

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

SCOPE OF APPLICATION

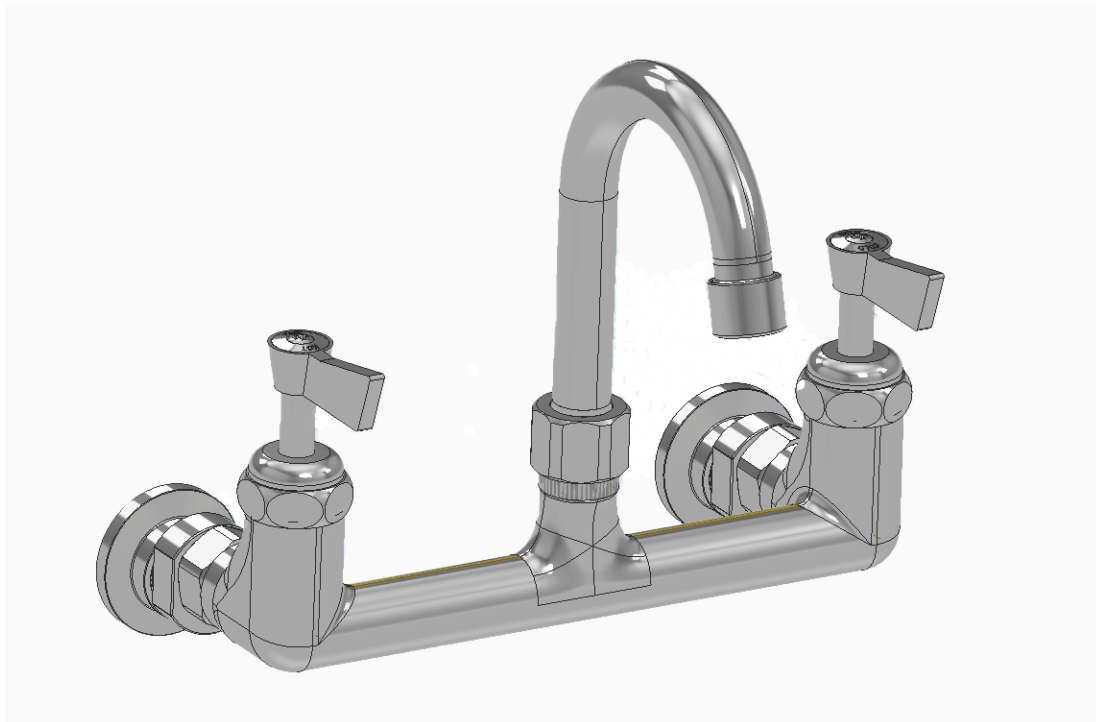
T-3MEWG07 - 7" Spout

T-3MEWG12 - 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.

- It is recommended that this product be installed by a licensed plumber.
- 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 wall mount unit is replacing an existing unit please ensure the water supply is turned off and remove any existing water from the lines.
- The tapware may come partially assembled. This is for packing purposes only.

INSTALLATION INSTRUCTIONS

Step 1 - Remove the exposed breech unit from the packaging and check against the packing list that all parts are included inside the box.

Step 2 - Remove the spout from the unit.

Step 3 - Apply thread tape/sealant/loxeal to the outlet threads.

Important: Care must be taken with thread tape. Loose tape fragments can cause blockages and valve leaks.

Step 4 - Unscrew the tap body wall flanges from the rear of the exposed breech tap body, taking care that the rubbers stay in place. Fix the tap body wall flanges to the water outlets.

Step 5 - Fit the exposed breech tapware body to the tap body wall flanges by screwing the loose nut of the tap body wall flanges onto the breeching piece, ensuring the rubbers are in place.
Tighten to ensure no leaks, but do not over tighten.

Step 6 - When installing the spout, apply grease to the o-rings on the spout and attach the spout to the wall body. Take care when attaching the spout that the o-rings do not move.
Tighten the stainless nut onto to the exposed breech body.

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

IMPORTANT - PRESSURE AND TEMPERATURE REQUIREMENTS

Hot and cold water inlet pressures should be equal.

Minimum working pressure 150kPa.

MAXIMUM RECOMMENDED WORKING PRESSURE IS 500kPa

Maximum hot water temperature 80°C

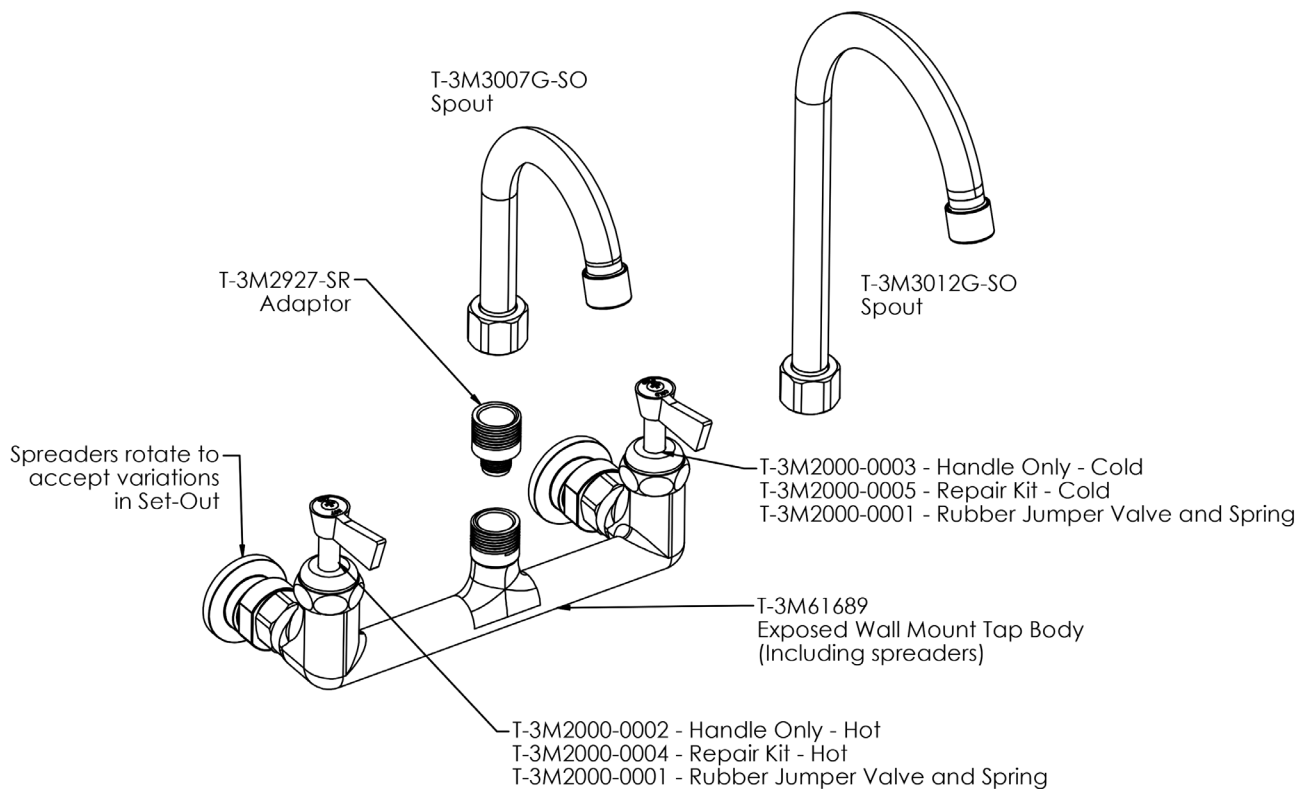
Set-out Requirements

1/2" MI BSP

Set out Min 195mm - Max 215mm centres

Packing List

1 x Wall mount tap assembly / 1 x Spout assembly / 1 x Installation instructions
1 x Tube of food grade grease. / 1 x Swing tag



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 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.