by a third party, the Products will be warranted only to the extent that they are warranted by their manufacturers and Buyer (or its customer) agrees to look solely to the Product manufacturer for all warranty claims.

*MOPEC, 21750 COOLIDGE HIGHWAY, OAK PARK, MI 48237*

## TROUBLE SHOOTING GUIDE

<u>Problem</u>	<u>Possible Solution</u>
My unit's faucets do not work	Assure water to unit is on. Assure water to facility is on.
My hand spray does not work	Assure water to unit is on. Assure hose is not kinked.
My disposal is not working	Assure your facility circuit breaker has not been tripped. Assure the G.F.C.I. has not been tripped (off) – Reset to on. Reset circuit breaker on the bottom of disposal or switch box for the disposal.
My Ventilation is does not work	Assure your facility circuit breaker has not been tripped. Assure the G.F.C.I. has not been tripped (off) – Reset to on.

# Certificate



Certificate no.

CU 72041125 01

**License Holder:**  
 Mopec, Inc.  
 21750 Coolidge Hwy  
 Oak Park MI 48237  
 USA

**Manufacturing Plant:**  
 Mopec, Inc.  
 21750 Coolidge Hwy  
 Oak Park MI 48237  
 USA

Test report no.: USA GB 30471055 001

Client Reference: Rick Bell

Tested to: UL 61010-1:2004  
 CAN/CSA-C22.2 61010-1:2004  
 NFPA 79:2002

Certified Product: Grosing Station

License Fee - Units

Model Designation: KMBXXXX  
 (X= 0-9, A-Z, - not safety-relevant) 7

Rated Voltage: AC 115V, 60Hz  
 Rated Current: 20A  
 Protection Class: I

Special Remarks: To be installed according to the licensee's installation instructions.

Appendix: 1 7

Licensed Test mark:



Signatures

Date of Issue  
 (day/month/year)  
 04/02/2005

*S. Schmitt*

Stephan Schmitt  
 President

*M. Raup*

Dipl.-Ing. M. Raup  
 QA Certification Officer

TÜV Rheinland of North America, Inc., 13 Sherman Road, Norwalk, CT 06470, Tel: (203) 426-6810 fax: (203) 426-6164





# CERTIFICATE OF REGISTRATION

This is to certify that

## **MP Acquisition, LLC DBA Mopec**

21750 Coolidge Highway, Oak Park, Michigan 48237 USA

operates a

## **Quality Management System**

which complies with the requirements of

## **ISO 9001:2008**

for the following scope of registration

**The registration covers the quality management system for the design, engineering, manufacturing and installation of equipment and distribution of supplies for morgue, pathology, histology and necropsy applications.**

Certificate No.: CERT-0078089  
File No.: 1068177  
Issue Date: March 11, 2014

Original Certification Date: April 9, 2008  
Current Certification Date: April 7, 2014  
Certificate Expiry Date: April 6, 2017

Chris Jouppi  
President,  
QMI-SAI Canada Limited

Samer Chaouk  
Head of Policy, Risk and Certification



ISO 9001



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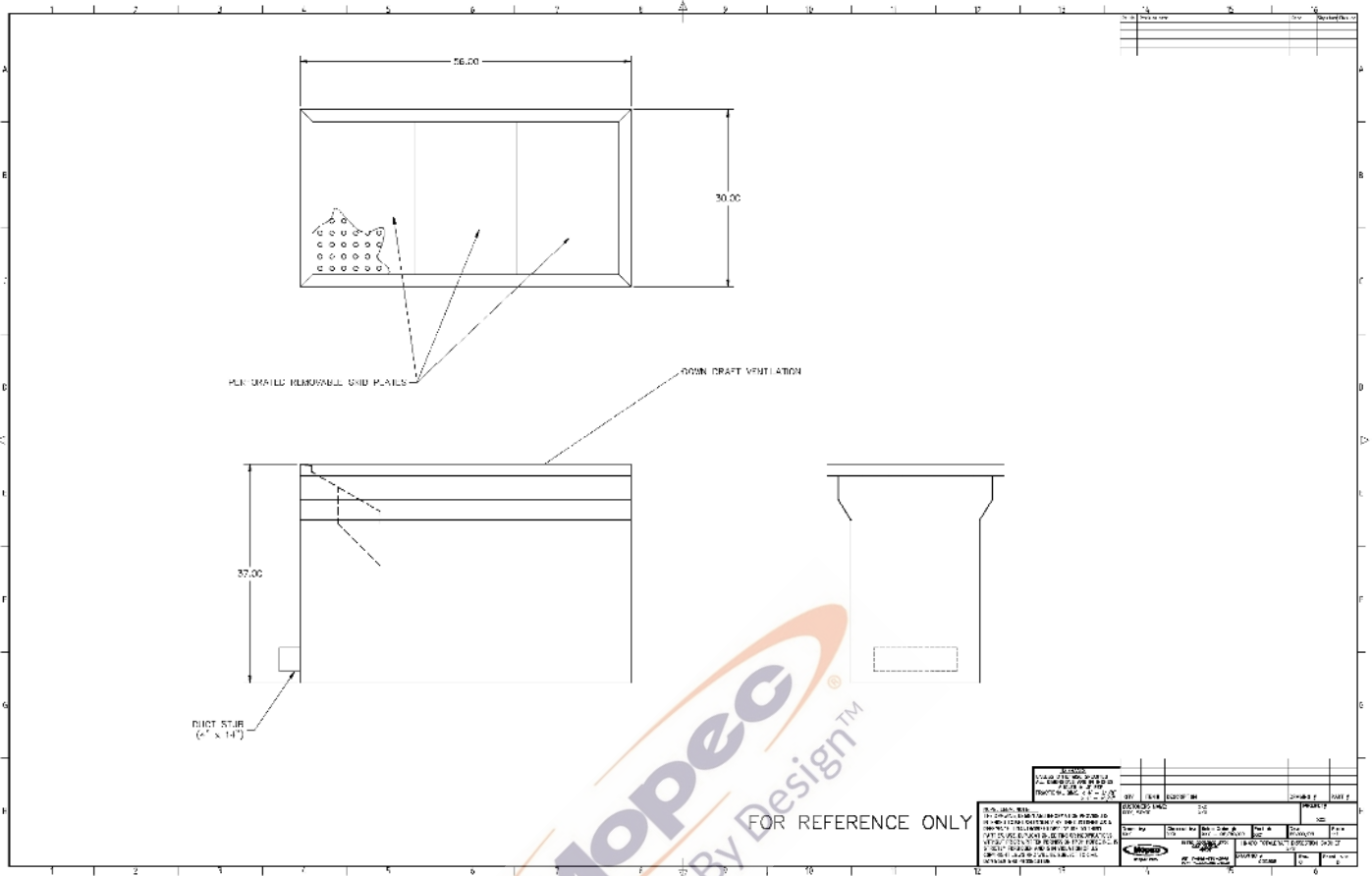








# MOPEC HK – TOTALDRAFT T-WING DISSECTION STATIONS



REVISIONS		DATE	BY	CHKD	APP'D	DATE
1	ISSUED FOR FABRICATION					
2	REVISED TO ADD DUCT STAIR					

NO.	REV.	DATE	BY	CHKD	APP'D	DATE
1	1					
2	2					