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-3MSWG07 - 7" Spout	T-3MSWG12 - 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 wall mount unit and the spout assembly from the packaging and check against the packing list that all parts are included inside the box.

Step 2
Apply thread tape/sealant/loxeal to the outlet thread.

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

Step 3
Screw the tap body onto the outlet thread until tight and the flange is snug against the wall.

Step 4
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 wall body.

Once installation is complete; turn the water supply on to test the functionality of the unit. Check for leaks.
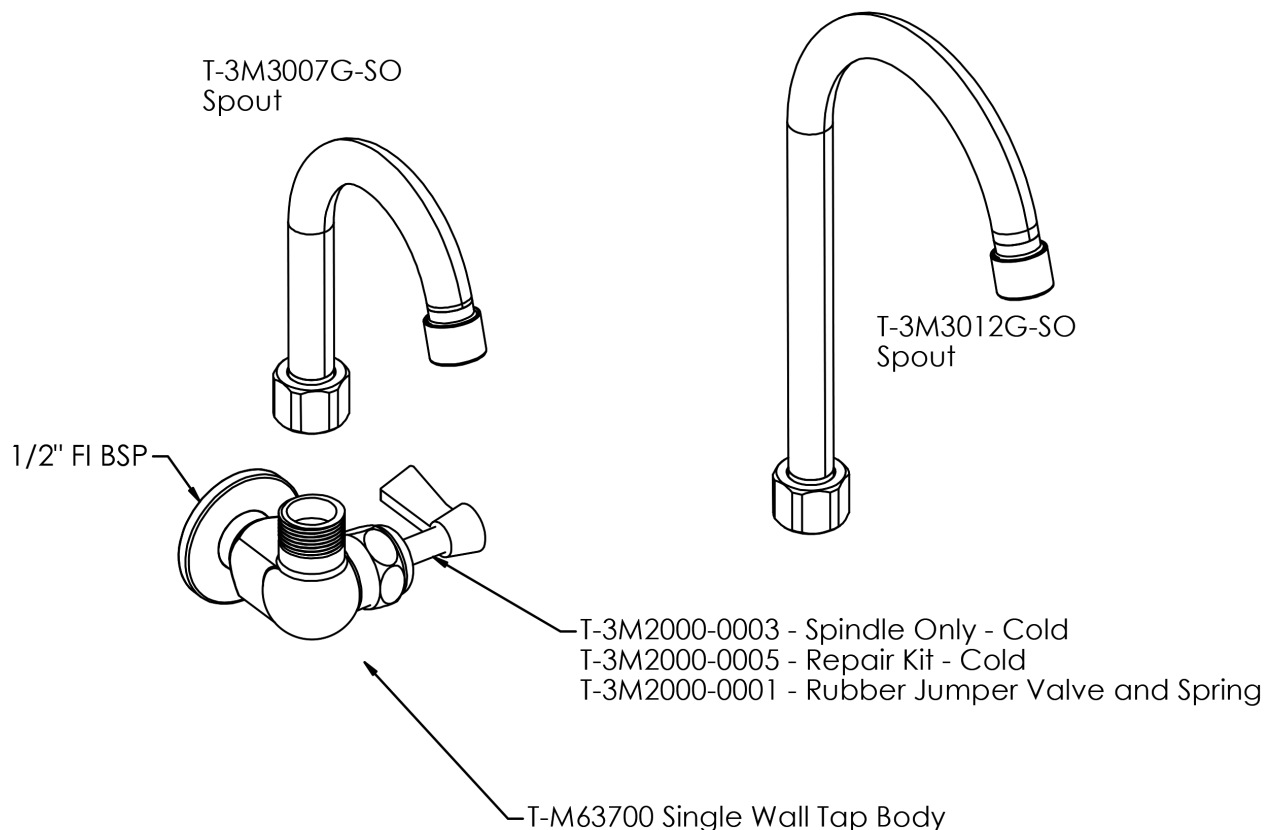
Minimum working pressure 150kPa.
MAXIMUM RECOMMENDED WORKING PRESSURE IS 500kPa
Maximum hot water temperature 80°C.

Packing List

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

T-3M3007G-SO
Spout

T-3M3012G-SO
Spout

1/2" FI BSP

T-3M2000-0003 - Spindle Only - Cold
T-3M2000-0005 - Repair Kit - Cold
T-3M2000-0001 - Rubber Jumper Valve and Spring

T-M63700 Single Wall Tap Body

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 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.