

Congratulations! You have just purchased one of the premium products from 3monkeez urinals range which have been manufactured to Australian/New Zealand Standard AS/NZS 3982.

## SCOPE OF APPLICATION

### AB-URN

## IMPORTANT INFORMATION



Note: Please follow the below procedures. If the below procedures are not followed it may impact the life of some components and void warranties.

- Urinette must be installed by a qualified plumber in accordance with the Plumbing Code of Australia (PCA), AS/NZS3500 and the Manufacturer's instructions.
- All pipework must be thoroughly flushed to remove any debris prior to installation as foreign materials may cause damage to internal parts and affect performance.
- If the unit is replacing an existing unit please ensure the water supply is turned off.
- Isolating stop taps must be fitted to the inlet connections in accordance with the Plumbing Code of Australia (PCA) and AS/NZS3500.
- Flush volume supplied by cistern or solenoid must be adjusted to flush volume of urinette.

## INSTALLATION INSTRUCTIONS

### Step 1

Unpack the urinette, make sure all parts are included and no damage is present.

### Step 2

The fixing height of the urinette must suit the application used. Hold the urinette at the desired height. Ensuring it is level, fix urinette to wall using appropriate fixings for wall type.

### Step 3

Connect flushpipe to top entry spreader.

### Step 4

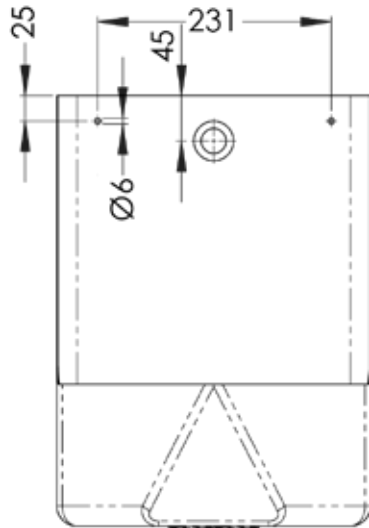
Connect pipework to 50mm MI BSP thread on domed grate.

### Step 5

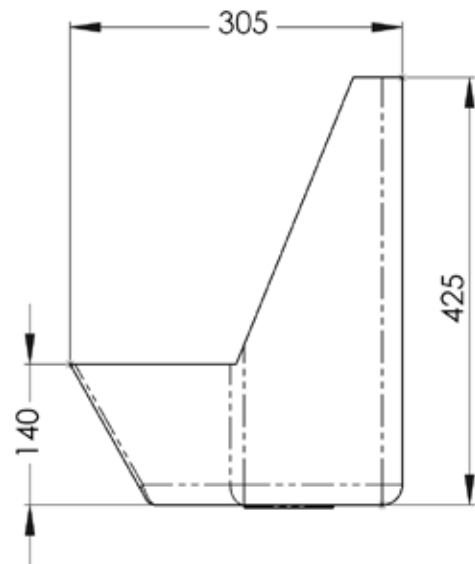
Test for any leaks and correct operation.



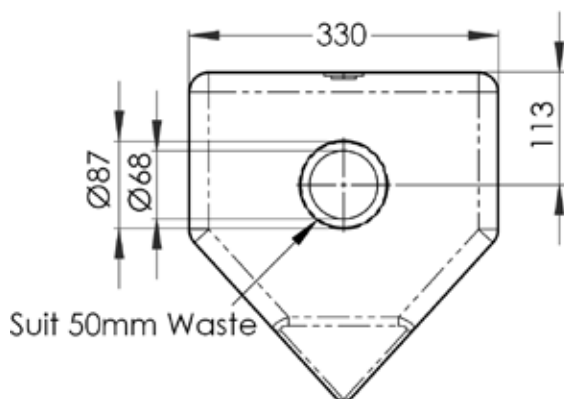
FRONT



SIDE



TOP



### STAINLESS STEEL MAINTENANCE AND CLEANING INSTRUCTIONS

Stainless steel products must be cleaned on a regular basis to maintain the ability to resist corrosion. The surface of stainless steel has a protective layer that creates a protective shield against oxidation; which makes it durable and long lasting. Protecting this layer is important to ensure the longevity of this product.

Cleaning stainless steel products is an easy task when done regularly:

- Clear away all debris from the surface with a microfiber cloth or soft sponge; don't use abrasive materials as they have a negative impact on the protective layer.
- Once cleared of debris, go over the surface with a food safe stainless steel cleaner, bicarb soda or mild detergent and water. The best chemicals for stainless steel contain alkaline and don't have chloride in them.
- To remove stubborn stains, use a good quality stainless steel cleaner and non abrasive cloth.
- Rinse thoroughly with clean fresh water.
- Towel dry the product with a soft dry absorbent cloth after cleaning and use. This will prevent mineral deposits building up on the surface of the product.
- Once dry, use a food safe stainless steel or metal polish.
- Follow the grain of the metal to ensure the best results and to avoid further damage to the surface.
- Always keep the product clean and dry when not in use.
- Don't leave anything citric on the product as it can etch the surface over time.
- Don't leave soaps and other cleaners on your stainless steel product overnight.
- Don't leave damp sponges or cloths on the inside or edge of the product when not in use.

TIP - Cleaning your stainless steel equipment after each use as above will ensure the product remains in good condition.