

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-3M63134 - Dual Hob Mount Body
T-3M61689 - Exposed Wall Mount Body
T-3MWELB - Wall Elbow

T-3M63300 - Single Hob Mount Body
T-3M63700 - Single Wall Mount Body

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.

- Tap body 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, 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.

INSTALLATION INSTRUCTIONS

T-3M63134

Step 1

Unpack the dual hob mount tap body, ensure no damage is present.

Step 2

Undo the nut and remove washers from the tap body. Install the pre rinse unit through 32mm-35mm hole in bench top. Maximum bench thickness is 40mm. Fit washers and nut on tap body thread and tighten. **FOLLOW FINAL STEP ON PAGE 2**



T-3M63300

Step 1

Unpack the dual hob mount tap body, ensure no damage is present.

Step 2

Undo the nut and remove washers from the tap body. Install the pre rinse unit through 25mm hole in bench top. Maximum bench thickness is 30mm. Fit washers and nut on tap body thread and tighten. **FOLLOW FINAL STEP ON PAGE 2**



T-3M61689

Step 1

Unpack the dual hob mount tap body, ensure no damage is present.

Step 2

Apply appropriate thread sealant to the outlet threads. Unscrew the wall flanges from the rear of the exposed wall mount tap body, ensuring the rubbers stay in place. Fix the wall flanges to the water outlets. Fit the tap body to the wall flanges by screwing the loose nut of the wall flanges onto the tap body, ensuring the rubbers are in place. Tighten to ensure there are no leaks, but do not over tighten. **FOLLOW FINAL STEP ON PAGE 2**



TECHNICAL INFORMATION

Working Pressure Range	150kPa - 500kPa
Maximum Operating Temperature	80 Degrees Celcius
Finish	Satin Stainless Steel

T-3M63700

Step 1

Unpack the dual hob mount tap body, ensure no damage is present.

Step 2

Apply appropriate thread sealant to the outlet thread. Install the single wall tap body on to the thread. **FOLLOW FINAL STEP ON PAGE 2**



T-3MWELB

Step 1

Unpack the dual hob mount tap body, ensure no damage is present.

Step 2

Apply appropriate thread sealant to the outlet thread. Install the wall elbow on to the thread. **FOLLOW FINAL STEP ON PAGE 2**



FINAL STEP FOR ALL TAP BODIES

Install existing pre rinse or adaptor in to tap body. Connect water (for hob mount tap bodies), ensuring temperature corresponds to handle indicators. Turn on water supply. Check for any leaks and check functionality of tap body.

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.