

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-3MSS-BTMPB
T-3MSS-BTML

T-3MSS-BT6PB
T-3MSS-BT6L

T-3MSS-BT18PB
T-3MSS-BT18L

Features:

- Full stainless steel construction (means lead free water)
- Available with push button or lever handle
- WELS 6 Star - 3LPM
- Available in instant, 6 second or 18 second timed flow

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.

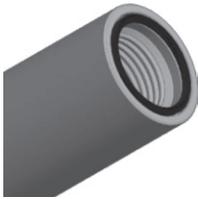
- Spout must be installed by a qualified plumber in accordance with the Plumbing Code of Australia (PCA), AS/NZS3500 and the Manufacturer's instructions
- All pipework must be thoroughly flushed to remove any debris prior to installation as foreign materials may cause damage to internal parts and affect 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 (in applications where this is possible)
- This products complies with the Lead Free requirements of the National Construction Code Volume Three

INSTALLATION INSTRUCTIONS

Step 1

Flush the water supply line to clear any debris. Remove the unit from the packaging.

Figure 1



Step 2

If using the extension piece, fit this to the bib tap body using appropriate thread sealant, ensuring the o ring is in place (shown in figure 1).

Step 3

Fit the bib tap to the 1/2" MI BSP wall outlet using appropriate thread sealant (if using the extension piece) or the 1/2" FI BSP wall outlet using appropriate thread sealant (if not using the extension piece)

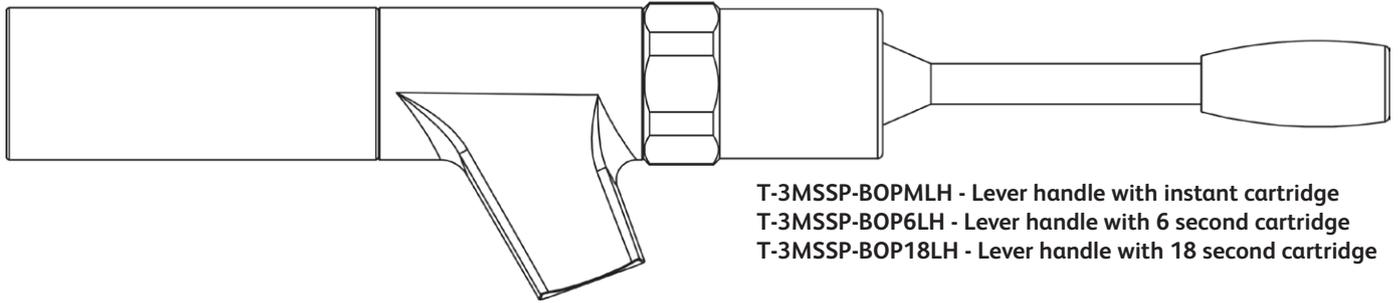
Step 4

Once the unit has been installed, turn on the water supply to the bib tap and test the functionality of the bib tap. Check for any leaks. Place the appropriate coloured indicator in place.

TIME IS SET UNDER FACTORY CONDITIONS AND MAY VARY ACCORDING TO WATER PRESSURE, FLOW RATE AND TEMPERATURE

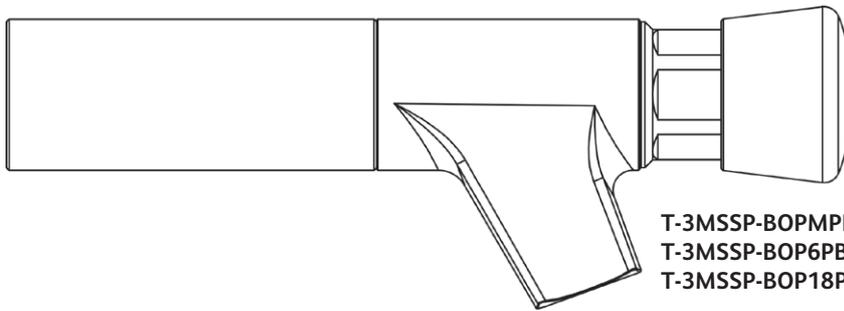
TECHNICAL INFORMATION

Bib Tap Inlet Connection	1/2" MI BSP Thread (Without Extension Piece) / 1/2" FI BSP Thread (With Extension Piece)
Bib Tap Outlet	Neoperl Diffuser
Working Pressure Range	30kPa - 500kPa
Flow Rate	3LPM
Recommended Operating Temperature	5-50 Degrees Celcius
Finish	Satin Stainless Steel



T-3MSSP-BOPMLH - Lever handle with instant cartridge
 T-3MSSP-BOP6LH - Lever handle with 6 second cartridge
 T-3MSSP-BOP18LH - Lever handle with 18 second cartridge

T-3MSSP-BOBT - Bib tap body only



T-3MSSP-BOPMPB - Push button with instant cartridge
 T-3MSSP-BOP6PB - Push button with 6 second cartridge
 T-3MSSP-BOP18PB - Push button with 18 second cartridge

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.