

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-KBS

Features:

- Full stainless steel construction (means lead free water)
- WELS 4 Star - 6.5LPM

IMPORTANT INFORMATION

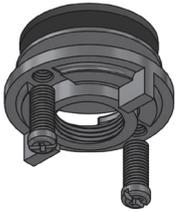


Note: Please follow the below procedures. If the below procedures are not followed it may impact the life of some components and void warranties.

- 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

INSTALLATION INSTRUCTIONS

Figure 1



Step 1

Flush the water supply line to clear any debris. Remove the unit from the packaging and check that all parts are included inside the box against the packing list.

Step 2

Remove the aerator from the gooseneck spout and place aside. Remove the stainless steel backing nut, stainless steel washer and rubber washer from the thread (parts shown in Figure 1). Ensure the rubber in the base of the spout remains in the recess underneath (part shown in Figure 2).

Step 3

Fit the spout through your pre drilled 22mm tap hole.

Figure 2



Step 4

Fit the rubber washer, then the stainless steel washer, then the stainless steel backing nut back on the thread from underneath your tap landing/bench.

Step 5

Using a phillips head screwdriver, tighten both screws on the stainless steel backing nut to secure the spout in place.

Step 6

Once the unit has been installed, connect the water supply to the gooseneck spout, turn on water supply and test the functionality of the gooseneck spout. Check for any leaks. Once checked, screw the aerator back onto the gooseneck spout.

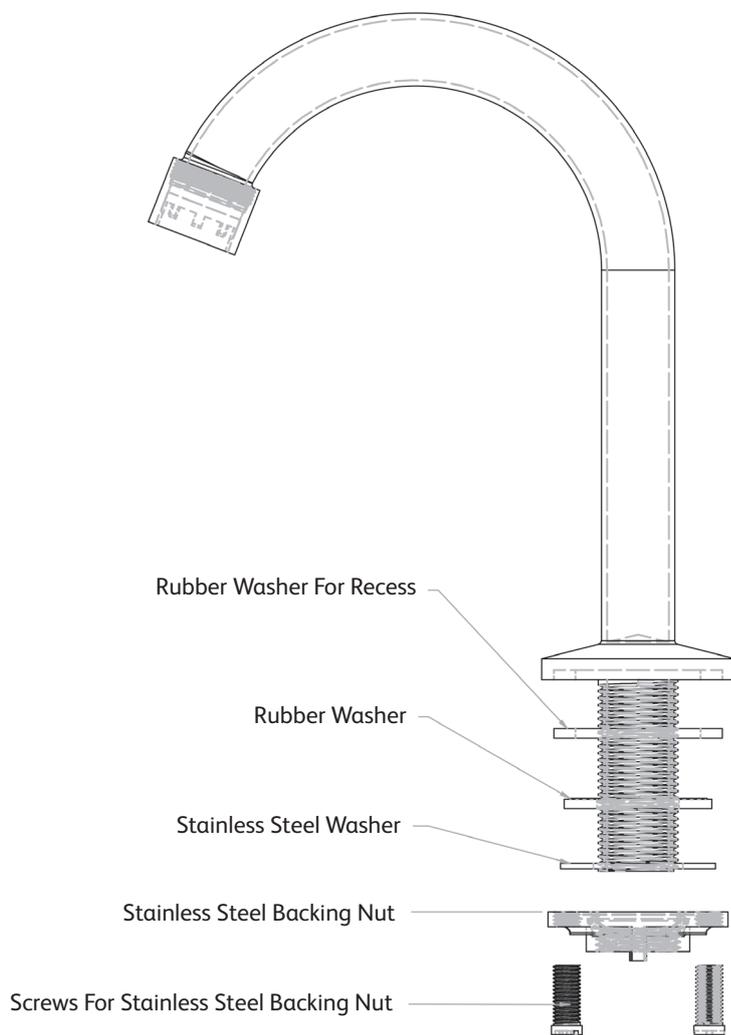
TO CLEAN THE AERATOR

Periodically clean the aerator, approximately every 4-6 months, depending on use.

- Unscrew the aerator
- Rinse out any debris that may have built up
- Screw the aerator back on and continue normal use

TECHNICAL INFORMATION

Gooseneck Spout Inlet Connection	1/2"MI BSP Thread
Sensor Tap Outlet	Neoperl Aerator
Working Pressure Range	30kPa - 500kPa
Flow Rate	6.5LPM
Recommended Operating Temperature	5-50 Degrees Celcius
Finish	Satin Stainless Steel



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 steels 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 sink clean and dry when not in use
- Don't leave salt, vinegar, mustard, pickles or fruit juices as they contain citric acid and can etch the surface over time
- Don't leave soaps and other cleaners in your sink 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.