

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-3MSSIWM (Standard Handle)****T-3MSSLIWM (Lever Handle)****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 please ensure the water supply is turned off

INSTALLATION INSTRUCTIONS**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

Secure the mixer body on to a mounting plate or noggin in the wall. Ensure the hot (H) inlet is to the left and the cold (C) inlet to the right. The outlet should be vertically upwards. Unit must be installed square to ensure the cover plate sits flush.

Step 3

Connect hot water to the hot side (left) and cold water to the cold side (right). Connect the outlet to shower or bath. Turn water on and check all connections for leaks.

Step 4

Once sheeting and tiling are complete, fit the rubber seal onto the cover plate and slide the cover plate on to the sleeve until firmly against the wall/tile.

Step 5

Fit the handle, taking care that it is pushed down completely. Tighten the grub screw inside the handle plug hole using the allen key provided. Place the handle plug back into the hole.

Step 6

Test the functionality of the unit.

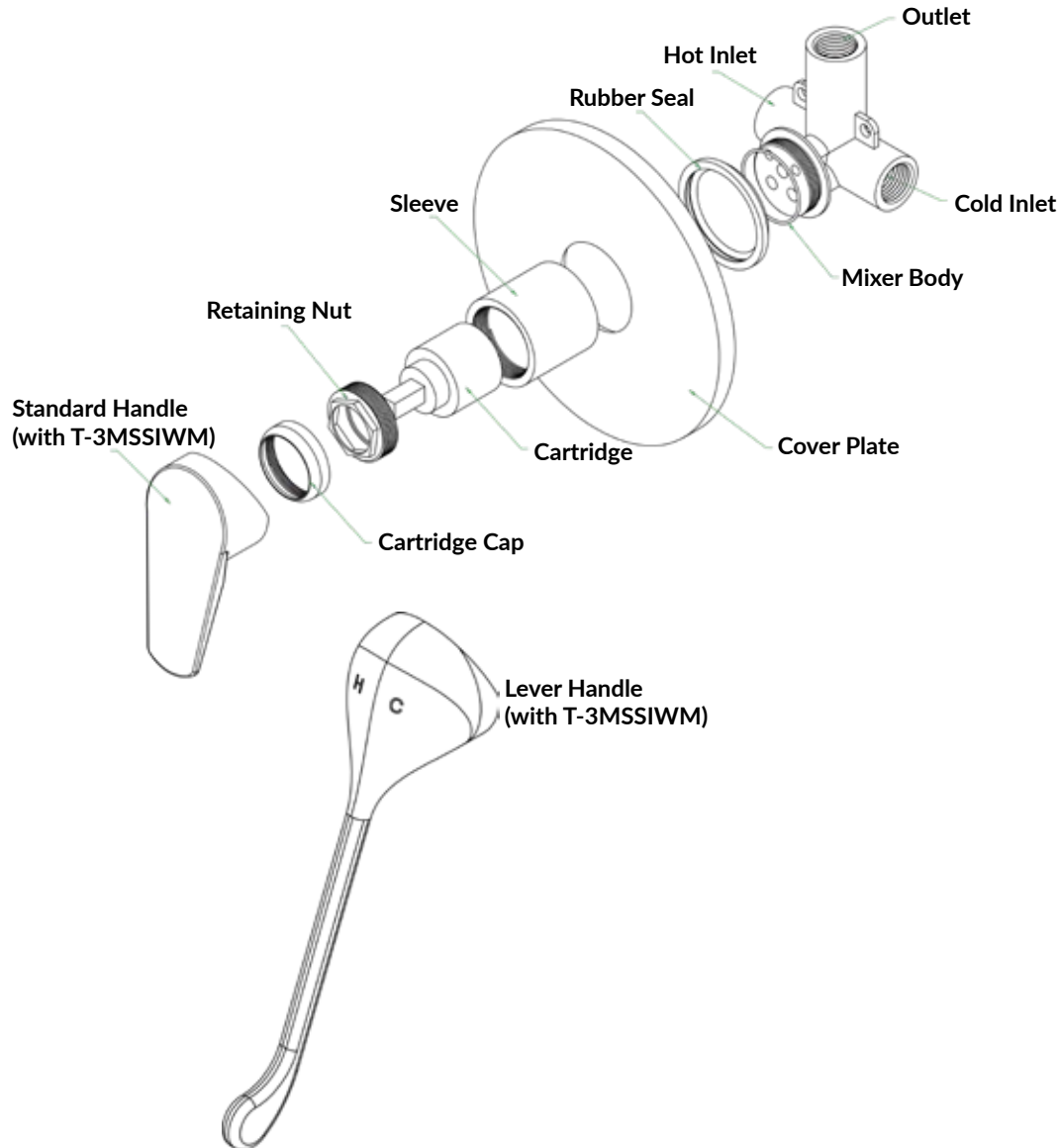
**TO REPLACE THE CARTRIDGE**

- Turn off the hot and cold water supply
- Carefully remove the handle plug, loosen the grub screw using the allen key provided and remove the handle (take care not to remove the grub screw)
- Unscrew the cartridge cap being careful not to damage the cover plate
- Unscrew the retaining nut and remove the cartridge
- Ensure the inside of the mixer is clean and free from debris
- Check the seal is in position in the base of the new cartridge, then fit into the mixer body. Ensuring the lugs on the base of the new cartridge fit into the holes in the mixer body
- Screw on retaining nut. Note: Nut should be tightened to a torque of 10Nm
- Replace cartridge cap and tighten by hand
- Fit handle back in place ensuring the handle is pushed completely down. Tighten the grub screw using the allen key provided.
- Place the handle plug back in position

CARTON CONTENTS - 1x In Wall Mixer Body, 1x Cover Plate, 1x Mixer Handle, 1x Pack Screws and Wall Plugs, 1x Installation Instructions, 1x Warranty Certificate

TECHNICAL INFORMATION

Inlet/Outlet Connections	1/2" FI BSP
Recommended Working Pressure	500kPa
Maximum Temperature	80° 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.