

# WALL AND BASIN TOP ASSEMBLIES INSTALLATION INSTRUCTIONS

Congratulations! You have just purchased one of the premium products from 3monkeez commercial tapware range which has been manufactured to Australian Standard AS/NZS3718.

## **SCOPE OF APPLICATION**

T-3M60200 - Lever Handle Top Assemblies (65mm Dia. Flanges) T-3M60210 - Lever Handle Top Assemblies (50mm Dia. Flanges) T-3M60300 - Cross Handle Top Assemblies (65mm Dia. Flanges) T-3M60310 - Cross Handle Top Assemblies (50mm Dia. Flanges)

#### Features:

- Stainless Steel Outer
- Supplied with 65mm or 50mm Diameter Flange

- Available in Lever Handle or Cross Handle
- Contra Rotating

#### 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.

- All pipework mist be thoroughly flushed to remove debris prior to installation. Failure to do so may void warranty.
- Turn off the water supply
- Remove existing tap's headwork and ensure that the plumbing system seat of the tap body is free of foreign matter.
- Where the top assemblies are replacing pre exisiting top assemblies, ensure that the seat of the breech has a uniform surface, with no damage that may inhibit a seal between the cartridge and the seat of the breech.
- If it is found that the seat of the breech is in poor condition, it is recommended to recondition the seat using a good quality reseating tool.

## **INSTALLATION INSTRUCTIONS**

#### Step 1

Flush the water supply line to clear any debris. Remove the assemblies from the packaging. Assemblies are already assembled and are colour coded to indicate hot and cold. Turn water supply off at mains.

#### Step 2

For wall installations the breech must be between 5mm and 20mm from the finished wall. For basin installations the breech must be between 0mm and 20mm from the top of the basin (if between 0mm and 5mm for basin installation, the 50mm flange set must be used).

#### Step 3

Remove the protective cap from the cartridge. Loosen off the flange and lock nut. Slide flange, lock nut and fibre washer up the spindle, toward the handle.

#### Step 4

Screw the top assembly into the breech, tightening by using the handle of the top assembly until it comes to a firm stop. Do not use multi grips. Do not overtighten.

# Step 5

Turn the spindle to the off position. Turn water supply on at mains. Check the cartridge has fully seated. If there is any dripping or leaks, gently tighten until it stops.

## Step 6

Tighten the fibre washer and cartridge lock nut using a spanner or shifter. Do not over tighten.

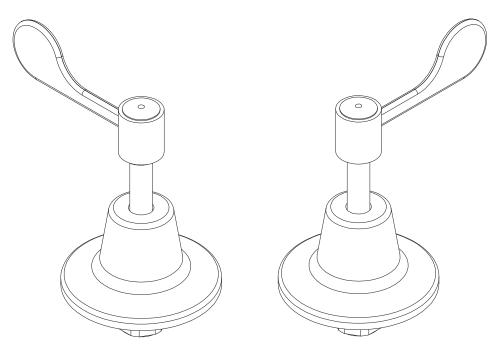
## Step 7

Screw the cover plate onto the cartridge lock nut until flush with the wall or basin. Push in the appropriate coloured indicator.

50mm Diameter Flange Set Also Available as a Spare Part - T-3MSSP-TAF50 65mm Diameter Flange Set Also Available as a Spare Part - T-3MSSP-TAF65

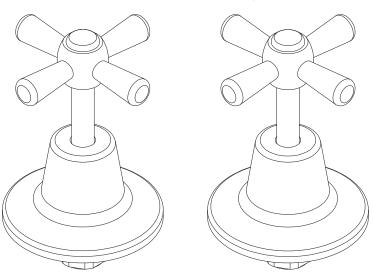
## **TECHNICAL INFORMATION**

Cartridge	1/2 Turn Ceramic Disc
Outer Finish	Satin Stainless Steel



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## 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 food and water deposits 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.







