

## **Compact Paper Towel Dispenser**

INSTALLATION INSTRUCTIONS

Congratulations! You have just purchased one of the premium products from 3monkeez washroom accessories range. Proudly manufactured to Australian Standards

Model: WA-PTDS

Features:

- Paper Type: 300 Interleaved ultra slim paper towels
- Unit fitted with key lock
- Front view paper indicator

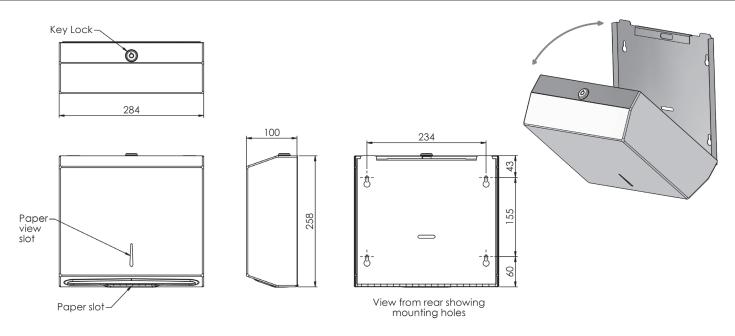
## **IMPORTANT INFORMATION**



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 tradesperson.
- Installation height and location may be subject to Australian Building Code Regulations.
- This product may also be subject to height and location conditions to comply with AS1428.1 for accessibility.
- Placement may be subject to architects specification and drawings.
- It is the responsibility of the installer to fix the washroom accessory in the correct position.
- Depending on the model, fixings and wall anchors may not be included with this product.
- It is the responsibility of the installer to use the most suitable fixings and fasteners appropriate to the job.

## **INSTALLATION INSTRUCTIONS**



- Work out correct height and position for the paper towel dispenser.
- 2. Make sure the unit is level.
- 3. Use the mounting holes inside the paper towel dispenser to mark fixing points.
- 4. Drill wall for the fixing hardware. Fasten the unit to the wall.
- 5. Check that the unit is level and tighten the fixings.
- Test that the unit opens and closes and locks correctly.

## STAINLESS STEEL MAINTENANCE AND CLEANING INSTRUCTIONS

Stainless steel products must be cleaned on a regular basis to maintain the ability to resist corrosion.

Cleaning stainless steel products is an easy task when done regularly:

- Clear away all food and water from the surface with a microfiber cloth or soft sponge; don't use abrasive materials that cause scratching.
- 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
- Drying the product with a soft, dry absorbent cloth 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.





