Mopec Maestro

TECHNICAL MANUAL







info@mopec.com

TABLE OF CONTENTS

MAESTRO TECHNICAL MANUAL	1
TABLE OF CONTENTS	2
FEATURES	3
OPTIONAL ACCESSORIES	4
UNPACKAGING YOUR PRODUCT	5
INSTALLATION	6
ROUGH-IN DRAWING	8
TOUCH SCREEN FUNCTIONS	10
TOUCH SCREEN SETUP / TROUBLESHOOTING	11
PREVENTATIVE MAINTENANCE	12
CLEANING AND MAINTENANCE	13
STAINLESS STEEL CARE AND MAINTENANCE	14
WARRANTY	18
SAFETY LABELS	19
TROUBLE SHOOTING	20



Mopec Maestro^{\mathbb{M}} Grossing Station

Mopec understands that each pathology professional has their own workspace preferences, and each laboratory holds their own safety, ergonomic and workflow requirements. With the Maestro's distinctive Ensemble Pegboard[™], dozens of accessories and flexible safety options, every station can be quickly customized to suit each individual.

🔅 Pre mium Worksurfa c e



CUTTING & RINSING SURFACE

Each station features two removable panels with one perforated plate and one specimen cutting board with removable legs. The panels are capable of sliding across set rails for workspace flexibility and easy cleaning. The sink can also be adjusted for left or right handed users.

HEIGHT ADJUSTABILITY

Maestro workstations are ADA compliant, and they adjust to the tallest height in the industry.

🖇 Intuitive Controls & Device Management

EASY-TO-USE TOUCHSCREEN

With a quick tap, all Maestro features can be controlled using the new, integrated touchscreen. All user settings can be saved with individual user profiles to allow professionals to promptly adjust to their height, lights and ventilation preferences.

WIRE CONTAINMENT

Four outlets are provided on each bench with three USB compatible and one GFCI. Cable covers are incorporated into the peg board and on the side of each station, therefore eliminating the look of messy cords.



2) To p-No tc h Ve ntila tio n & Sa fe ty



FRONT AIR SYSTEM

This patented on-demand technology pushes air from the front of the cutting surface through the back of the area, creating a laminar flow pattern. This constant ventilation protects the user from dangerous formalin exposure.

SAFETY NOTIFICATIONS

A series of audible beeps and on-screen warnings alert users of possible harmful conditions involving air flow, formalin collection and other hazards.

Harmonize Your Workspace with Optional Accessories

Pegboard Accessories Movable options for precise workstation personalization

Add-on pegboard wings allow for more storage space.

- Organizer Bins
- Paper/File Holder
- Bar Code Holster •
- Shelves
- Cell Phone Holder
- Magnetic Tool Holder
- Staining Dye Holder
- Specimen Scale Shelf
- Towel & Glove Box Holder
- SaniPath Wipe Dispenser
- Glasses Holder
- Face Shield Holster
- Cable Organizer
- Center Monitor Mount











Capver System

Sliding options for quick reach accessibility

- Side Drawer
- Middle Drawer
- Small Over-the-Sink Drawer





Formalin Fume Detection 0

The Mopec Maestro[™] is the only grossing bench to offer optional formalin detection. This advanced technology alerts the user when an adjustable exposure threshold is met or exceeded. This monitoring system is ideal for laboratories working with large specimens and sizable amounts of formalin to ensure ultimate user safety.

Other Accessories

Additional selections for an enhanced workspace

- Cassette Labeling Shelf
 Integrated Power Strip
- Side Monitor Arm
- Spatter-Free Formalin Dispenser
- Ventilated Trash
- CPU Bracket
- Keyboard Arm
- Integrated Camera
- Mouse Tray
- Safety Splash Shield
- LED Light Strip
- Magnifier
- Task Light
- Keyboard Tray

Unpacking

- 1. Carefully inspect the exterior of the shipping container before opening. If the create 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.

Inspection

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



Installation

1. Locate package of smaller items (dissection board, tissue boxes, duct hose or filters) When removing from the shipping platform, be careful if the unit has a foot pedal. The unit should be removed from the shipping platform as to not cause damage to the plumbing attached to the foot pedal.

2. Leveling and Setting Unit in Place

This 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 2" from the wall to the back of the unit. This allows for elevating units to move freely without any obstructions to the wall.

3. Utility Connection

The only connections necessary are the Electric, Cold and Hot water supply, the drain connection and the HVAC connections if in house ventilation. The disposal will need to be installed prior to the electrical hook up. The unit is already pre wired and plumbed for the options ordered.

4. 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 Maestro must include.

- a. A switch or circuit breaker to which the wiring harnesses from the workstation will be connected.
- b. If plug and cord option is ordered NEMA L14-20R Receptacle.

Remove the access panels (see photo on next page if necessary). Elevate the unit to its maximum upper position using the touch-screen. Install the disposal and make all connections that apply. Reattach the access panels.

Each Maestro has a three foot whip for attachment to the facility, unless a plug and cord are requested. The whip leads are labeled.



Installation(Continued)

1. Drain Connection

The Maestro is equipped with 1.5" Diameter drain and connections. DO NOT modify the drain line or connections without contacting MOPEC first. The units are built in accordance with the rough-in drawings specific to the unit. The drain connection provided unless specifically requested otherwise is Orion Acid Waste Pipe 1.5" Diameter. The height is per the rough-in drawings provided at the time of the order.

2. Water supply Connection

The water supply connection are 1/2" Diameter 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 functions at the facility and is put under pressure for 45 Minutes to check for leaks. With the maestro pex plumbing, if any leak issues arise, find the leak and replace the line.

3. Ventilation Connection

Ventilation is one of two types for the Maestro; In House Ventilation or Recirculation. For in house the unit is connected to the facility ventilation system via duct work. The duct work will vary depending on the model of the Maestro.

a. In House

If your unit elevates, it will have two 8" diameter flexible duct hoses. The duct hoses are connected to the grossing station chamber door on top of the unit and to corresponding stubs at the ceiling per the rough-in drawing. The ducts are provided as well as the stainless steel band clamps. The typical flexible duct hose length is 3 foot.

b. Recirculation

For recirculation models, the filters will need to be installed and the clearance above the unit verified at its highest elevation. You should have a minimum of 12 inches or more above the Maestro at its highest position. Air flow is generated by multiple fans in the recirculation models. They are set up so one fan is on constantly when the unit is on and the other fan is controlled by a rheostat to control volume/speed.





















Touch Screen Functions Lights Elevation Water Timer Front Air System Filter Timer



Touch-Screen Setup / Troubleshooting





- 1. To access Maestro setup and troubleshooting through the touch screen hit the "settings" icon in the top left corner.
- 2. Enter Pass code 1234
- 3. Once the configure Tab is shown, now you have access to configure parameters for air quality, alarm threshold, and zero out the lift.
- 4. To test your settings before saving you can hit the "Back" button in the top left corner and run the function that was adjusted. If the settings meet your requirements then go back to the configure tab("Settings" icon in the top left corner). Save the configuration and Exit / Re-lock.

To access the configuration tab again you must re-enter the pass code.

NOTE: Factory and Diagnostics Tabs can be accessed by Mopec Maestro trained personnel. Contact Mopec for support.





Preventative Maintenance

- 1. Visually check the exterior of equipment for any signs of damage
- 2. Visually check the condition of the power cord and plug(s) for cracks, cuts, bare or broken wires and signs of excessive heat (discoloration).
- 3. Visually inspect electronics for signs of damage and/or overheating.
- 4. Ensure all the receptacles and covers are operating properly (testing GFCI).
- 5. Verify correct operation of unit including all controls, buttons, displays, and indicators when applicable.
- 6. Access the main pedestal to ensure no leaks, dry rotted hoses, or electrical issues under the table.
- 7. Check all water fixtures.
- 8. Operate lifting Mechanism up and down several times.
- 9. Verify correct operation of all lift movements.
- 10. Sync the unit per instructions in the manual.
- 11. Verify correct lubrication of all applicable parts.
- 12. Clean exterior of unit.
- 13. Complete paper work of inspection and file in appropriate file for future reference. Complete and affix an inspection sticker, when applicable.
- 14. Return the Maestro unit to service.



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

CLEAR DISPOSAL JAMS

The accidental entry of foreign material will cause any Waste Disposal unit to jam. To free jammed material, follow these steps to avoid personal injury.

1. Turn off Waste Disposal and shut off cold water.

2. Insert one end of your Self Service Wrench, provided with your Waste Disposal, into the center hole of the bottom of the disposer.

3. Work the wrench back and forth until it moves freely for at least one complete revolution. Remove the wrench before restarting the Disposal.

4. Wait 3 to 5 minutes to allow Waste Disposal motor to cool and then push the reset button. Be sure the main Disposal control switch is in the OFF position before pressing the reset button.



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.



Stainless Steel Care and Maintenance(Continued)

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.

rinsing with clean water and wiping the surface dry will finish the process and eliminate the possibility of water stains.



Stainless Steel Care and Maintenance(Continued)

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.



Better By Design[™]

Stainless Steel Care and Maintenance(Continued)

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. PLEXIGLAS CLEANING



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 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.



Safety Labels







Trouble Shooting

PROBLEM	POSSIBLE SOLUTION
My unit does not turn on	Assure your facility circuit breaker has not been tripped.
	Assure the G.F.C.I. has not been tripped(off) - Reset to on.
My unit does not elevate	Assure your facility circuit breaker has not been tripped.
	Assure the G.F.C.I. has not been tripped(off) - Reset to on.
My unit's faucets do not work	Assure the water valve from your facility is on.
My hand spray does not work	Assure the water Valve from your facility is on.
	Assure the concealed shut off valves to the hand spray are 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 the disposal or switch box for
	the disposal.





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

2019 Mopec all rights reserved

