

Congratulations! You have just purchased one of the premium products from 3monkeez cistern range which has been manufactured to Australian Standard AS 1172.

## SCOPE OF APPLICATION

Dual Flush Cistern -	AB-CIS-DF-2	AB-CIS-DF-2-SE-L	AB-CIS-DF-2-SE-R
Dual Flush Cistern with Raised Buttons -	AB-CIS-DCDF	AB-CIS-DCDF-SE-L	AB-CIS-DCDF-SE-R
Front Press Cistern -	AB-CIS-FP	AB-CIS-FP-SE-L	AB-CIS-FP-SE-R
Side Press Cistern -	AB-CIS-SP	AB-CIS-SP-SE-L	AB-CIS-SP-SE-R

## 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.

- Cistern 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

## INSTALLATION INSTRUCTIONS

### Step 1

Unpack the cistern, make sure all parts are included and no damage is present

### Step 2

The fixing location of the cistern needs to be considered prior to installing. Removing the lid for access to any parts for service, as well as the flush pipe length should be taken in to account.

### Step 3

Remove the cistern lid using an allen key. Holding the cistern in desired position, mark the 2 fixing holes, ensuring the cistern is level.

### Step 4

Fix the cistern to the wall with stainless steel fixings.

### Step 5

Connect your water source to the inlet valve and ensure there are no leaks.

### Step 6

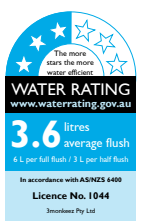
Fill the water level to the "Working Water Level" mark inside the cistern case. Adjustments may be required to the inlet valve. If required, please see separate instructions (included).

### Step 7

Flush test the cistern a minimum of two times. Full flush volume should be 6L and half flush volume should be 3L. Adjustments may be required to the outlet valve. If required, please see separate instructions (included).

### Step 8

Re fit cistern lid.



**AB-CIS-DF-2**



**AB-CIS-DCDF**



**AB-CIS-FP**



**AB-CIS-SP**



### REPLACEMENT PARTS CODE LIST

P-CIS-inlet - Bottom Entry Cistern Inlet Valve - 1/2" MI BSP  
P-CIS-Inlet-Side Ent - Side Entry Cistern Inlet Valve - 1/2" MI BSP  
P-CIS-DF Outlet - Dual Flush Outlet Valve - 2" MI BSP  
P-CIS-CDF Outlet - Cable Dual Flush Outlet Valve - 2" MI BSP  
P-CIS-DCDF Buttons - AS1428 Compliant Raised Buttons

### 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.