

Congratulations on your purchase of a premium commercial tapware product from 3monkeez. Our products have been tested and are manufactured to AS 3718.

## SCOPE OF APPLICATION

T-3M53200 (No Pot Filler)

Standard Height Units

T-3M53206 (6" Pot Filler)

T-3M53212 (12" Pot Filler)

## 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.

**No basin top assemblies are included with this pre rinse unit. Pre existing basin top assemblies are required to control water.**

- Pre rinse unit 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, ensure the water supply is turned off.
- Isolating stop taps must be fitted to the inlet connections in accordance with the Plumbing Code of Australia (PCA) and AS/NZS3500.
- This products complies with the Lead Free requirements of the National Construction Code Volume Three

## INSTALLATION INSTRUCTIONS

### Step 1

Unpack the hob mount (no stops) pre rinse unit, make sure all parts are included and no damage is present.

### Step 2

Install the hob mount body on 1/2" MI BSP thread in bench top using appropriate thread sealant. Fit the assembled pre rinse unit in to the hob mount tap body and tighten the grub screw.

### Step 3

If pre rinse unit has a pot filler, apply grease to the pot filler spout o rings and install spout in to pot filler body, taking care to not move or damage the o rings. Tighten nut. Ensure aerator on pot filler spout is tight.

### Step 4

Undo wall bracket pieces. Fix wall bracket plate to wall in desired position; ensuring the rod will meet the riser on pre rinse unit. If required, cut the wall bracket rod to length. Fit remaining wall bracket pieces to plate and pre rinse unit riser.

### Step 5

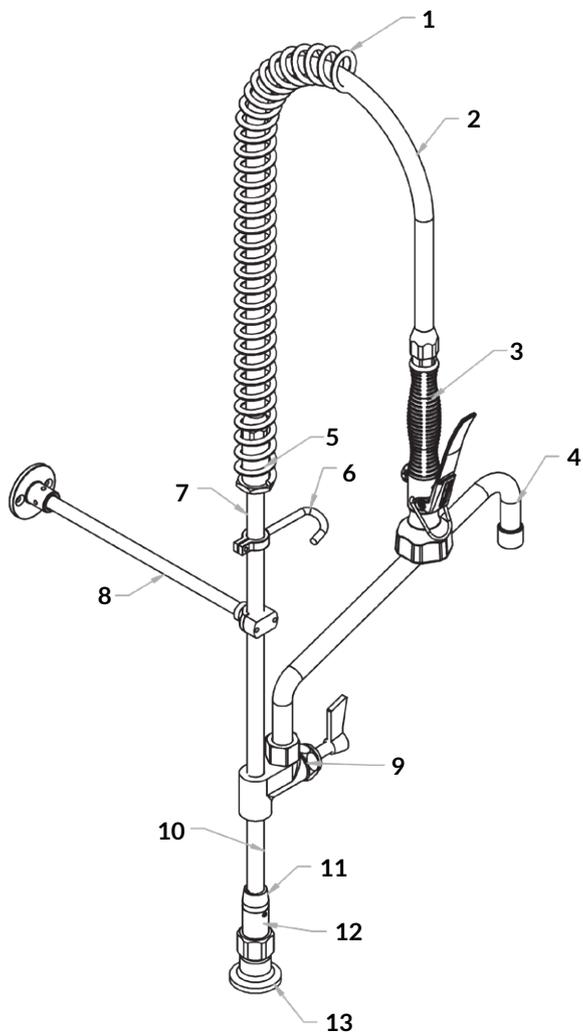
Connect water. Turn on water supply. Check for any leaks and check functionality of pre rinse unit.

## TECHNICAL INFORMATION

Inlet Connection	1/2" FI BSP
Working Pressure Range	150kPa - 500kPa
Flow Rate	Trigger Valve - 4.5LPM and Pot Filler - 7.5LPM
Maximum Operating Temperature	80 Degrees Celcius
Finish	Satin Stainless Steel



**CARTON CONTENTS - 1x Pre Rinse Unit, 1x Wall Bracket, 1x Pot Filler Spout (for units including pot filler), 1x Grease Tube, 1x Installation Instructions, 1x Warranty Card**



1	T-3M8101 - Spring guard
2	T-3M2910 - 1000mm hose
3	T-3M2951 - Trigger valve
4	T-3M3006-SO - 6" spout T-3M3012-SO - 12" spout
5	T-3M533814-B - Spring to riser adaptor
6	T-3M8206 - Hook
7	T-3M2927-365 - 365mm riser
8	T-3M2902-300 - Wall bracket
9	T-3M2000-0001 - Jumper valve T-3M2000-0002 - Hot handle T-3M2000-0003 - Cold handle T-3M2000-0006 - Pot filler spindle T-3M3000 - Pot filler body
10	T-3M2927-115 - 115mm riser (for below pot filler body) T-3M2927-400 - 400mm riser (units without pot filler)
11	T-3MWELB-TR - Adaptor for T-3MWELB-TRA to riser
12	T-3MWELB-TRA - Adaptor for T-3MWELB-TR to tap body
13	T-3M2927-AR - Hob mount body

## 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 oxidisation; 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.