

# USER MANUAL



## BF900 Down and Back Draft Dissection Table



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[www.mopec.com](http://www.mopec.com)

Serial # : \_\_\_\_\_

Install date : \_\_\_\_ / \_\_\_\_ / \_\_\_\_

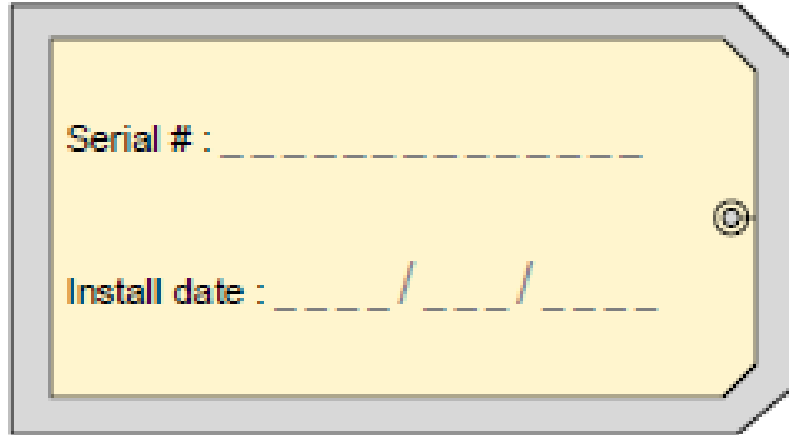


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## UNPACKING

- 1) Carefully inspect the exterior of the shipping container before opening. If the crate is damaged and the product has sustained damage then immediately contact Mopec and the freight carrier. **Never discard the shipping container even if it is damaged beyond recognition.**
- 2) Have the delivery driver note any suspected damage on the Bill of Lading and sign it. Mopec will help assist in filing a claim for product repair and/or replacement.
- 3) Carefully open the containers and inspect the equipment for concealed damage. If visible damage is noticed (i.e. broken welds, dented stainless, scratches, etc.) follow through as noted above. Do not discard the shipping material. They are important in settling claims.

**CAUTION:** There are loose components in the packaging of your product. Be very careful in examining the packaging material as it may contain installation parts and/or product components.

## INSPECTION

- 1) After carefully unpacking your Mopec Dissection Table please inspect the items in the list below prior to installing the unit. The Table should be thoroughly checked for loose screws, defects, or damage that may have occurred during shipping or packaging.

## INSTALLATION

### Leveling and Setting Unit in Place

The unit should be off the floor and resting on the leveling pads. The unit should be leveled to ensure proper drainage. This allows water to evaporate or dry in case of a leak without getting trapped by the base of the unit. Ensure there is a Minimum of 6.5" from the wall to the back of the unit. This allows for elevating units to move freely without any obstructions to the wall.

### Utility Connections

The only connections necessary are the Electric, Cold and Hot water supply, the drain connection and the HVAC connections if in house ventilation.

### Electrical Connection

All electrical, water and ventilation stubs should be prepared in accordance with our rough-in dimensions shown on rough in diagram of this manual.

The electrical service provided for the BF900 must include:

- 1) A switch or circuit breaker for each circuit to which the wiring harnesses from the workstation will be connected.

Remove the access panels (see photo on next page). Elevate the unit to its maximum upper position using the Vertical Position Switch. If ordered, install the optional disposal and make all connections that apply, including the additional 115V, Single Phase, 60 Hz, 20 Amp circuit to your electrical service. (This should be on a separate dedicated line.) Replace the access panels.

Each BF900 has a three foot whip for attachment to the facility, unless a plug and cord are requested. The whip leads are labeled. And depending on the options selected there are either 3 wires or 5 wires. L1 and C1 are for the unit electrical options such as lights, lifts and fans if a recirculation unit. L2 and C2 are for the disposal.

#### 115V Info

There are three wires:  
Black Labeled as L1  
White Labeled as C1  
Green w Yellow Stripe Ground

The flexible water tight conduit and connections is the preferred conduit and is not provided with the unit. This is due to an unknown length needed and variances possible in the rough in process. If the disposal option is purchased there MUST be two separate circuits for the two circuits on the grossing station. You must have separate circuits for the disposal and unit.

### Drain Connection

The BF900 are equipped with 1.5" Diameter drain stub. DO NOT modify the drain or connections without contacting MOPEC first. The Units are built in accordance with the rough in drawings specific to the unit.

### Water Supply Connection

The water supply connections are ½" DIA copper pipe. The unit has been cleared of water and debris during the manufacturing and testing of the unit. The rough in drawing for the unit suggests a 1/4 turn valve to be connected to the wall. This is to allow the water to be localized and disconnected should the need arise to work on plumbing in the future. Before connecting the unit to the facility water supply, check the lines in the facility for debris by flushing the lines for a moment. After the connections are made remove the aerator from the faucet and turn the water on and open the faucet

and other water options after the faucet to allow any debris to evacuate the system. Then one option at a time, open the valves for the other water options (i.e. Perimeter Rinse, Spray Hose and then the Disposal). This is the time to look for leaks or other plumbing issues. The plumbing is tested for leaks and function at the facility and is put under pressure for 45 minutes to check for leaks. However, the plumbing is hard copper and solder connections. During transport a unit may experience a failed solder joint. Contact MOPEC immediately if there is a leak.

#### **Ventilation Connection**

Ventilation is connected to the facility ventilation system via duct work. Please see rough in for stub connection size.

**\*\* Caution \*\* These are general guidelines and installation is specific for each unit. Professional installation is recommended.**

## INTRODUCTION

The Mopec BF900 Back and Down Draft Dissection Table is ideal for small surgical procedures. The BF900 is designed with fixed down and back draft airflow to remove unwanted fumes. To help eliminate escaping fumes, the down draft is designed with more air down flow area making it excellent for cover slipping and staining. Hot and Cold water faucet with vacuum breaker and wrist blade handles provide water. A polypropylene dissection board is fitted into the grid plate. Hand spray with dual check valve and separate shut off valve.



## FEATURES

All Stainless Steel construction, the working and sink areas are manufactured using 304 stainless steel with a #4 satin finish.

Storage Shelf: The top shelf of the workstation has a 12" W x 36" L area for placement of specimen containers, tissue cassettes or a dictation machine.

Formalin Collection system with carboy and quick disconnect cap.  
The BF900 also includes a PVC Pipe Cap to close off the formalin collection if the collection is not going to be used.

Formalin dispensing system

10" x 20" Polypropylene dissection board

Hand Spray with dual check valve and separate water shut off valve

Hot and Cold Faucet wrist blade handles and vacuum breaker, with polished chrome plated finish solid brass body construction

Wired for 110V fluorescent Light with 24" standard bulb and separate on and off switch



## AIR HANDLING

The BF900 work cell is designed with a back and down draft ventilated work surface. The design allows air to flow through the back splash and the right and left of the cutting area. The is such that the work surfaces to the right and left of the dissection board has a down draft ventilation. The back-splash ventilation grill is designed such that when the down draft grill becomes occupied the back splash will pull proportionately harder. The BF900 is free standing and relies on the facility ventilation system for air flow.

Volumetric Flow Rates should be adjustable and be between 225 – 300 CFM. This variable will allow the user a means to adjust air flow to their comfort level and work conditions. Calculations are based on maintaining an average of 125-175 LFM face velocity through the grid plates/grill. It should be noted that the working environment is totally open and therefore existing room conditions and air currents have a serious effect on the efficiency of the ventilation.

Static pressure for the unit at 225CFM is calculated to be 0.23 inched of H<sub>2</sub>O  
Static Pressure for the unit at 300CFM is calculated to be 0.27 inches of H<sub>2</sub>O

The backdraft grid has a total surface area of 240 in<sup>2</sup>  
The downdraft grid has a total surface of 156 in<sup>2</sup>  
The perforations provide a 22.7% open area

### **GOOD PRACTICE WILL OPTIMIZE OUR PROTECTION:**

1. Never block the ventilation grill.
2. Placing open containers as close to the exhaust grill as possible, yet never blocking the ventilation grill.
3. Grossing should be accomplished as close to the exhaust grill as possible.
4. Strategically locate the Grossing Station away from room air currents.
5. Practice complete rinsing of residual formaldehyde with hand held spray.

**The above design parameters are suggested ventilation requirements and are based on stringent ventilation requirements and ideal conditions. Personalized conditions and practices may warrant an increase or decrease of the ventilation. Although the Mopec Dissection Table can be the answer to formaldehyde exposure, Mopec cannot assume responsibility of exposure since good laboratory practices and room conditions are beyond Mopec's control.**

## CLEANING AND MAINTENANCE

### DISINFECTING AND CLEANING STAINLESS STEEL SURFACES

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 Path Cloud 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.

Most 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.

Plexi-glass surfaces will scratch if cleaned with an unsuitable cleaner and improper cleaning. Many plastic cleaners are available and we suggest using one. Wipe dry with a clean, absorbent cloth or paper towel turning often

### STAINLESS STEEL CARE AND MAINTENANCE

**To maintain your stainless steel product, follow these four steps:**

1) **Never, ever use wire brushes, Brillo, steel wool or abrasive cleansers (like Ajax or Comet).** If something needs to be aggressively cleaned only use a Scotch-brite pad or similar product and only scour with the "grain" of the stainless. As an example, please reference the photo on page 2 of this document. It is clear that a very abrasive product was used in an area on the unit and that did not follow the grain of the stainless. The effects of this scratching may diminish over time with proper care but the effects of this scouring are obvious. (The use of the Scotch-brite Pad following the grain over time may help scratches such as this). Depending on the surface finish of your stainless steel, abrasive cleaners can cause scratching. Duller finishes probably won't show scratching as much as mirror or highly polished finishes. When in doubt, test in a hidden spot, and also work from the least risky type of cleaning, (i.e. water) to the heavy duty stuff.

**Do not use cleaners containing chlorine.** While it may be second nature to bleach everything, stainless steel and chlorine do not mix well. Do not use bleach when cleaning stainless steel. Do not allow bleach or bleach water to sit for long periods. Bleach can eventually cause staining and pitting. Bleach stains are removed with stainless steel cleaning polish.

2) **Keep the surface clean of grime, tissue and particulates.** This can be accomplished by using the "Water Hand Spray Rinse" and use of cleaning products.

3) **Rinse the surface after using disinfectant.** In Pathology and other medical areas the act of disinfecting is desired. There are a number of ways to do this including using Mopec's Bench Spray & Wipe Disinfectant. Labs use any number of different products including 10% bleach or other disinfectant sprays and wipes. For the most part, each and every one of these has high salt contents and lower PH levels to aid with disinfection. Most disinfectants must be followed up with a water rinse to remove the salts that remain after these products dry. We advise to always follow up a disinfection cleaning with a thorough rinse of water. We advise not to use diluted bleach, if you must; we stress the importance of a thorough rinse of water after use. If not rinsed properly, these salts can become

visible after the disinfectant dries. They can appear with a whitish characteristic or contain light lines of white with a grainy feel when you wipe your hand across the work surface. If these residues are not removed with a thorough water rinse and wipe down they will accumulate and eventually degrade the appearance and integrity of your stainless surface. Rust is a long term possibility if salts are allowed to remain on the work surfaces over time. Gritty, dirty water or residue from cleaning solutions left on a stainless steel surface can stain or damage the finish.

**4) All stainless steel products should be protected by a polish.** As a prime example before any product leaves Mopec it is coated with WD-40 as a protecting coating for the stainless. Mopec offers a Stainless Steel Cleaner and Polish in both wipe and spray. These Mopec products will not only deep clean your stainless but will also protect their finish from chemical, low PH and salt and keep the finish looking like new.

### **Decal**

Mopec advises that if the technicians are not taking the proper precautions when using the Decal solution the possibility of two things will occur, a brown or rust ring where the Decal resides along with a milky white substance on the surface. (As an example, reference the below photos to see the rust rings.) Decal is very harsh, even the fumes can and will cause staining on stainless steel. One thing that you might want to consider doing is to place the Decal container you currently use inside a plastic base that will help catch drips that might occur. Clean and rinse your station after every use of Decal solution.

### **Rust**

Rust can and will occur on stainless if it is not maintained properly. The most common cause of rust is from using metal or stainless racks that are not made of 304 stainless. This is referred to as "transfer rust". Leaving of salts from cleaners or disinfectants can and will lead to possible rust areas in the long term. Always rinse all disinfectants before they dry. Decal solutions and even fumes are very aggressive and can cause rust if not cleaned up and used properly around stainless. Formalin use has not been shown to cause rust in any way.

### **Conclusions & Suggestions**

We are confident and can assure you that if you institute the suggestions detailed above that your Mopec Grossing station will look as it did the day it arrived.

**Do not assume it's the cleaner.** If you do have some spotting or staining, and you've followed all of the suggestions, it may not be the cleaner. Water, especially hard water, can leave spotting and staining on stainless steel surfaces. Hard water can leave mineral deposits, resulting in whitish-colored spots and streaks. Remove hard water stains with vinegar or with stainless steel cleaning polish. Prevent hard water stains by towel-drying after every wash. Do not allow soaps and cleaners to dry on surfaces. The chemicals in many soaps and cleaners can cause staining. Never use corrosive cleaners such as mineral spirits. Use stainless steel cleaning polish and a non-abrasive scrub pad to remove dried cleaner stains. Baking soda mixed with liquid dish soap can make a good paste to gently rub on stains. Be sure to rinse the stainless steel surface thoroughly, and towel dry. If stains remain Mopec recommends trying a stainless steel cleaner and polisher. Barkeeper's Friend is a good powder formula that can clean without scratching. Be sure to follow the directions, rinse thoroughly, and towel dry. These methods should help remove any discoloration.

**Fingerprints and Stains** – The most common surface contaminates that occur from normal use are fingerprints and mild stains. These usually affect only appearance so fortunately they do not have an effect on corrosion resistance. They can easily be removed by a variety of simple cleaning methods. The most troublesome marks to remove from the surface of smooth polished or bright finished stainless steel are fingerprints; fortunately they can be removed with a common glass cleaner or by gently rubbing with a paste of soda ash (sodium carbonate) and water which would be applied with a soft cloth. Again, it is best to follow with a warm water rinse.

**Clean Water and Wipe** – The method that will do an adequate job and is the simplest, safest and the least costly is the best method. There is no surface coating to wear off of stainless steels so the surface will thrive with frequent cleaning. The first choice to clean mild stains and loose dirt and soil should always be a soft cloth and clean, warm water. Rinsing with clean water and wiping the surface dry will finish the process and eliminate the possibility of water stains.

**Solvent Cleaning** – To remove oils, greases and fresh fingerprints that have not had time to oxidize or decompose, use a solvent that does not contain chlorine. There are many organic cleaners on the market today that optimize safety attributes and clean ability. Spray or vapor methods or by wiping with clothes containing solvents can also clean surfaces. The wiping technique will sometimes leave the surface streaked.

### **Scratch Repair**

A surface scratch can be repaired using the following technique. Completely removing the scratch will depend on how severe it is. Use 120 grit emery cloth or paper and firm pressure to sand the scratch. Sanding must always go in the direction of the grain. Sand in a perfectly straight line, avoiding the natural tendency to sand in an arc. Sand the surface until the scratch is gone. Polish using a very fine grade of 3M scotch-brite pads. Use the same motions as with sanding. Polish the surface until the original finish is restored.

For stubborn spots, stains, light discoloration, water marking or light rust staining use a mild, non-scratching cream or polish. Apply with soft cloth or soft sponge and rinse off residues with clean water and dry. Avoid cleaning pastes with abrasive additions. Suitable cream cleansers are available with soft calcium carbonate additions, or with the addition of citric acid. Do not use chloride or acidic solutions. Nylon abrasive pads should be adequate for dealing with most deposits (DO NOT USE STEEL WOOL OR BRILLO PADS). If a more severe treatment is needed to mask coarse scratches or physical damage on a surface, use the finest abrasive medium consistent with covering the damage marks. With directional brushed and polished finishes, align and blend the new "scratch pattern" with the original finish, checking that the resulting finish is aesthetically acceptable. Silicon carbide media may be used, especially for the final stages of finishing. Avoid using hard objects such as knife blades and certain abrasive/souring agents as it is possible to introduce surface scuffs and scratches. Scratching is particularly noticeable on sink drainer areas. These are usually superficial and can be removed with proprietary stainless steel cleaners or, alternatively, with a car paint restorer, such as 'T-cut'. Rust marks or staining on stainless steels is unlikely to be the result of corrosion to the stainless steel itself (similar marks may also be found on porcelain and plastic sinks). These marks are likely to result from small particles of carbon steel from wire wool.

## USER PARTS

Replacement parts are available from Mopec The can be ordered by contacting Mopec at 800-362-8491.

Due to the many configurations your unit may not have some of the parts listed below:

DISSECTION BOARD	PF2263-A
REPLACEMENT CARBOY	PM0141
STAINLESS FUNNEL	PM0159

## PREVENTATIVE MAINTENANCE CHECKS

### **Procedure:**

1. Visually check the exterior of equipment for any signs of damage.
2. Access the main pedestal to ensure no leaks, dry rotted hoses, or electrical issues under the table.
3. Check all water fixtures.
4. Operate Lifting Mechanism up and down several times.
5. Clean exterior of unit.
6. Complete paper work of inspection and file in appropriate file for future reference. Complete and affix an inspection sticker, when applicable.
7. Return the unit to service.

## 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 of 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.

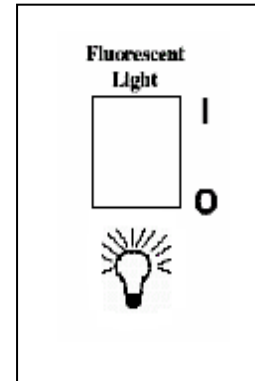
**THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. THE WARRANTY AS SET FORTH HEREIN IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.**

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*

## SAFETY LABELS

**BEFORE SERVICING THE UNIT LOOK FOR AND HEED THE FOLLOWING LABEL**



## TROUBLE SHOOTING

### Problem

### Possible Solution

Florescent Light will not come on

Ensure unit has power – Check circuit breaker in fuse box

Ensure both light switches are in the on position

Hand Spray does not work

Ensure water is connected to the table and the shut off valves are turned on

Check Hand Spray shut off valve to ensure the valve is open

Fumes do not dissipate

Check to see if the building ventilation system is running, there are no fans or blowers in this unit.





Better By Design™

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