

# Flat Operating Table Top

- Stainless steel construction designed to last
- Choice of 46 in. or 58 in. lengths
- Integral heating system available
- Raised center directs fluids to edge

#### **New Model Numbers:**

18100-00-HDAADL, 18105-00-HDAADL, 18100-00-IZAADL, 18105-00-IZAADL

**Former Model Numbers** 

202324-01, 212646-01, 202326-01, 208469-01





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Comments:	

### **Chapter 1 - General Information**



#### Introduction

SSCI's Flat Operating Table Tops are simply the strongest operating tops available today. They are ideal for most procedures.

The Flat Operating Table Tops are available in 46 in. and 58 in. lengths, and an optional integral heating system helps your patients maintain a constant, even body temperature during operations.

The uniquely-designed, rigid stainless steel top has a slightly raised center to direct fluids to a trough at the outer edge of the table top surface. The trough then channels fluids to the drain/collection hole at one end to allow them to drain away from your operating site.

For comfort and safety, all of our Flat Operating Table Tops have smooth, rounded corners, and the stainless steel tops are flanged down and hemmed to eliminate sharp edges. The satin finish is easy on the eyes even under bright operating lighting.

Our Flat Operating Table Tops also feature an adjustable tie-down system on both sides to keep animals safely positioned during surgical procedures.

#### **About this Manual**

Every attempt has been made to insure that the information in this manual is correct and complete. SSCI, however, always welcomes our customer's suggestions for improvements to our products and associated publications.

# Information and Safety Notices

#### **Notes**

Throughout this manual you will find text under the headings **Note:**, *CAUTION:*, and *WARNING:*.

Under **Note:** headings, you will be given additional information pertinent to the subject discussed in that paragraph or step.

#### **Example:**

To increase the temperature turn the temperature control knob clockwise. **Note:** The maximum temperature is 105° F.

#### **CAUTIONS**

Under **CAUTION:** headings, you will be alerted to potentially hazardous conditions which, if ignored or mishandled, could result in minor injury to yourself, or minor damage to the equipment.

#### **Example:**

Caution: Unpacking and assembling the Flat Operating Table Top is not difficult. However, the table top is heavy and we recommend that unpacking and assembly be done by at least two people. Follow the instructions carefully to prevent injury to yourself or damage to the table top.

#### **WARNINGS**

Under **WARNING:** headings, you will be alerted to potentially hazardous conditions which, if ignored or mishandled, could result in major injury to yourself, or severe damage to the equipment.

#### **Example:**

Warning: To tighten or loosen the 5-pin connector, ALWAYS turn the large ring. NEVER turn the small ring. Trying to turn the small ring can tear the pins out of the connector.

#### **Models**

The model numbers and characteristics of the SSCI Flat Operating Table Tops are:

New P/N	Former P/N	Size	Heat
18100-00-HDAADL	202324-01	46 in.	Unheated
18105-00-HDAADL	212646-01	46 in.	Heated
18100-00-IZAADL	202326-01	58 in.	Unheated
18105-00-IZAADL	208469-01	58 in.	Heated

Each top can be mounted on a standard pedestal operating base, an Imperial manually-operated base, or a Regal electrically-operated base.

#### **Accessories**

The following accessories increase the operating convenience of your Flat Operating Table Top. Find descriptions, pictures, and information on SSCI products and accessories in our current catalog, or on our website at www.suburbansurgical.com. To order accessories, refer to *Parts Ordering Procedure* on *Page 20*.

Cam cleat tie-downs (pair) - P/N 102875-00
Casters, 3 in. dia. with brakes - P/N 851199
Stainless steel bucket, 13 qt. - P/N 021876P

#### Care and Cleaning of Stainless Steel

#### Introduction

Stainless steel is steel alloyed with chromium to make it highly resistant to stain, rust, and corrosion. **Note:** This does NOT mean that stainless steel will *never* rust or corrode. Science has not yet developed a steel which is completely stainless or corrosion PROOF.

The type of stainless steel and finish selected by SSCI for the Flat Operating Table Top is the best available for the intended use.

#### **Cleaning and Cleansers**

The basic rule of thumb is to use the mildest cleaning procedure that will do the job effectively. Always rinse thoroughly with clear water and dry completely. Frequent cleaning will prolong the service life of stainless steel equipment and will help maintain a bright, pleasing appearance. **Note:** NEVER power-wash the table top.

Ordinary deposits of waste and fluids can usually be removed with soap and water. More stubborn deposits or tightly adhering debris may require harder scrubbing and possibly the use of commercial cleaning products acceptable for use on metal surfaces. When using any cleaning agent, rub in the direction of the polish lines or "grain" of the metal. For high luster finishes, clean soft cloths or pads should be used. If especially rough cleaning is necessary, use "stainless steel" wool, nylon, or plastic scrubbers. Test these scrubbers in an inconspicuous area first to be sure they do not mar or scratch the stainless steel finish.

Minor scale build-up and some hard water spotting may be removed by washing with vinegar, followed by a neutralizing rinse with clear water and a thorough drying with a soft cloth. For heavy deposits of scale, 5% oxalic acid (use warm), 5-15% sulfamic acid, or 5-10% phosphoric acid may be used. Always follow with a neutralizing rinse of clean water and a thorough drying.

#### Deodorizing Agents, Disinfectants, and Sanitizers

The large selection of brands and combinations of chemicals available for deodorizing, disinfecting, and sanitizing is staggering. Select one or more agents for use in your facility only after weighing all the benefits claimed by each product. Often this choice is made without adequate consideration of the effects these agents may produce on equipment or furnishings.

CAUTION: Before selecting a chemical to employ in your facility, review label statements regarding use with metals (stainless steel). Always consult the chemical supplier if there are any doubts.

Avoid prolonged use of chlorides (such as chlorine bleach), bromides, iodides, and thiocyanates on stainless steel surfaces as these chemicals will cause pitting, corrosion, and metal discoloration. Allowing salty solutions to evaporate and dry on stainless steel may also contribute to corrosive conditions.

In summary, select chemical deodorizers, disinfectants, and/or sanitizers only after weighing all possible benefits and known adverse effects.

#### **Effect on Warranty**

CAUTION: The warranty for this product is void if the care and cleaning instructions provided in this manual are not followed.

#### Cleaning Requirements

Clean the SSCI Flat Operating Table Top exactly in accordance with the cleaning instructions provided in *Chapter 3* of this manual. *Failure to follow these instructions can void your warrantee.* 

#### **Warranty**

Suburban Surgical Company, Inc. warrants the original purchaser that our products are of the highest standards in material and workmanship. Our stainless steel components are guaranteed to last a lifetime assuming they are used as intended, properly maintained and cared for. Mechanical, electrical, electronic, hydraulic, and any product's devices carry a one year warranty.

Items purchased by Suburban Surgical Company, Inc. from other manufacturers and incorporated into our equipment are covered by the respective manufacturer's warranties.

Warranties will not apply if it is determined by Suburban Surgical Company, Inc. that the equipment became defective due to an accident, misuse, abuse, improper maintenance, or alteration. Warranty freight charges are covered for the first year only.

### SSCI Contact Information

Contact SSCI Customer Service by mail, telephone, or fax. The department is available from 8:30am to 5:00pm, Central Time, Monday through Friday. Closed holidays.

**Address:** Suburban Surgical Co., Inc.

275 Twelfth Street Wheeling, Illinois 60090

**Telephone:** Illinois - (847) 537-9320, ext. 3518

Toll Free - (800) 323-7366

**Fax:** (847) 537-9061

**Web:** www.suburbansurgical.com

Comments:	

### Chapter 2 - Assembly

#### General

#### **Overview**

This chapter guides you in assembling the SSCI Flat Operating Table Top. If you should require additional assistance, please feel free to call SSCI Customer Service at (800) 323-7366.

#### Inspection

If the shipping container appears damaged in any way, contact the shipping company immediately. Save all damaged packing materials to assist in proving liability for damage.

Carefully inspect your Flat Operating Table Top while you unpack it. If any damage is noted, or if parts appear to be missing, call SSCI Customer Service at (800) 323-7366.

#### **Parts Included**

Model	Style	Table	Heat Cont.
18100-00-HDAADL 202324-01	46 in. Unheated	212635	None
18105-00-HDAADL 212646-01	46 in. Heated	212655	208416
18100-00-IZAADL 202326-01	58 in. Unheated	212084	None
18105-00-IZAADL 208469-01	58 in. Heated	202085	208416

Table 1. Major Components of Each Table Top Model

#### **Assembly Procedures**

Assembly procedures for 46 in. and 58 in. flat table tops are identical. Refer to the pages listed below for instructions for unheated and heated models:

Unheated (Models 18100-00-HDAADL and 18100-00-IZAADL) -

Page 8

Heated (Models 18105-00-HDAADL and 18105-00-IZAADL) -

Page 10

Caution: Unpacking and assembling the Flat Operating Table Top is not difficult. However, the table top is heavy and we recommend that unpacking and assembly be done by at least two people. Follow the instructions carefully to prevent injury to yourself or damage to the table top.

#### Bases

Each operating table top can be mounted on a standard SSCI pedestal operating base: an Imperial hydraulically-operated base, or a Regal electrically-operated base.

Before beginning the assembly of the table top, refer to the instructions for your particular base and complete the assembly of that unit.

#### Unheated Table Tops (P/Ns 18100-00-HDAADL and 18100-00-IZAADL)

#### **Tools Required**

Two 1/2 in. wrenches (at least one must be open-end)

#### **Assembly Procedure**

- 1. Assemble your base according to the instructions packed with the unit.
- 2. After removing the table top from the shipping carton, place it up-side-down on a smooth, clean floor or other surface. **Note:** Place sheets or other soft materials on the floor to avoid scratching the table top.
- 3. With two 1/2 in. wrenches, remove the four cap screws and nuts, and eight flat washers from the table top frame (Figure 1). **Note:** Save these screws, nuts, and washers you will use them in *Steps 6* and 7 to mount the table top to the base.

**Note:** The photos show a heated table top, however, they apply equally well to unheated tops.



Figure 1. Hardware in Table Top Frame



Figure 2. Table Top Mounted on Base

4. Place the table top frame on the top mounting bracket of your base (Figure 2). **Note:** Position the frame so that the end of the table with the drain hole is on the opposite side of the base from the tilt lock handle.



Figure 3. Mounting Screws/Nuts/Washers - Table Top to Base

- 5. Align the table frame on the base so that the mounting holes on the frame line up with the mounting holes on the base bracket.
- 6. Place one flat washer on each of the four mounting screws. Use the remaining flat washers under the nuts.
- 7. Secure the top frame to the base with the four screws/nuts/washers (Figure 3).

Assembly of your unheated Flat Operating Table is now complete.

#### **Heated Table Tops**

(P/Ns 18105-00-HDAADL and 18105-00-IZAADL)

#### **Tools Required**

Two 1/2 in. wrenches (at least one must be open-end)

#### **Assembly Procedure**

- 1. Assemble your base according to the instructions packed with the unit.
- 2. After removing the table top from the shipping carton, place it up-side-down on a smooth, clean floor or other surface. **Note:** Place sheets or other soft materials on the floor to avoid scratching the table top.
- 3. With two 1/2 in. wrenches, remove the four cap screws and nuts, and eight flat washers from the table top frame (Figure 1). **Note:** Save these screws, nuts, and washers you will use them in *Steps 6* and 7 to mount the table top to the base.
- 4. Place the table top frame on the top mounting bracket of your base (Figure 2). **Note:** Position the frame so that the end of the table with the drain hole is on the opposite side of the base from the tilt lock handle.
- 5. Align the table frame on the base so that the mounting holes on the frame line up with the mounting holes on the base bracket.
- 6. Place one flat washer on each of the four mounting screws. Use the remaining flat washers under the nuts.
- 7. Secure the top frame to the base with the four screws/nuts/ washers (Figure 3).

Warning: To tighten or loosen the 5-pin connector, ALWAYS turn the large ring (Figure 4). NEVER turn the small ring. Trying to turn the small ring can tear the pins out of the connector.

8. Making sure that the pins and holes line up correctly, plug the 5-pin plug into the socket in the back of the heat controller and secure the connection by turning the large ring clockwise (Figure 4).

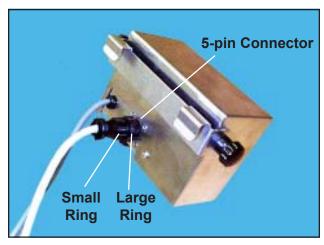


Figure 4. Attaching 5-pin Connector to the Heat Controller

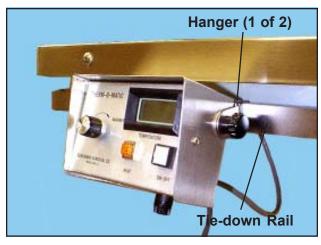


Figure 5. Mounting the Heat Controller

- 9. Hang the heat controller on the tie-down rail at a convenient location (Figure 5).
- 10. Plug in the electric power cord.

### Assembly of your heated Flat Operating Table is now complete.

## Disposition of the Shipping Carton

The shipping carton can be cut up and thrown away. It is large and bulky and takes up considerable space. If adequate space is available, however, it might be handy to retain the carton and pallet in case reshipment of the table top to the manufacturer becomes necessary for repairs.

Comments:	

### Chapter 3 - Operating and Cleaning

#### Introduction

Operating the SSCI Flat Operating Table Top is very simple. The following instructions cover:

Using the restraint system -	Page 13
Using the bucket hook -	Page 14
Using the heater -	Page 17
Adjusting the heat controller view angle -	Page 17

The only routine maintenance requirement of the SSCI Flat Operating Table Top is regular cleaning. Refer to *Cleaning the Flat Table Top* on *Page 18* for detailed instructions.

### Using the Restraint System

Two moveable tie-downs are located on each side of the table (Figure 6) and provide a means of restraining a reluctant or frightened animal. Below each tie-down is a black knob. Loosening this knob allows the tie-down to be moved forward or back along the tie-down rail. After moving the tie-down, tighten the knob to hold it firmly in place.

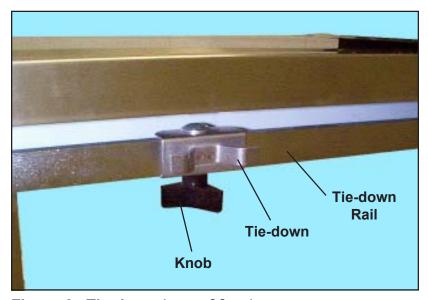


Figure 6. Tie-down (one of four)

#### **Using the Bucket Hook**

A hook is provided under the drain hole to hold a bucket to catch fluids from the table top (Figure 7). A stainless steel bucket is available from SSCI; refer to *Available Accessories* on *Page 3*.

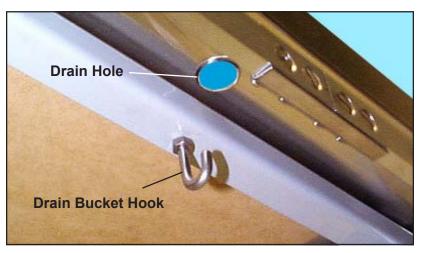


Figure 7. Drain Bucket Hook

#### Heated Table Tops Only

### Heat Controller Components

The following paragraphs describe the various components on the heat controller. Figure 8 shows the components visible from the front of the controller, and Figure 9 shows those components visible from the rear.

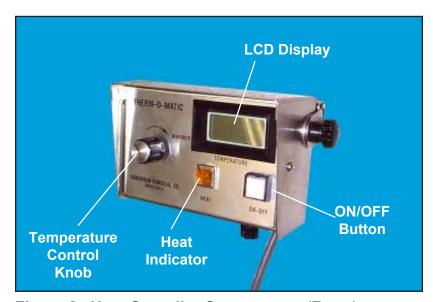


Figure 8. Heat Contoller Components (Front)

#### **ON/OFF Button**

Pressing the ON/OFF button (Figure 8), as you might expect, turns the heat controller on and off. When the controller is on, this button is illuminated.

#### **Temperature Control Knob**

The temperature control knob (Figure 8) allows you to select the desired temperature for the table top.

- To increase the temperature, turn the temperature control knob clockwise. **Note:** The maximum temperature is 105° F.
- To decrease the temperature, turn the temperature control kob counter-clockwise.

#### **LCD Display**

The LCD display (Figure 8) shows the current temperature of the table top in degrees F.

#### **Heat Indicator**

When you turn the unit on, the heat indicator illuminates. The heat indicator (Figure 8) will turn off when the table reaches the selected temperature.

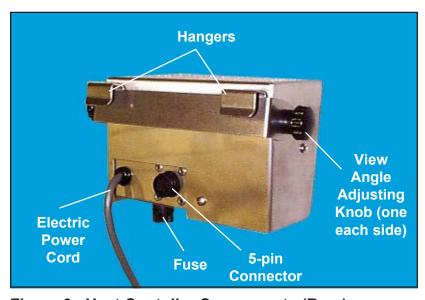


Figure 9. Heat Contoller Components (Rear)

#### **Fuse**

A fuse (Figure 9) rated at 2 amps is located on the underside of the heat controller and protects the unit against electrical malfunctions. Refer to *Fuse* on *Page 24* for information on replacing a fuse.

#### 5-pin Connector

The 5-pin connector (Figure 9) provides a terminal for the electric cord that connects the heat controller to the heating element in the table top.

Warning: To tighten or loosen the 5-pin connector, ALWAYS turn the large ring (Figure 9). NEVER turn the small ring. Trying to turn the small ring can tear the pins out of the connector.

#### Hangers

Two hangers mounted on a common bar (Figure 9) allow you to hang the heat controller on the table tie-down rail.

#### **Electric Power Cord**

The electric power cord (Figure 9) for the heating system is attached to the rear of the heat controller.

#### **View Angle Adjusting Knobs**

Loosening the two knobs that hold the hanger bar to the controller (Figure 9) allows you to alter the view angle of the heat controller.

#### **Using the Heater**

Press the ON/OFF button (Figure 8) to turn the heater on or off. When you turn the unit on, the ON/OFF button and the heat indicator will illuminate. The LCD screen will display the current temperature of the table.

- To increase the temperature, turn the temperature control knob clockwise. **Note:** The maximum temperature is 105° F.
- To decrease the temperature, turn the temperature control knob counterclockwise.

The heat indicator will turn off when the table reaches the selected temperature.

To maintain the table at a constant temperature, turn the temperature control knob slightly counterclockwise after the table reaches the selected temperature. The table will maintain that temperature.

### Adjusting the Heat Controller View Angle

The heat controller can be rotated vertically to change your viewing angle of the faceplate. To change the view angle, loosen the two adjusting knobs (Figure 9), turn the controller to a comfortable viewing angle, then retighten the knobs.

# Cleaning the Flat Table Top

You will no doubt want to clean your table top whenever it becomes dirty or saturated with waste fluids. Maintaining high standards of sanitation will be an important priority for your facility.

#### Introduction

Whenever necessary, rinse the table top with clear water and dry thoroughly with clean, soft cloths.

#### **Cleaning Procedures**

Ordinary deposits of waste and fluids can usually be removed with soap and water. Stubborn deposits may require scrubbing with "stainless steel" wool, nylon, or plastic scrubbers and/or the use of commercial cleaning products. Always scrub in the direction of the "grain" of the metal. Rinse with clear water and dry thoroughly with clean, soft cloths.

Minor scale build-up and some hard water spotting may be removed by washing with vinegar, followed by a neutralizing rinse of clear water and a thorough drying with clean, soft cloths.

For heavy deposits of scale, 5% oxalic acid (use warm), 5-15% sulfamic acid, or 5-10% phosphoric acid may be used. As always, rinse with clear water and dry thoroughly with clean soft cloths.

Avoid prolonged use of chlorides (such as chlorine bleach), bromides, iodides, and thiocyanates. Never allow salty solutions to dry on the stainless steel. **Note:** NEVER power-wash the table top.

### Chapter 4 - Repairs and Replacements

#### **Replacement Parts**

Table 2 lists the replacement parts available for the SSCI Flat Operating Table Tops. For parts not listed below, contact SSCI Customer Service at (800) 323-7366. Refer to *Parts Ordering Procedure* below.

Part Name	SSCI Part Number	Unheated Tops	Heated Tops	Replacement Instructions
Tie-Down Assy (4)	202965	X	X	Page 23
Fuse, 3AG, Fast-Acting, 250v. 2A	853848		X	Page 24
Heat Controller, Complete	208416		X	Page 25
Temperature Control Knob	853461		X	Page 28
Temperature Control Assembly	853844		X	Page 29
Heat Indicator Light	853454		X	Page 32
Cord, Heat Controller to Table Top	211924		X	Page 33

Table 2. Replacement Parts Available for SSCI Flat Operating Table Tops

#### General

- Many threaded fasteners used on the table tops are secured with thread adhesive to insure structural integrity.
- If during disassembly, you remove any tape, cable ties, etc., remember to replace them when the installation is complete.
- During disassembly, retain all hardware items such as screws, nuts, lockwashers, etc. for reassembly.
- If you have problems with any procedure, please feel free to call SSCI Customer Service at (800) 323-7366.

### Parts Ordering Procedure

Order new equipment, accessories, and/or replacement parts directly through SSCI Customer Service. You can order by mail, telephone, or fax. Refer to *SSCI Contact Information* on *Page 5* for address, telephone, and fax numbers. When ordering, please provide the following information:

- Your name
- Company name
- Company account number
- Telephone number
- Fax number
- e-mail address
- Shipping address
- Billing address (if different from shipping address)
- Names, part numbers, and quantities of items being ordered
- Credit card number and expiration date, or other payment information
- Preferred method of shipment
- Information on whether the items are required on a normal or urgent basis

#### **Procedures**

All procedures are identical for 46 in. and 58 in. models.

# Removing Unheated Table Tops for Service P/Ns 212635 and 212084

For heated table tops, refer to *Page 21*.

#### **Tools Required**

Two 1/2 in. wrenches (at least one must be open-end)

Caution: Removing and installing the flat table top is not difficult. However, the table top is heavy and we recommend that these procedures be done by at least two people. Follow the instructions carefully to prevent injury to yourself or damage to the table top.

#### Removal

- 1. With two 1/2 in. wrenches, remove the four screws and nuts, and eight washers that hold the table top to the base mounting bracket (Figure 10).
- 2. Carefully lift the table top off the base.



Figure 10. Mounting Screws/Nuts/ Washers - Table Top to Base



Figure 11. Table Top Mounted on Base

#### Installation

- 1. Place the table top frame on the top mounting bracket of your base (Figure 11). **Note:** Position the frame so that the end of the table with the drain hole is on the opposite side of the base from the tilt lock handle.
- 2. Align the table frame on the base so that the mounting holes on the frame line up with the mounting holes on the base bracket.
- 3. Place one flat washer on each of the four mounting screws. Use the remaining flat washers under the nuts.
- 4. Secure the top frame to the base with the four screws/nuts/washers (Figure 10).

#### Removing Heated Table Tops for Service P/Ns 212655 and 212085

For unheated table tops, refer to Page 20.

#### **Tools Required**

Two 1/2 in. wrenches (at least one must be open-end)

Caution: Removing and installing the flat table top is not difficult. However, the table top is heavy and we recommend that these procedures be done by at least two people. Follow the instructions carefully to prevent injury to yourself or damage to the table top.

#### Removal

- 1. Unplug the electric power cord.
- 2. On the rear of the heat controller (Figure 12), turn the *large* ring on the 5-pin connector counterclockwise and pull the cable from the connector

Warning: To tighten or loosen the 5-pin connector, ALWAYS turn the large ring (Figure 12). NEVER turn the small ring. Trying to turn the small ring can tear the pins out of the connector.

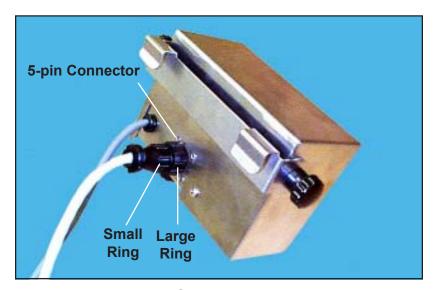


Figure 12. The 5-pin Connector on the Heat Controller

- 3. Remove the heat controller from the tie-down rail and place it in a safe location. **Note:** It is not necessary to remove the heat controller to take the table top off, however, removing it makes the operation easier and reduces the possibility of damage to the controller.
- 4. With two 1/2 in. wrenches, remove the four screws and nuts, and eight washers that hold the table top to the base mounting bracket (Figure 10).
- 5. Carefully lift the table top off the base.

#### Installation

- 1. Place the table top frame on the top mounting bracket of your base (Figure 11). **Note:** Position the frame so that the end of the table with the drain hole is on the opposite side of the base from the tilt lock handle.
- 2. Align the table frame on the base so that the mounting holes in the frame line up with the mounting holes on the base bracket.
- 3. Place one flat washer on each of the four mounting screws. Use the remaining flat washers under the nuts.
- 4. Secure the top frame to the base with the four screws/nuts/washers (Figure 10).
- 5. Making sure that the pins and holes line up correctly, plug the 5-pin plug into the socket in the back of the heat controller and secure the connection by turning the large ring clockwise (Figure 12).
- 6. Hang the heat controller on the tie-down rail.
- 7. Plug in the electric power cord.

### Tie-down Assembly P/N 202965

#### Removal

1. Unscrew and remove the knob from the bottom of the tie-down (Figure 13). Don't lose the washer.

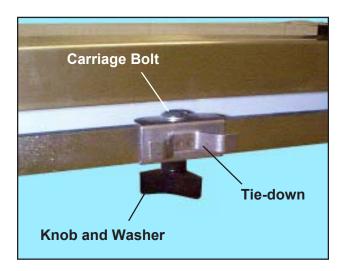


Figure 13. Tie-down Assembly

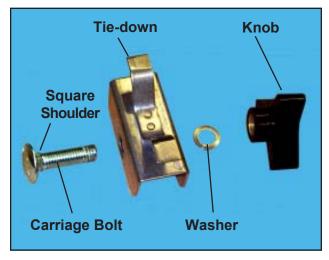


Figure 14. Tie-down Assembly Parts

- 2. Lift the carriage bolt up and out of the tie-down (Figures 13 and 14).
- 3. Remove the tie-down from the rail.

#### Installation

- 1. Place the tie-down in position on the tie-down rail (Figure 13).
- 2. Slide the carriage bolt down through the two square holes in the tie-down. Make sure that the square shoulder of the carriage bolt head (Figure 14) seats into the upper hole.
- 3. Secure the tie-down in place with the washer and knob.

### Fuse P/N 853848

The heat controller is protected by a single 2 amp, fast-acting fuse. This fuse is a common type and can be ordered from SSCI, however, it will be faster and more economical to obtain one at your local hardware store.

#### Removal

- 1. Unplug the electric power cord.
- 2. Rotate the grooved fuse holder counterclockwise until it releases (about 1/4 turn) and pull it out of the fuse receptacle (Figure 15).
- 3. Pull the fuse out of the fuse holder.

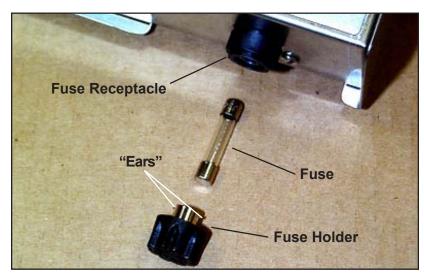


Figure 15. Fuse Assembly in Heat Controller

#### Inspection

Look carefully at the fuse. Notice the thin wire visible inside the glass section of the fuse. If this wire is intact, the fuse is probably OK. If it is burned or broken, the fuse is bad and must be replaced. The heat controller will not operate if the fuse is broken or missing.

#### Installation

- 1. Press either end of the new fuse into the fuse holder (Figure 15).
- 2. Notice the two tiny "ears" on the fuse holder and the two matching gaps on the inside of the fuse receptacle.
- 3. Insert the fuse and holder into the fuse receptacle so that the "ears" on the fuse holder enter the gaps in the receptacle.
- 4. Press the fuse holder fully into the receptacle and rotate it clockwise until it seats (about 1/4 turn).
- 5. Plug in the electric power cord.

#### Heat Controller (Complete) P/N 208416

If necessary, the entire heat controller unit can be replaced.

#### Removal

- 1. Unplug the electric power cord.
- 2. Remove the heat controller from the tie-down rail.
- 3. Turn the *large* ring on the 5-pin connector counter clockwise and pull the cable from the connector on the rear of the heat controller (Figure 16).

Warning: To tighten or loosen the 5-pin connector, ALWAYS turn the large ring (Figure 16). NEVER turn the small ring. Trying to turn the small ring can tear the pins out of the connector.

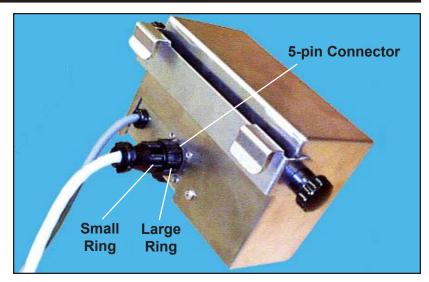


Figure 16. The 5-pin Connector to the Heat Controller

#### Installation

- 1. Making sure that the pins and holes line up correctly, plug the 5-pin plug into the socket in the back of the heat controller and secure the connection by turning the large ring clockwise (Figure 16).
- 2. Hang the new heat controller on the tie-down rail.
- 3. Plug in the electric power cord.

# Removal and Installation of the Heat Controller Cover

To service components inside the heat controller you will have to remove and install the cover. The following steps guide you in performing these procedures.

#### **Tool Required**

Phillips screwdriver

#### Removal

1. Remove the heat controller. Refer to *Heat Controller* (*Complete*) - *Removal*, on *Page 25* and perform *Steps 1* through *3*.



Figure 17. Cover Screws

CAUTION: In the next two steps you will remove the cover from the heat controller and expose electrical components inside the unit. Use caution around the electric wiring and components to prevent injury to yourself and/or damage to the equipment

- 2. With a Phillips screwdriver, remove the three cover screws (Figure 17). There is one screw on each side of the controller, and one on the rear.
- 3. Remove the cover from the heat controller.

#### Installation

- 1. Place the cover on the heat controller so that the three cover screw holes (Figure 17) in the cover line up with their respective holes in the chassis frame.
- 2. Secure the cover with the three cover screws.
- 3. Refer to *Heat Controller (Complete) Installation*, on *Page 26* and perform *Steps 1* through *3*.

### Temperature Control Knob

#### P/N 853461

#### **Tool Required**

■ Small flat-blade screwdriver

#### Removal

- 1. Rotate the knob fully counterclockwise (Figure 18).
- 2. With a small flat-blade screwdriver, loosen the set screw in the knob.
- 3. Pull the knob off the shaft.



Figure 18. Temperature Control Knob Set-screw



Figure 19. Temperature Control Knob Oriented to Seven-O-Clock Position

#### Installation

- 1. Make sure the shaft is turned fully counterclockwise.
- 2. Place the knob on the shaft with the indicator line on the face of the knob pointing to approximately the seven-o-clock position (Figure 19).
- 3. Tighten the setscrew (Figure 18).

# Temperature Control Assembly

#### P/N 853844

#### **Tools Required**

- Phillips screwdriver
- Small, flat-blade screwdriver
- 1/2 in. wrench

#### Removal

- 1. Remove the heat controller from the table top. Refer to *Heat Controller (Complete) Removal, Steps 1* through *3*, on *Page 25*.
- 2. Remove the cover from the heat controller. Refer to *Removal and Installation of the Heat Controller Cover Removal, Steps 1* through 3, starting on *Page 26*.
- 3. Remove the temperature control knob. Refer to *Temperature Control Knob Removal, Steps 1* through 3, on *Page 28*.

In the next steps you will pull the wire connectors off the terminals on the rear of the temperature control assembly (Figure 21).

**Note:** Terminal numbers are molded onto the rear face of the assembly next to the respective terminals.

**Note:** Terminal **3** is not used.

- 4. Pull the connector (one green and one white wire) from Terminal **4**.
- 5. Pull the connector (one gray wire and two red wires) from Terminal **5**.
- 6. Pull the connector (one green wire) from Terminal **6**.
- 7. Pull the connector (two brown wires) from Terminal **7**.
- 8. Pull the connector (four small gray wires ribbon cable) from Terminal **P1**.
- 9. With a small screwdriver, pry the connector (one white wire) from Terminal **2**.
- 10. With a small screwdriver, pry the connector (one black wire) from Terminal **1**.

- 11. With a 1/2 in. wrench, remove the nut and washer from the shaft on the front of the heat controller (Figure 20).
- 12. Pull the temperature control assembly out of the rear of the heat controller.



Figure 20. Heat Controller Nut and Washer

#### Installation

- 1. Place the new temperature control assembly into the heat controller. The shaft should go through the front of the controller, and the assembly should be oriented as shown in Figure 21.
- 2. Secure the assembly in place by mounting the washer and nut to the shaft in front of the controller (Figure 20).
- 3. Replace the connector (one black wire) onto Terminal 1 (Figure 21).
- 4. Replace the connector (one white wire) onto Terminal **2**.
- 5. Replace the connector (four gray wires ribbon cable) onto Terminal **P1**. **Note:** The wire with the red markings should go toward the top.
- 6. Replace the connector (two brown wires) onto Terminal **7**.
- 7. Replace the connector (one green wire) onto Terminal **6**.

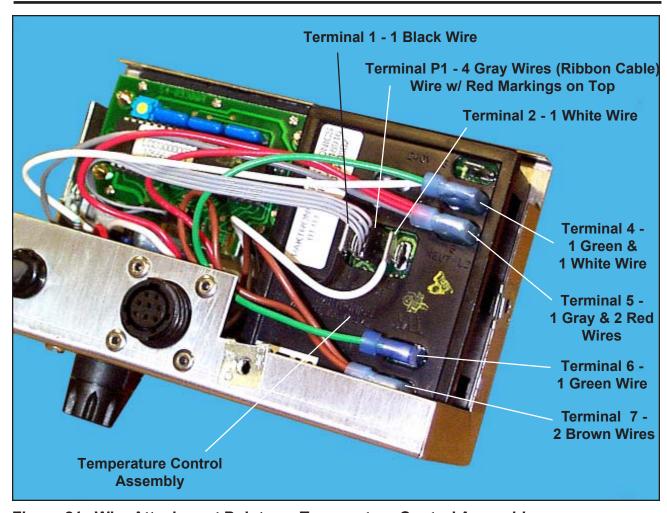


Figure 21. Wire Attachment Points on Temperature Control Assembly

- 8. Replace the connector (one gray wire and two red wires) onto Terminal **5**.
- 9. Replace the connector (one green and one white wire) onto Terminal **4**.
- 10. Install the temperature control knob. Refer to Temperature Control Knob - Installation, Steps 1 through 3, on Page 28.
- 11. Replace the cover onto the heat controller. Refer to *Removal and Installation of the Heat Controller Cover Installation, Steps I* through 3, starting on *Page 27*.
- 12. Mount the heat controller on the table top. Refer to *Heat Controller (Complete) Installation, Steps 1* through *3*, on *Page 26*.

# Heat Indicator Light P/N 853454

#### **Tool Required**

- Phillips screwdriver
- Needle-nose pliers

#### Removal

- 1. Remove the heat controller from the table top. Refer to *Heat Controller (Complete) Removal, Steps 1* through *3*, on *Page 25*.
- 2. Remove the cover from the heat controller. Refer to *Removal and Installation of the heat Controller Cover Removal, Steps 1* through 3, starting on *Page 26*.
- 3. Pull the connector on the brown wire off the indicator light terminal (Figure 22).
- 4. Pull the connector on the red wire off the indicator light terminal.

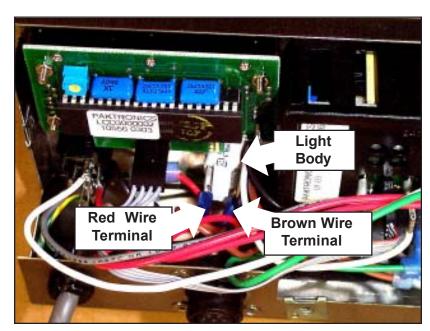


Figure 22. Indicator Light Body Inside the heat Controller

5. Notice that on the white indicator light body, just behind the faceplate, there are two raised spots on opposite sides of the body. With a needle-nose pliers, press these two raised spots inward and pull the light body out through the front of the heat controller.

#### Installation

- From the front of the heat controller, press the new indicator light body into its opening into the panel.
   Press it all the way in until it snaps in place (Figure 22).
   Note: Make sure the side of the body with the logo is on top.
- 2. Push the connector on the brown wire onto the indicator light terminal as shown in Figure 22.
- 3. Push the connector on the red wire onto the indicator light terminal as shown in Figure 22.
- 4. Replace the cover onto the heat controller. Refer to Removal and Installation of the Heat Controller Cover, Installation, Steps 1 through 3, starting on Page 27.
- 5. Mount the heat controller on the table top. Refer to *Heat Controller (Complete) Installation, Steps 1* through *3*, on *Page 26*.

### Cord, Heat Controller to Table Top P/N 211924

#### **Tools and Supplies Required**

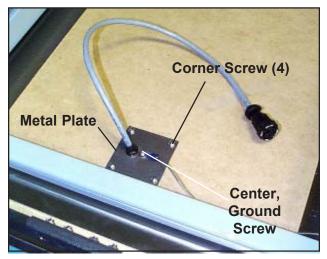
- Two 1/2 in. wrenches (at least one must be open-end)
- 3/8 in. open-end wrench
- Phillips screwdriver
- Pliers
- Wire cutter
- Wire crimping tool
- Two 22/18 ga butt-splice wire connectors
- Two 16/14 ga butt-splice wire connectors
- Felt-tip pen

#### Removal

- 1. Remove the table top from the base. Refer to *Removing Heated Table Tops for Service Removal, Steps 1* through 5 on *Page 22*.
- 2. Turn the table top over so the underside is facing up.

- 3. The cord is secured to the table with a 2-1/2 in. square metal plate (Figure 23). With a Phillips screwdriver, remove the four corner screws that hold this plate to the table.

  DO NOT remove the center, ground screw at this time.
- 4. Lift off the plate to reveal the heat controller wire connections underneath (Figure 24).





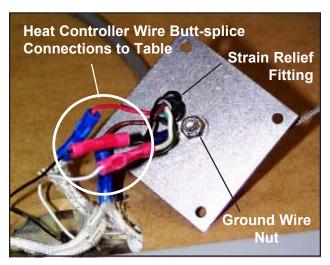


Figure 24. Wire Connections Under Plate

- 5. Locate the brown wire coming out of the heat controller cord (Figure 25). Trace this wire on past the butt-splice to the two white, nylon braided wires leaving the splice (**D**). With a felt-tip pen, prominently mark both these wires so they can be reconnected correctly during installation.
- 6. Remove the brown wire and its butt-splice by cutting the two white, nylon braided wires as close to the splice as you can.
- 7. Repeat *Step 6* for the red wire (**C**).
- 8. Remove the white wire and its butt-splice (**A**) by cutting the small, plain white wire as close to the splice as you can.
- 9. Repeat *Step 8* for the black wire (**B**).
- 10. With a 3/8 in. wrench and Phillips screwdriver, remove the ground wire nut, screw, and washers from the plate.

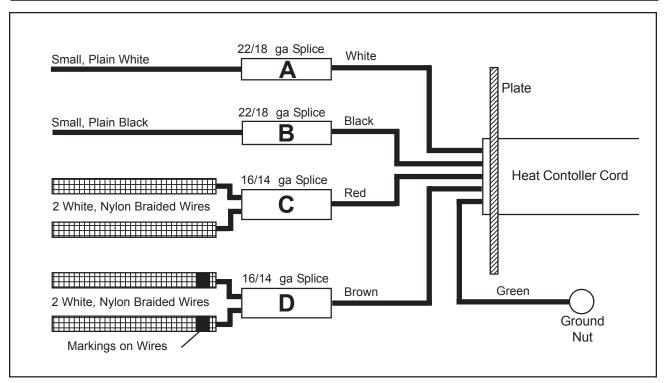


Figure 25. Wiring Diagram - Heat Controller Cord to Table

The old heat controller cord wires and associated butt-splices should now be completely disconnected from the table wiring.

- 11. With a pliers, squeeze the moveable segment of the strain relief fitting inward, and pull the cord out of the plate (Figure 24).
- 12. Remove the strain relief fitting from the cord.

#### Installation

- Place the strain relief fitting on the new heat controller cord as close to the end of the cable as possible. The retainer and the moveable segment should be toward the plate.
   Note: Room inside the wire connection opening is limited and you want as little of the actual cable in there as possible.
- 2. Feed the heat controller cord wires through the hole in the plate.
- 3. Squeeze the moveable segment of the fitting inward, and slip the fitting through the hole in the plate until it snaps into place.

- 4. Connect the two *marked* braided wires to the brown wire from the heat controller with a 16/14 ga butt-splice (**D** in Figure 25). Crimp the wires firmly in place with a crimping tool.
- 5. Repeat *Step 4* with the remaining (*unmarked*) braided wires and the red wire (**C**) from the heat controller.
- 6. Connect the small, white wire to the white wire from the heat controller with a 22/18 ga butt-splice (**A**) and crimp securely.
- 7. Repeat *Step 6* with the small black wire and the black wire (**B**) from the heat controller.
- 8. Replace the ground screw and washers into the hole in the plate and mount the green wire from the heat controller onto the screw with the nut. Make sure that the ground cable is still attached.
- 9. Place all the wires and butt-splices into the hole in the table as neatly as possible. It's a tight fit, but try not to have the splices lying on top of one another.

Caution: When mounting the plate, make sure you do not trap or pinch any wires between the plate and the table surface.

- 10. Mount the plate to the table and secure with the four corner screws removed earlier.
- 11. Mount the table top to the base and hook up the heat controller. Refer to *Removing Heated Table Tops for Service Installation, Steps 1* through 7, on *Page 23*.
- 12. Turn on the heat controller and apply heat to the table top and make sure the table warms up properly.

## Chapter 5 - Troubleshooting

#### **General**

The following procedures will help you fix most of the problems that you might encounter with the Flat Table Tops. If necessary, please feel free to call SSCI Customer Service at (800) 323-7366. Our experienced personnel will be glad to help you.

For more information on contacting SSCI, refer to *Contact Information* on *Page 5*.

Part numbers for available replacement parts are shown in Table 2 on *Page 19*. To order replacement parts, refer to *Parts Ordering Procedure* on *Page 20*.

Possible problems are listed below along with their page references:

- The ON/OFF button light does not come on. ------Page 39

# Returning the Table Top for Repairs

#### **RMA Numbers**

If your table top should require return to SSCI for repairs, discuss the problem with one of our Customer Service Representatives. Obtain an RMA number (Return Merchandise Authorization) from him before shipping the unit back. **Note:** Merchandise returned without an RMA number will not be accepted.

### **Packing and Shipment**

If you were able to keep the table top shipping carton and pallet, repack the top into the carton, staple or tape the cover securely in place, and band the carton to the pallet.

If the shipping carton is not available, it is possible to ship the table top back without a carton. The table top must, however, be shipped on a pallet. Table tops not shipped on pallets will not be accepted by SSCI due to the greater likelihood of damage. In any case, such shipments would probably not be accepted by the shipping company.

Ship documentation with the table top including:

- Destination
- RMA Number
- Your name, company and address
- Your telephone number
- A description of the reason for returning the table top

### The ON/OFF button light does not come on.

#### **Remedial Action**

**First:** Make sure the electric power cord is plugged in.

**Second:** Make sure that you have power to the outlet you are using. Try plugging another device into the outlet and see if the device works.

**Third:** Check the electric power cord for damage. If the cord is damaged, the heat controller will have to be returned to SSCI for repairs. Refer to *Returning the Table Top for Repairs* on *Page 37*.

**Fourth**: If the plug and cord both appear to be OK, the temperature control assembly in the heat controller is probably defective. For a replacement temperature control assembly, order P/N 853844. To replace a temperature control assembly, refer to *Page 29*.

**Fifth:** Try pressing the ON/OFF button several times to see if that brings the light on.

**Sixth:** Check the heat controller fuse - refer to *Page 24*, and replace the fuse if it is blown.

**Seventh:** If the power cord seems to be OK, the light assembly itself or the heat controller is probably defective. The light assembly is not a field-replaceable item. To replace the heat controller or to return the heat controller for repair, call SSCI. For a replacement heat controller, order P/N 208416. Refer to *Returning the Table Top for Repairs* on *Page 37*. To replace a heat controller, refer to *Page 25*.

**Eighth:** The temperature control knob may be slipping on its shaft. Refer to *Temperature Control Knob* on *Page 28*. Follow the instructions to remove and reinstall the knob to make sure it is tight, and correctly positioned on the shaft.

# The ON/OFF Light is on, but there is no heat to the table, or heat cannot be adjusted, or heat is erratic.

#### **Remedial Action**

**First:** Is the light in the ON/OFF switch on? If it is on, go to the Fifth procedure below. If the light is not on, try pressing the ON/OFF button several times to see if the light comes on. If the light does not come on, go to the Second procedure below.

**Second:** Make sure the electric power cord is plugged in.

**Third:** Make sure that you have power to the outlet you are using. Try plugging another device into the outlet, turn it on, and see if it works.

**Fourth:** Check the heat controller fuse - refer to *Page 24*, and replace the fuse if it is blown.

**Fifth:** Check the position of the temperature control knob. If it is turned fully counterclockwise, the temperature controller is not calling for heat. Try rotating the knob fully clockwise and see if that causes the table top to heat up. Refer to *Temperature Control Knob* on *Page 28*.

**Sixth:** The temperature control knob may be slipping on its shaft. Refer to *Temperature Control Knob* on *Page 28*. Follow the instructions to remove and reinstall the knob to make sure it is tight, and correctly positioned on the shaft.

**Seventh:** Check the 5-pin connector behind the heat controller and make sure the cable is properly connected. Refer to 5-pin Connector on Page 16. Rotate the large ring counterclockwise and remove the plug from the connector. Look at the pins inside the plug. If they are loose or bent, the plug has been improperly attached to the connector and has been damaged. If the plug is damaged, the cord must be replaced. For a replacement cord, order P/N 211924. To replace a heat controller-to-table cord, refer to Page 33.

**Eighth:** If the 5-pin connector is OK, check the cable between the heat controller and the top. Does it show any damage or wear and is it tightly connected at both ends. If the cord is damaged, it must be replaced. For a replacement cord, order P/N 211924. To replace a heat controller-to-table cord, refer to *Page 33*.

Inside back cover

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For more information on SSCI's fine line of products and accessories, talk to your SSCI sales representative.



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