

Congratulations on your purchase of a premium commercial sink product from 3monkeez.

SCOPE OF APPLICATION

LS-303025

LS-403025

LS-404030

LS-453525

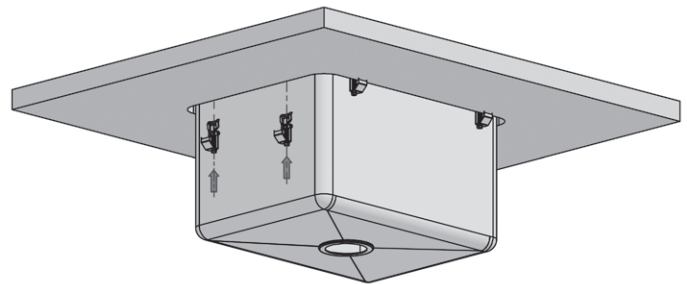
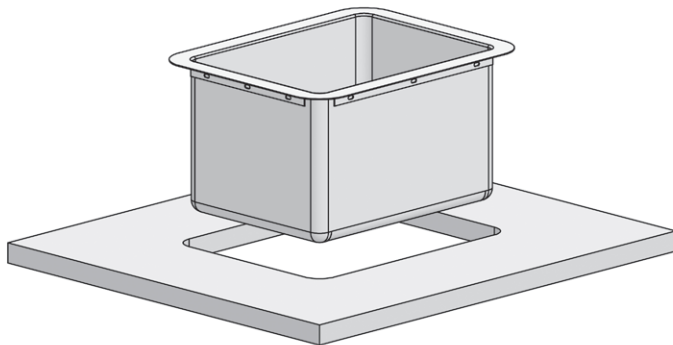
IMPORTANT INFORMATION



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

- Sink bowl must be installed by a qualified plumber/tradesperson in accordance with the Plumbing Code of Australia (PCA), AS/NZS3500 and the Manufacturer's instructions
 - Examine sink for imperfections or defects. Warranty claims may not be valid after the sink is installed
 - If wall mounted tapware is to be used, consideration should be made to length of spout and positioning of the sink on bench top
 - If bench mounted tapware is to be used, allow suitable width behind sink for fitting tapware
- Note. Digital cut-out templates available for download from the 3monkeez website: www.3monkeez.com.au

INSTALLATION INSTRUCTIONS - TOP MOUNT



Step 1

Check template against sink for correct size. Use template to trace and cut out the bench top.

Step 2

Position the bowl in place to check for correct fit. Adjust cut-out size as necessary.

Step 3

Mark final outline of sink on bench top with masking tape. On the underside, mark position of sink attachment clips.

Step 4

Apply bead of neutral-cure sealant between cut-out edge and masking tape.

Step 5

Position the sink in final position.

Step 6

Fit attachment clips to rails beneath the sink.

Step 7

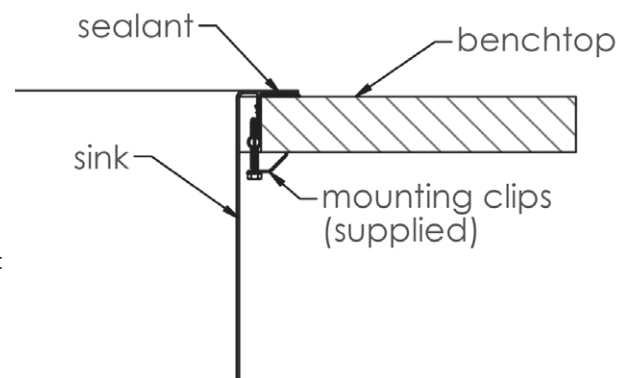
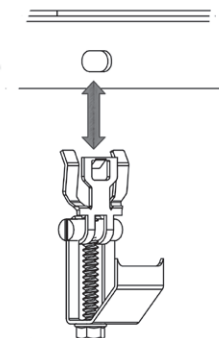
Secure the sink by tightening the screws. Use a low torque setting on power tools to prevent thread stripping.

Step 8

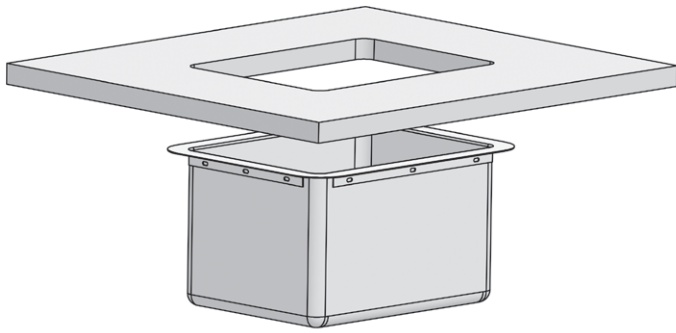
Clean any excess sealant from bench top and remove masking tape before sealant cures.

Step 9

Plumb tapware and connect waste fittings.



INSTALLATION INSTRUCTIONS - UNDER MOUNT



Step 1

Check template against sink for correct size. Use template to trace and cut out the bench top.

Step 2

Position the bowl in place to check for correct fit. Adjust cut-out size as necessary.

Step 3

Inside edges of cut-out must have final finishes complete before attaching sink.

Step 4

Apply masking tape around the inside and flush to the bottom edge.

Step 5

Machine suitable wooden blocks to clamp sink to underside of bench.

NOTE: For stone and manufactured stone bench tops, use only the manufacturers recommended fixings and attachment methods.

Step 6

Apply bead of neutral-cure sealant on the underside around the bottom edge.

Step 7

Position the sink in final position.

Step 8

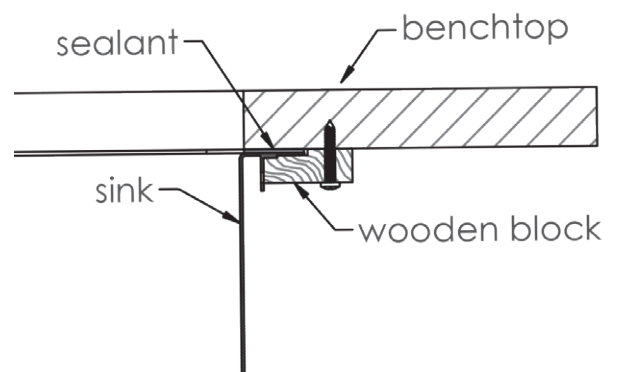
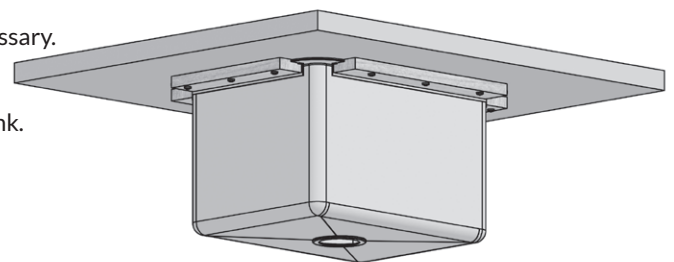
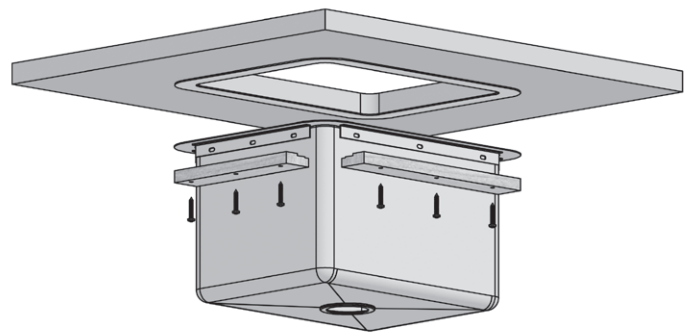
Clamp the sink to the underside by fixing the wooden blocks with screws.

Step 9

Clean any excess sealant from around the inside of the cutout and remove masking tape.

Step 10

Plumb tapware and connect waste fittings.



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.