

SCOPE OF APPLICATION

FRSC-DI350-304
FRSC-DI350-316

FRSC-DI450-304
FRSC-DI450-316

FRSS-DI350-304
FRSS-DI350-316

FRSS-DI450-304
FRSS-DI450-316

Features:

- Full stainless steel construction
- Available in 2 sizes for square top
- Available in 304 grade stainless steel or 316 grade stainless steel
- Available in 2 sizes for conical top

- Sink 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 and affect performance

INSTALLATION INSTRUCTIONS

Step 1

Remove the unit from the packaging. The water supply to connect to the 1" FI BSP connection on the flushing rim sink for solid waste should be a minimum of 3/4" pipe and for liquid waste only should be a minimum of 1/2" pipe. Recommended pressure range is 250kPa - 500kPa to ensure adequate flush.

Note: Inlet connection for flushing rim sink is located below the benchtop.

Step 2

Cut hole in benchtop to suit. The cut size for benchtop should be 20mm less than overall size of flushing rim sink.

For benchtops more than 6mm thickness, a "pocket" cut out approx 45mm x 90 mm will need to be made on the underside of the bench to accommodate the inlet pipe.

Step 3

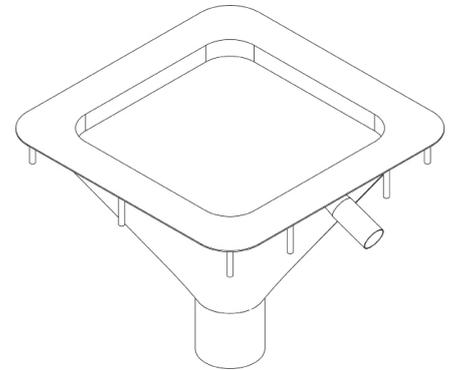
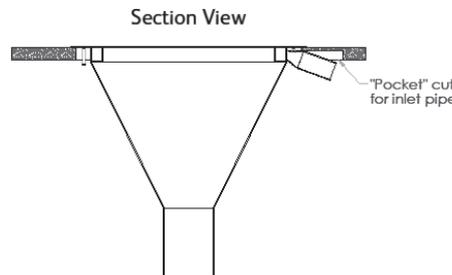
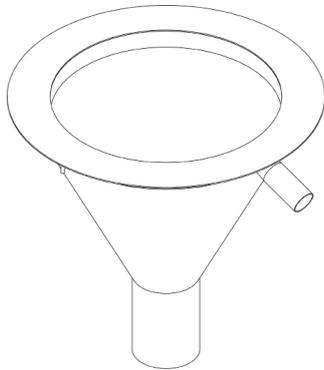
Insert flushing rim sink through cut out. The wing nuts on the fixing studs should be tightened to the inside of the cut out. Silicone can also be applied to the underside for additional sealing.

Step 4

Connect the water supply to the 1" FI BSP connection of the flushing rim sink. Connect 100mm plain spigot outlet to trap.

Step 5

Turn on the water supply. The flushing mechanism used should deliver 4.5L per flush. Check for any leaks in connections and perform a test flush.



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 food and water deposits 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.