

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-PTAPB

#### Features:

- Full stainless steel construction (means lead free water)
- Available with push button or lever handle

### T-3MSS-PTAL

- WELS 6 Star - 3LPM
- Adjustable timed flow cartridge allows from 0sec - 18sec

## 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.

- Spout 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

**Figure 1**



### Step 1

Flush the water supply line to clear any debris. Remove the unit from the packaging.

### Step 2

Remove the stainless steel backing nut, stainless steel washer and rubber washer (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 pillar tap through your pre drilled 22mm tap hole.

**Figure 2**



### 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. Screw backing nut up to underneath of tap landing/bench.

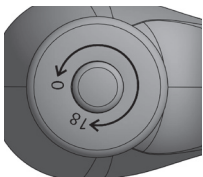
### Step 5

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

### Step 6

Once the unit has been installed, connect the water supply to the pillar tap, turn on water supply and test the functionality of the pillar tap. Check for any leaks.

**Figure 3**



### Step 7

To adjust the timed flow on the push button pillar tap; carefully remove the indicator from the top assembly. The cartridge has 315 degrees of adjustment, markings are shown on the decal on the push button head (figure 3). Adjust the position of the line marking on the cartridge top using a 3mm allen key. Test timed flow. Adjust and test again until the desired timed flow is achieved. Place the appropriate coloured indicator back in place and remove the decal.

**Figure 4**

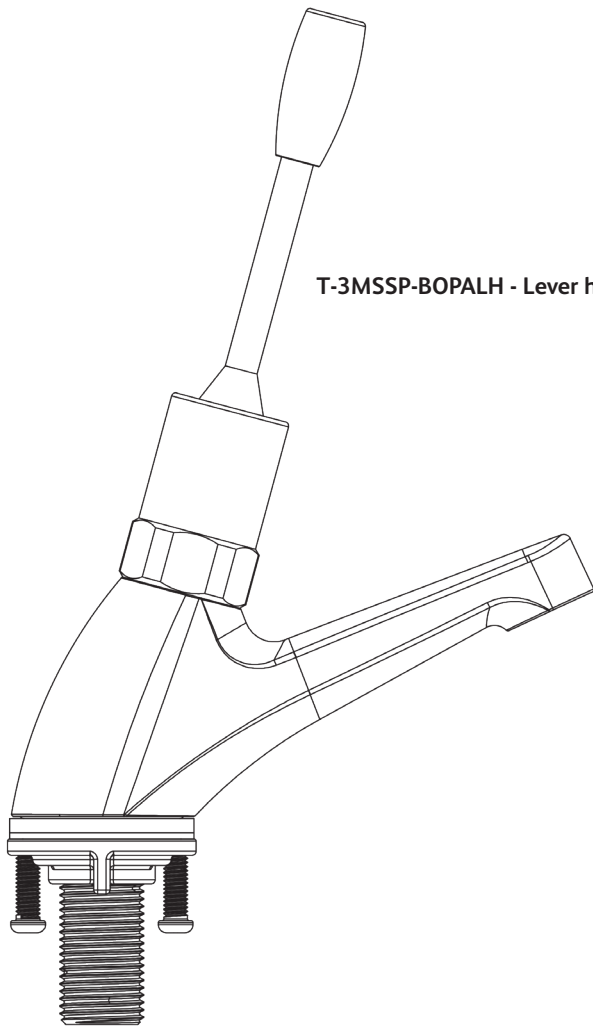


To adjust the timed flow on the lever handle pillar tap; carefully remove the lever handle top using a shifter or spanner, ensuring the spring and spring plate remain inside handle top. The cartridge has 315 degrees of adjustment, markings are shown on the cartridge top (figure 4). Adjust the position of the line marking on the cartridge top using a 3mm allen key. Test timed flow. Adjust and test again until the desired timed flow is achieved. Screw the lever handle top back onto the pillar tap tightly, ensuring the spring and spring plate remain inside. Replace the indicator with the appropriate colour if required.

**TIME MAY VARY ACCORDING TO WATER PRESSURE, FLOW RATE AND TEMPERATURE**

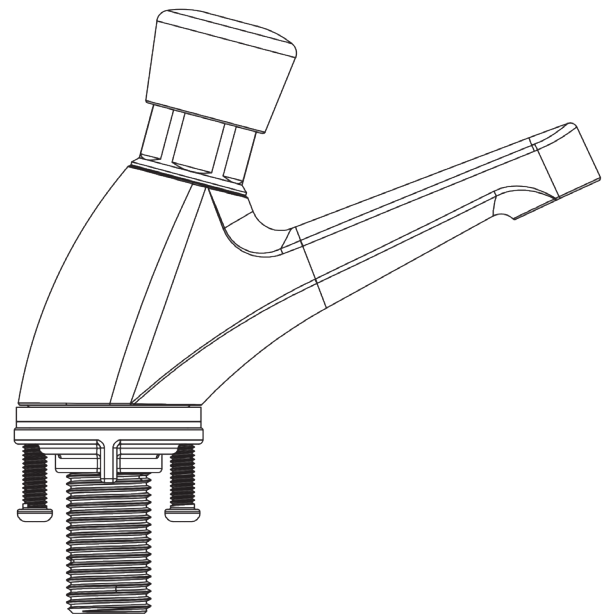
### TECHNICAL INFORMATION

Pillar Tap Inlet Connection	1/2" MI BSP Thread
Pillar Tap Outlet	Neoperl Diffuser
Working Pressure Range	30kPa - 500kPa
Flow Rate	3LPM
Cartridge	Adjustable from instant to 18 seconds
Recommended Operating Temperature	5-50 Degrees Celcius
Finish	Satin Stainless Steel



T-3MSSP-BOPALH - Lever handle with adjustable cartridge

T-3MSSP-BOPAPB - Push button with adjustable cartridge



T-3MSSP-BOPT - Pillar tap body only

## 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.