

Congratulations on your purchase of a premium point drain product from 3monkeez.

Our products have been tested and are manufactured to WMTS 040.

SCOPE OF APPLICATION

FW-100STI FW-100TI-50 TILE INSERT POINT DRAINS FW-130STI-80 FW-130TI-80

FW-130STI FW-130TI

WEDGE WIRE POINT DRAIN FW-130WWI

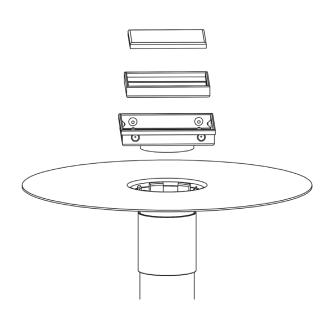
IMPORTANT INFORMATION



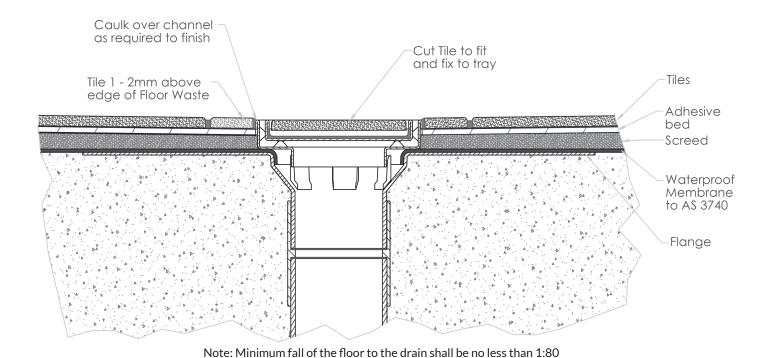
Note: Please follow the below procedures. If the below procedures are not followed it may impact the life of some components and void warranties.

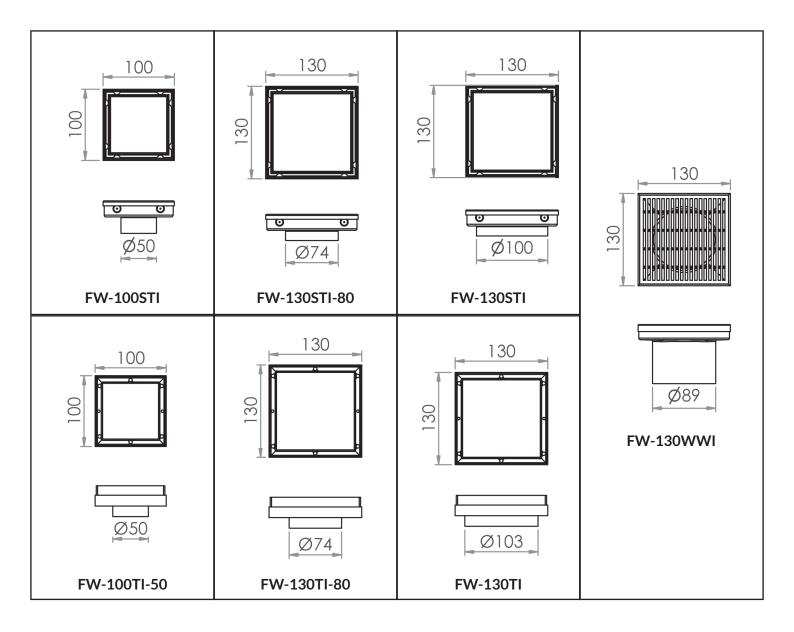
- Floor waste must be installed by a qualified plumber in accordance with the Plumbing Code of Australia (PCA), AS/NZS3500 and the Manufacturer's instructions
- Waterproof membrane to AS3740 should always be between floor and point drain
- Point drains are designed to be inserted directly into the puddle flange or prepared hole connecting it to the PVC/HDPE/CU pipe.

INSTALLATION GUIDE



- Refer to AS3500 for correct outlet pipe sizes related to your specific application.
- The gap between the insert tray and the waste body must be clean and free of debris such as grout and adhesive.
- Paint-on waterproof membrane is recommended for inside of the stainless tray. This prevents metal contaminates coming into contact with the stainless steel which can cause deterioration of the tile.
- The waterproofing membrane should always be installed so that it is between the floor waste fitting and the flange.
- Waterproofing to conform with AS3740.
- For outdoor installations, the floor waste should be caulked with a bead of suitable sealant around the base before application of adhesive bed and laying of tiles.





TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Water is not flowing	- Grate/tile insert contains debris or damage - Drain body contains debris or damage	- Grate/tile insert must be clean and free from debris - Drain body must be clean and free of debris

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 oxidisation; 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.
- 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.
- Once dry, use a food safe stainless steel or metal polish. Follow the grain of the metal to ensure the best results and avoid damage.
- 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 or damp sponges/cloths on 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.



