

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-3MSS-CSSCW

Straight Cleaners Sink Spout with Wall Body

T-3MCSKIT-C08

Cross Handle Wall Top Assemblies, Straight Spout with Wall Mount and Spout Bracket

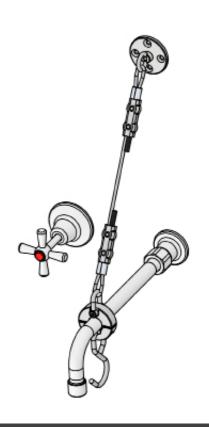
IMPORTANT INFORMTION



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

- Product 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
- Aerator insert housing must be tightened to prevent removal by hand for all units
- If the unit is replacing an existing unit please ensure the water supply is turned off
- The tapware may come partially assembled. This is for packing purposes only.

INSTALLATION INSTRUCTIONS



Step 1

Unpack the cleaners sink tap set, make sure all parts are included and no damage is present.

Step 2

Unscrew spout from the wall mount.

Step 3

Apply appropriate thread sealant to the outlet thread.

Important: Care must be taken that the thread tape cannot become dislodged and block the flow regulating device, causing a reduction in water flow.

Step 4

Install the wall mount on the the thread.

Step 5

Apply grease to the o-rings on the spout and insert the spout into the wall mount.

Step 6

Straighten the spout and tighten the flange nut to lock the spout into place.

*Once installation is complete; turn the water supply on to test the functionality of the unit. Check for leaks.

REFER TO SEPARATE INSTRUCTION SHEET FOR WALL TOP ASSEMBLIES INSTALLATION

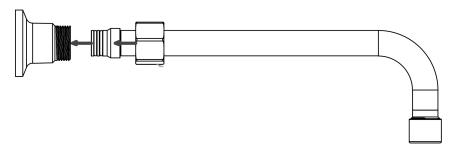
REFER TO SEPARATE INSTRUCTION SHEET FOR CLEANERS SINK SPOUT BRACKET INSTALLATION

TECHNICAL INFORMATION

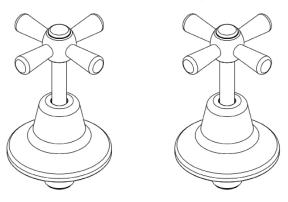
Inlet Connection	1/2" FI BSP Thread
Tap Outlet	Neoperl Aerator
Working Pressure Range	150kPa - 500kPa
Flow Rate	8LPM
Maximum Operating Temperature	80 Degrees Celsius
Finish	Satin Stainless Steel



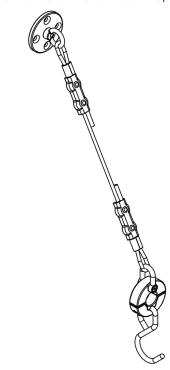




T-3M60300 - Cross Handle Wall Top Assemblies



T-3MSS-CSTSB - Cleaners Sink Spout Bracket



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.

