

Congratulations! You have just purchased one of the premium products from 3monkeez toilet pan range which has been manufactured to Australian Standard AS 1172.

SCOPE OF APPLICATION

WC-SSWFCCP - Wall Faced Close Coupled Toilet Pan - P Trap
WC-SSACCP - Ambulant W/F Close Coupled Toilet Pan - P Trap
WC-SSDCCP - Disabled W/F Close Coupled Toilet Pan - P Trap

WC-SSWFCCS - Wall Faced Close Coupled Toilet Pan - S Trap
WC-SSACCS - Ambulant W/F Close Coupled Toilet Pan - S Trap
WC-SSDCCS - Disabled W/F Close Coupled Toilet Pan - S Trap

Features:

- Vandal proof design with security screws
- Concealed fixings
- Radius edges
- 2mm 304 grade satin finish stainless steel

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.

- Toilet pan 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 - ensure inlet connections are in the accessible space at the rear of the toilet pan

INSTALLATION INSTRUCTIONS

Step 1

Unpack the toilet pan, make sure all parts are included and no damage is present

Step 2

Remove both side access panels using security torx key provided.

Step 3

Place toilet pan in desired position, ensuring that the pan's outlet is inserted into the pan collar and adjust pan collar as necessary. Mark the fixing holes to the surface you are installing the pan to, making sure that the floor is level and flat.

Step 4

Remove toilet pan and pre drill where marked holes are.

Step 5

Move toilet pan in to place, ensuring that the pan's outlet is inserted into the pan collar and adjust pan collar as necessary. Fix the toilet pan to the floor with stainless steel fixings. Dyna bolts are included in the packing for a concrete floor.

Step 6

Connect water supply to in built cistern inlet valve. Turn water supply on and check for any leaks.

Step 7

Remove cistern case lid using the security torx key provided. Adjust inlet and outlet valves if necessary as per separate instructions supplied.

Step 8

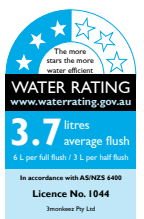
Flush test a minimum of two times and ensure that the pan is discharging correctly and check for any leaks.

Step 9

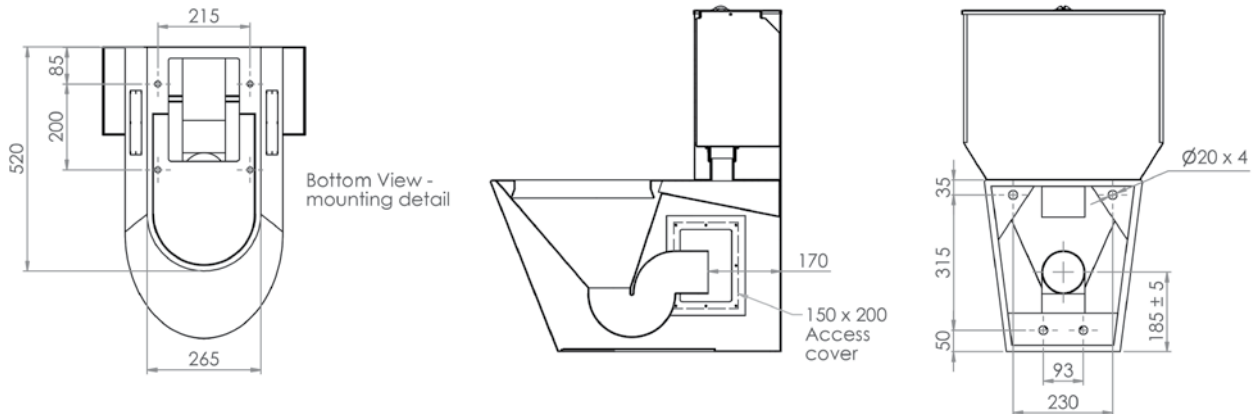
Silicone around the perimeter of the pan and clean off any excess.

Step 10

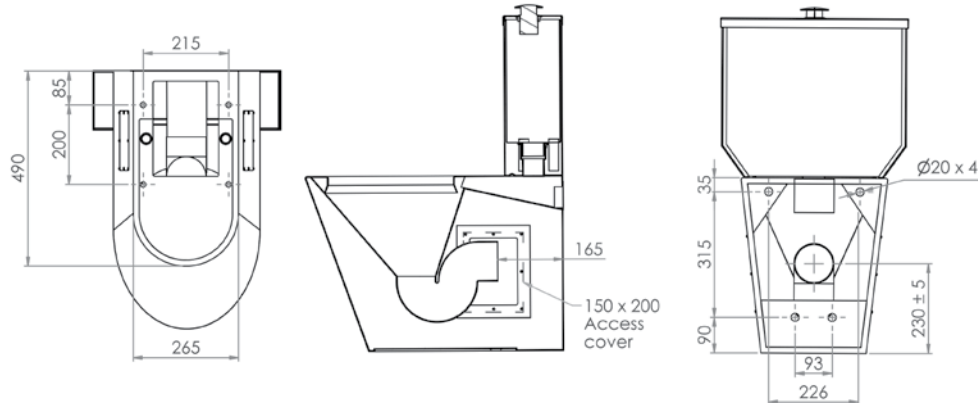
Re fit cistern lid (if removed) and both side access panels.



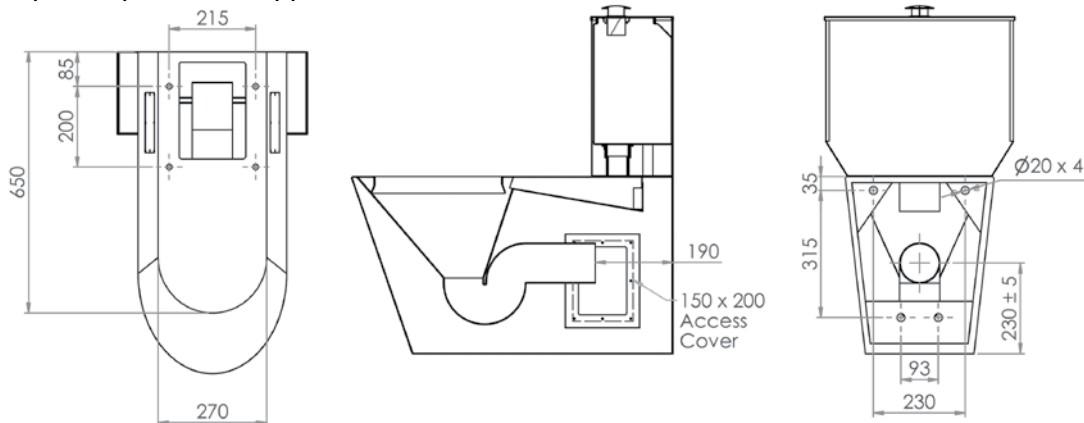
WC-SSWFCCP - Separate pan bend supplied with WC-SSWFCCS



WC-SSACCP - Separate pan bend supplied with WC-SSACCS



WC-SSDCCP - Separate pan bend supplied with WC-SSDCCS



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 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.