

Congratulations on your purchase of a premium commercial tapware product from 3monkeez. Our products have been tested and are manufactured to AS 3718.

SCOPE OF APPLICATION

T-3M203006 - 6" Spout

T-3M203012 - 12" Spout

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.

- Add on pot filler 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.

INSTALLATION INSTRUCTIONS

Step 1

Unpack the add on pot filler, make sure all parts are included and no damage is present.

Step 2

Apply appropriate sealant to thread. Install riser and pot filler body in to existing tap body.

Step 3

Apply appropriate sealant to thread. Install existing riser in to pot filler body.

Step 4

Apply grease to the pot filler spout o rings and install spout in to pot filler body, taking care to not move or damage the o rings. Tighten nut. Ensure aerator on pot filler spout is tight.

Step 5

Turn on water supply. Check for any leaks and check functionality of the add on pot filler.

TECHNICAL INFORMATION

Inlet Connections	3/8" MI BSP
Working Pressure Range	150kPa - 500kPa
Flow Rate	8LPM
Maximum Operating Temperature	80 Degrees Celcius



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.
- 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.

CARTON CONTENTS - 1x Pre Rinse Trigger Valve

