

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-3MSS-PKH**

**IMPORTANT INFORMATION**

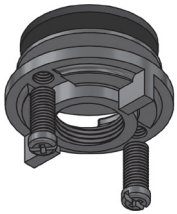


Note: Please follow the below procedures. If the below procedures are not followed it may impact the life of some components and void warranties.

- 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.
- 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**

**Figure 1**



**Step 1**

Flush the water supply line to clear any debris. Remove the unit from the packaging and check that all parts are included inside the box against the packing list.

**Step 2**

Remove the diffuser from the spout and place aside. Remove the stainless steel backing nut, stainless steel washer and rubber washer from the thread (parts shown in Figure 1). Ensure the rubber in the base of the spout remains in the recess underneath (part shown in Figure 2).

**Step 3**

Fit the spout through your pre cut 25mm tap hole.

**Step 4**

Fit the rubber washer, then the stainless steel washer, then the stainless steel backing nut back on the thread from underneath your tap landing/bench.

**Figure 2**



**Step 5**

Using a phillips head screwdriver, tighten both screws on the stainless steel backing nut to secure the spout in place.

**Step 6**

Undo the top spout from the lower arm and the lower arm from the tap body. Apply grease to the o-rings on the base of both spouts and fit back together. Fit the spout and lower arm back on to the hob mount tap body.

**Step 6**

Once the unit has been installed, connect the water supply to the pot and kettle filler, turn on water supply and test the functionality of the pot and kettle filler, ensuring to test both the tap body and black twisting end. Check for any leaks. Once checked, screw the diffuser back onto the spout.

**TO CLEAN THE DIFFUSER**

Periodically clean the diffuser, approximately every 4-6 months, depending on use.

- Unscrew the diffuser
- Rinse out any debris that may have built up
- Screw the diffuser back on and continue normal use

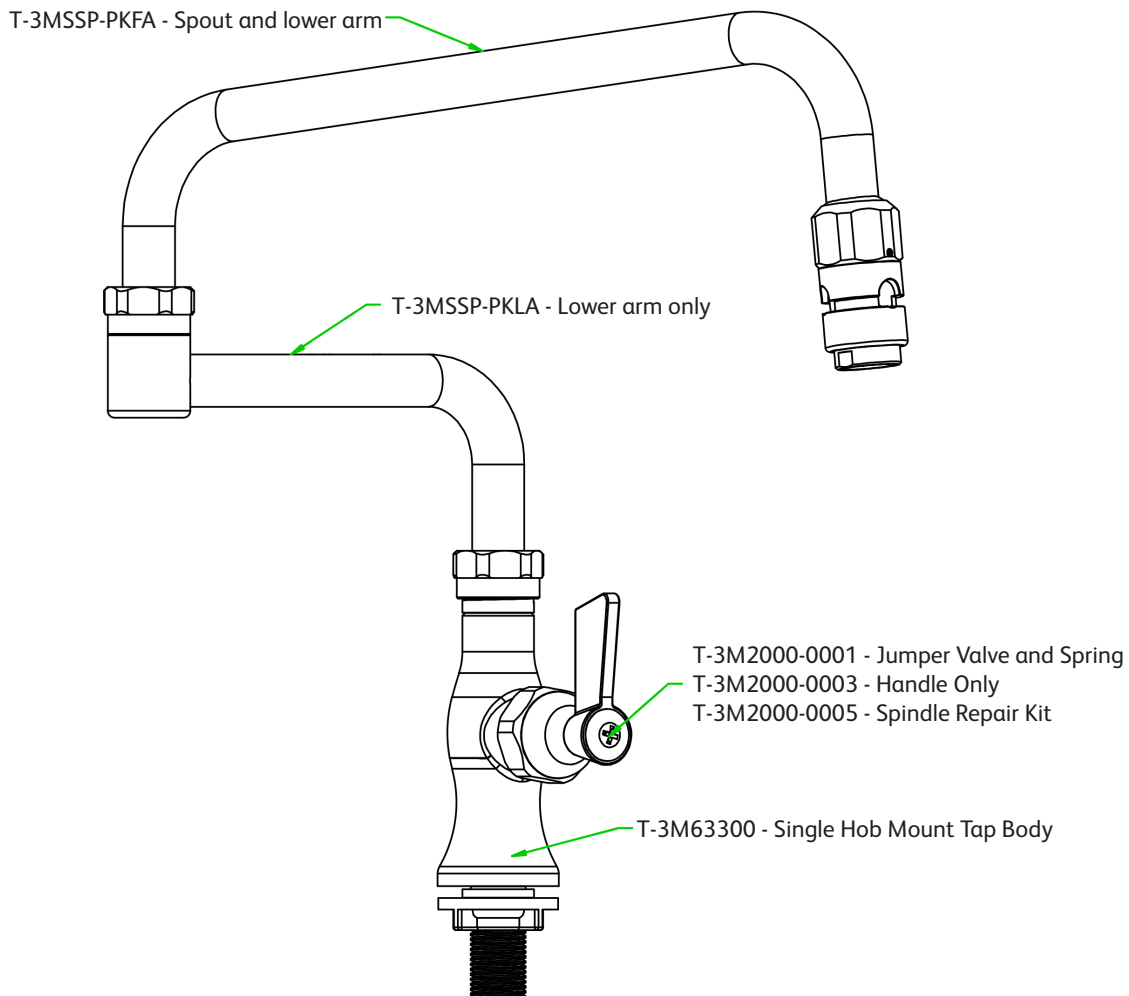
**IMPORTANT**

**THE TAP BODY MUST BE TURNED OFF WHEN NOT IN USE TO ENSURE THE PRODUCT IS NOT UNDER CONSISTENT MAINS PRESSURE**

**TECHNICAL INFORMATION**

Inlet Connection	1/2" MI BSP
Working Pressure Range	150kPa - 500kPa
Maximum Operating Temperature	80 Degrees Celcius
Finish	Satin Stainless Steel





## 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 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.