

Congratulations! You have just purchased one of the premium products from the 3monkeez trade waste solutions range .

SCOPE OF APPLICATION

AB-CA-3

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.

- Clay arrestor must be installed by a qualified plumber in accordance with the Plumbing Code of Australia (PCA), AS/NZS3500 and the Manufacturer's instructions. Venting may be required.
- There must be an approved P or S trap between the sink and the clay arrestor.
- The clay arrestor requires 50mm BSP threaded connections.
- This product is not designed for disposal of acids, chemicals or any other substance unsuitable for normal sink waste through this trap.

INSTALLATION INSTRUCTIONS

Step 1

Unpack the clay arrestor, make sure all parts are included and no damage is present.

Step 2

Position the clay arrestor with a minimum 450mm from the underside of the bench to the lid of the clay arrestor. This is to allow for removal of the lid and basket and cleaning (refer to image below).

Step 3

Ensure the unit is level and the water seal level in the trap should be at least 200mm above the clay arrestor inlet (refer to image below).

Step 4

Install ball valves and unions on the inlet and outlet of the clay arrestor. These will allow the unit to be disconnected for cleaning and servicing.

NOTE: Ball valves and unions are not supplied with this item

Step 5

Ensure the removable basket and skimmer screen are positioned correctly.

Step 6

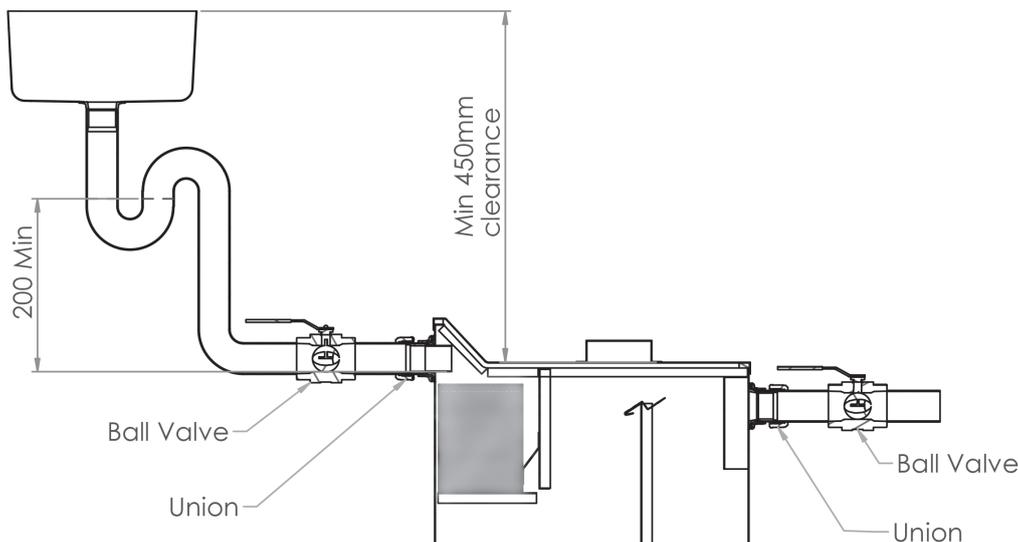
Ensure rubber seal on the lid seats evenly and cleanly around the body of the arrestor.

Step 7

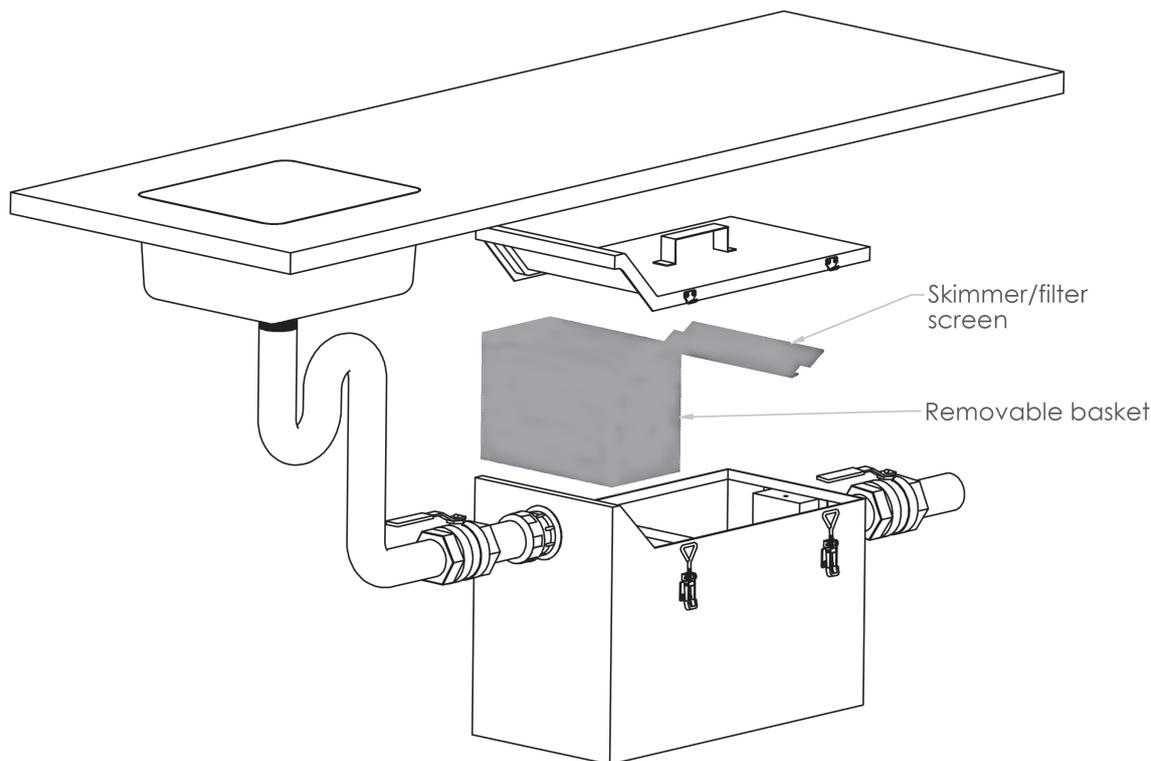
Adjust the lid retaining latches if necessary to achieve an even, tight fit of the lid.

Step 8

Perform a leak test.



MAINTAINING THE UNIT



It is recommended to clean the unit regularly, especially in higher use areas.
After washing clay or plaster in the sink, there should always be sufficient water flow to clear the trap connected before the unit.

Before cleaning the unit, ensure the taps for the sinks the unit is connected to are not used until cleaning is complete.
Close the ball valves on the inlet and outlet.
Remove the lid by lifting the toggle latches.
Remove the perforated basket and skimmer piece. Clean off solid particles in to the bin and wash using a separate sink.
Finer particles will settle as a sludge in the bottom of the tank. Drain excess water from the tank so the sludge can be cleaned out.
Do not attempt to remove the unit if full of water. It will be too heavy to move safely.
Fit perforated basket and skimmer piece back in to unit.
Fit lid back on to the unit. Ensure the rubber seal is seating evenly when replacing the lid.
Adjust the latches that secure the lid so that they pull evenly. Do not over-tighten.
Clean any clay, silt or debris from the outside of the unit with a soft cloth. Do not use chlorine based cleaners.

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.