

Congratulations on your purchase of a premium commercial tapware product from 3monkeez.
Our products have been tested and are manufactured to AS 3718.

SCOPE OF APPLICATION

T-3MSS-BFC

T-3MSS-BFL

T-3MSS-BFP

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.

- Pre rinse unit 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, ensure the water supply is turned off.
- This products complies with the Lead Free requirements of the National Construction Code Volume Three

INSTALLATION INSTRUCTIONS

Step 1

Unpack the bottle filler, make sure all parts are included and no damage is present.

Step 2

Before applying thread sealant, screw the horizontal bottle filler onto the wall thread connection on the wall/sheet to see the final position. Mark the position of the 2 fixing screw holes onto the wall. Unscrew and remove the bottle filler from the wall. Pre drill the fixing holes.

Step 3

Apply appropriate thread sealant to the connection of the water inlet. Ensure the opening is not covered at all by the thread sealant. Fix the bottle filler onto the threaded connection and tighten into place. Use the fixing screws provided to secure the bottle filler in.

Step 4

Turn on water supply. Check for any leaks and check functionality of pre rinse unit.

Step 5

To adjust the water flow;

- Remove the cover cap on the top of the bottle filler
- Adjust flow using a flat head screwdriver
- Tightening will reduce flow, loosening will increase flow

TECHNICAL INFORMATION

Inlet Connection	1/2" FI BSP
Working Pressure Range	150kPa - 500kPa
Flow Rate	1.5LPM
Maximum Operating Temperature	40 Degrees Celcius
Finish	Satin Stainless Steel



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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.