

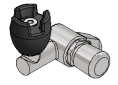
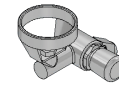
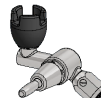
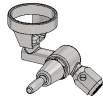
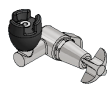
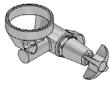
Congratulations! You have just purchased one of the premium products from 3monkeez commercial tapware range.  
Proudly manufactured to Australian Standard AS/NZS3718.

### SCOPE OF APPLICATION

T-3MSS-BUB45C (Cam Action Handle)  
T-3MSS-BUBS45C (Silicone Mouthpiece)

T-3MSS-BUB45L (Lever Handle)  
T-3MSS-BUBS45L (Silicone Mouthpiece)

T-3MSS-BUB45P (Push Button Handle)  
T-3MSS-BUBS45P (Silicone Mouthpiece)



#### Features:

- Full stainless steel construction (means lead free water).
- Adjustable fountain height.
- Fixed stainless steel or silicone mouthguard.
- Replacement parts available.

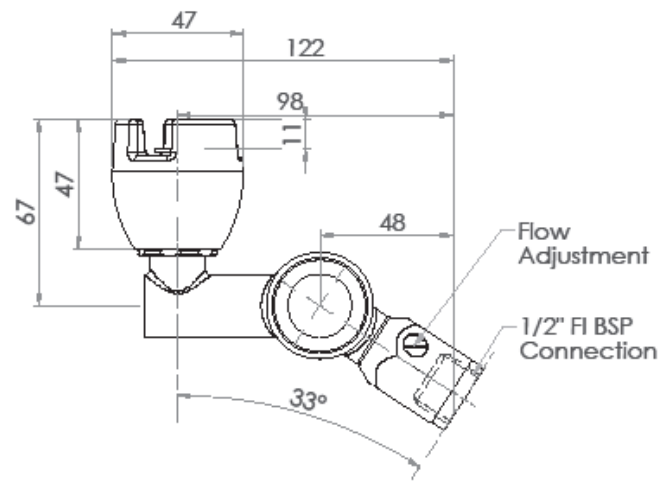
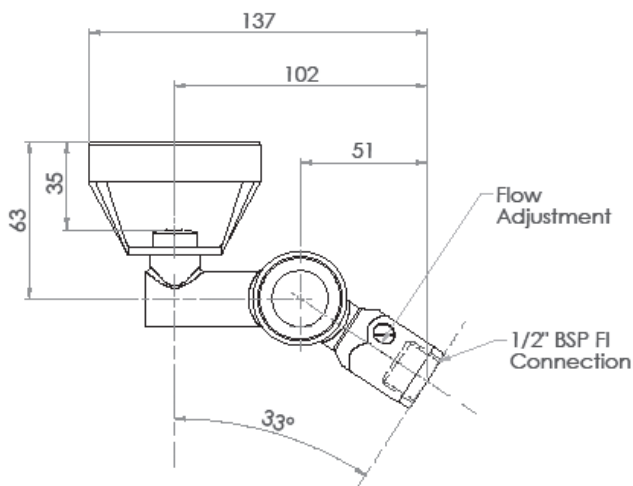
### IMPORTANT INFORMATION



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

- Bubbler 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 please ensure the water supply is turned off. It is recommended that isolating stop taps are fitted to the inlet connections.

### INSTALLATION INSTRUCTIONS



1. Flush the water supply line to clear any debris.
2. Apply thread sealant to the thread connection of the water inlet. Ensure the opening is not covered at all by the thread sealant.  
\*Failure to do so may restrict or block the flow of water.
3. Screw the bubbler onto the threaded connection and using a suitable spanner, tighten into place.  
\* **Do not** use the mouthguard as a grip to tighten the tap.
4. Once all items have been installed, connect the water supply from the control box to the bubbler. Turn on water supply and test the functionality of the bubbler. Check for any leaks.
5. Water Flow Adjustment.  
To adjust the water flow/height:
  - Remove the screw on the side of the hex connection.
  - Locate the adjustment screw inside.
  - Adjust water height by turning the adjustment screw. Tightening will reduce flow. Loosening will increase flow.
  - Replace the cover screw and secure.

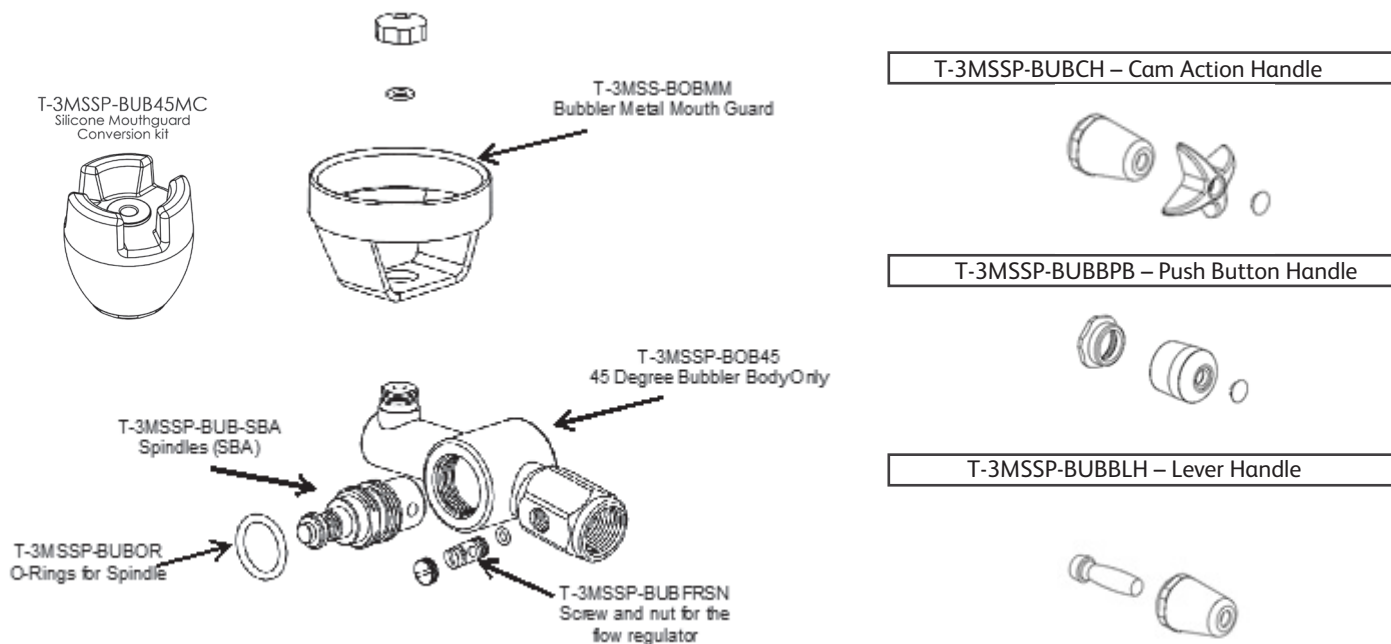
**Note:** The full range from minimum flow to maximum flow is only ¼ turn.

### TECHNICAL INFORMATION

Bubbler Inlet Connection	15mm - 1/2" BSP Female
Bubbler Outlet	Metal or Silicone Mouthguard
Spring loaded Spindle	5/8" BSP
Recommended Working Pressure Range	100 – 500 kPa
Nominal Flow Rate	1.5 L/min
Operating Temperature	0 – 40 Degrees Celsius
Recommended Operating Temperature Range for drinking fountains	5-30 Degrees Celsius
Finish	Stainless Steel

## PACKING LIST

1 X 45 DEGREE BUBBLER 1 X INSTALLATION INSTRUCTIONS / 1 X WARRANTY CERTIFICATE



## TROUBLESHOOTING

Problem	Possible Cause	Rectification
Inconsistent or no water flow from the outlet.	Water supply hasn't been turned back on. Foreign material caught in SBA spindle. Debris or foreign material caught in outlet hole.	Turn water supply on. Remove spindle and clear debris. Unscrew bubbler from outlet thread, remove debris.
Water stream too high or low.	Incorrect flow adjustment. Water supply rates have changed or fluctuated.	Adjust water flow as per instructions. Check water pressure.
Continuous Flow	Tap assembly (SBA) is loose or obstructed or damaged internally.	Remove handle and check internal parts.
Water discharges from the top of handle.	O-rings are worn.	Remove handle and replace O-ring.
Spring action of handle does not move..	Spindle rod inside the tap assembly is seized.	Remove handle and clean internal rod and O-ring. Re-grease before putting back together.

**Note : SBA-Stuffing Box Assembly**

## 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.