

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

#### P-3MSS-FVTF

### 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.

- Valve 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 connection
- This products complies with the Lead Free requirements of the National Construction Code Volume Three

### INSTALLATION INSTRUCTIONS

#### Step 1

Unpack the foot valve, make sure all parts are included and no damage is present.

#### Step 2

Flush the water supply line to clear any debris.

#### Step 3

This valve requires 2 mounting holes. If the holes do not exist, mark out and drill as shown in Figure 1.

#### Step 4

Secure the valve in place using chosen fixings through the mounting holes.

#### Step 5

Apply thread sealant or thread tape to the inlet side of the valve, ensuring it does not obscure the opening. Connect your cold or tempered water flexible hose to the inlet side of the valve. Water must travel in the direction of the arrow as shown in Figure 2.

#### Step 6

Apply thread sealant or thread tape to the outlet side of the valve, ensuring it does not obscure the opening. Connect your flexible hose to the outlet side of the valve. Place the coloured indicator in the top of the valve head.

#### Step 7

Once the flexible hoses are connected to your water source and spout, turn on water supply and test the functionality of the valve by pushing the top assembly in. Check for any leaks.

Figure 1

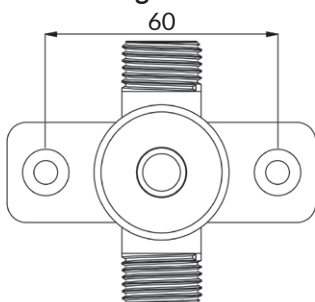
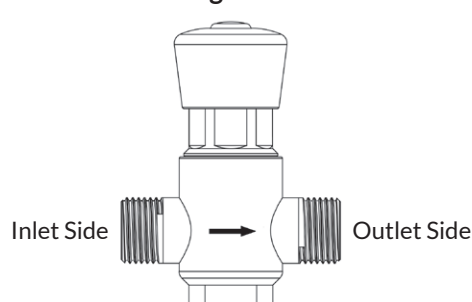


Figure 2



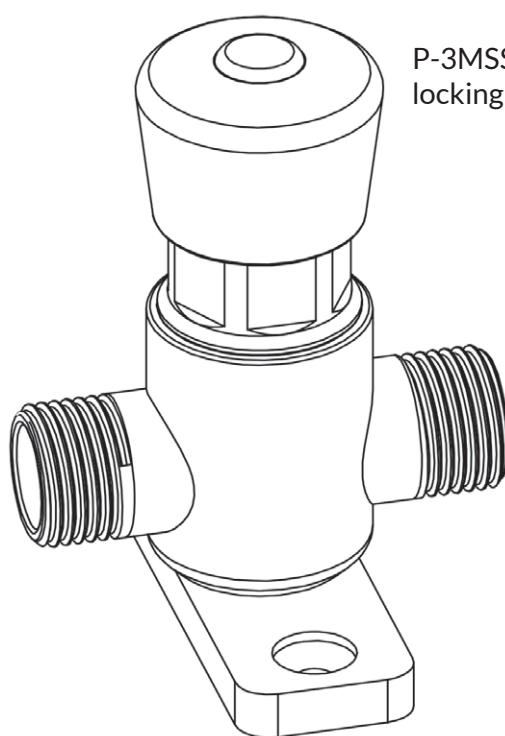
TIME IS SET UNDER FACTORY CONDITIONS AND MAY VARY ACCORDING TO WATER PRESSURE, FLOW RATE AND TEMPERATURE

### TECHNICAL INFORMATION

Connections	1/2" MI BSP Thread
Working Pressure Range	50kPa - 500kPa (Maximum Pressure - 500kPa)
Recommended Operating Temperature	5-70 Degrees Celcius
Finish	Satin Stainless Steel

## TROUBLESHOOTING

Inconsistent or no water flow	Check water is turned on fully at mini stops. Possible blockage, remove top assembly and cartridge and clean.
Continuous flow	Check hose connections to ensure water flows in the direction of the arrow. Remove cartridge to check for any damage or obstruction. Clean, re-grease and re-install.
Button is hard to press	Check water pressure. Maximum water pressure should be 500kPa. If above, install a pressure reduction valve.



P-3MSSP-FVTFTA - Top assembly, locking nut and 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 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.