

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

**SCOPE OF APPLICATION**

WC-SSWFP - Wall Faced Toilet Pan - P Trap  
WC-SSAP - Ambulant Wall Faced Toilet Pan - P Trap  
WC-SSDP - Disabled Wall Faced Toilet Pan - P Trap

WC-SSWFS - Wall Faced Toilet Pan - S Trap  
WC-SSAS - Ambulant Wall Faced Toilet Pan - S Trap  
WC-SSDS - Disabled Wall Faced Toilet Pan - S Trap

**Features:**

- Vandal proof design with security screws
- Concealed fixings
- Radius edges
- 2mm 304 grade satin finish stainless steel

**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.

- Toilet pan must be installed by a qualified plumber in accordance with the Plumbing Code of Australia (PCA), AS/NZS3500 and the Manufacturer's instructions.

**INSTALLATION INSTRUCTIONS****Step 1**

Unpack the toilet pan, make sure all parts are included and no damage is present.

**Step 2**

Remove both side access panels using security torx key provided.

**Step 3**

Place toilet pan in desired position. Ensure the flush pipe is properly inserted into kee seal and the pan's outlet is inserted into the pan collar and adjust pan collar as necessary. Mark the fixing holes to the surface you are installing the pan to, making sure that the floor is level and flat.

**Step 4**

Remove the toilet pan and pre drill where marked holes are.

**Step 5**

Move toilet pan in to place. Ensure flush pipe is inserted properly into the kee seal and the pan's outlet is inserted into the pan collar and adjust pan collar as necessary.

**Step 6**

Fix the toilet pan to the floor with stainless steel fixings. Dyna bolts are included in the packing for a concrete floor.

**Step 7**

Flush test a minimum of two times and ensure that the pan is discharging correctly and check for any leaks.

**Step 8**

Silicone around the base and rear of the pan and clean off any excess.

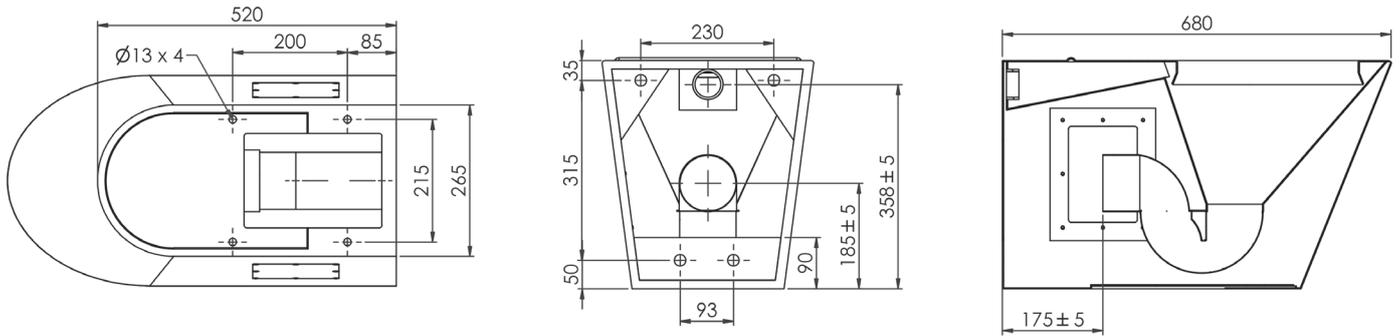
**Step 9**

Re fit both side access panels.

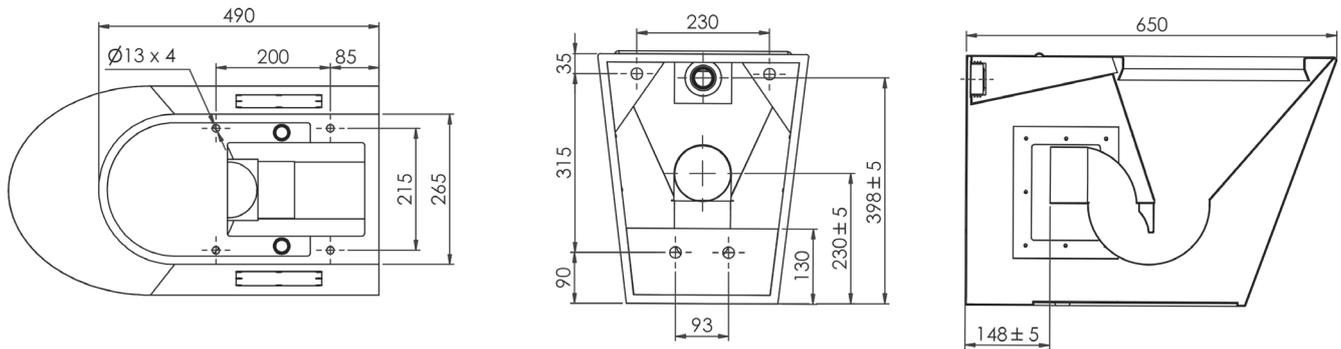


The more stars the more water efficient  
**WATER RATING**  
[www.waterrating.gov.au](http://www.waterrating.gov.au)  
**3.7** litres  
average flush  
6 L per full flush / 3 L per half flush  
In accordance with AS/NZS 4400  
Licence No. 1044  
3monkeez Pty Ltd

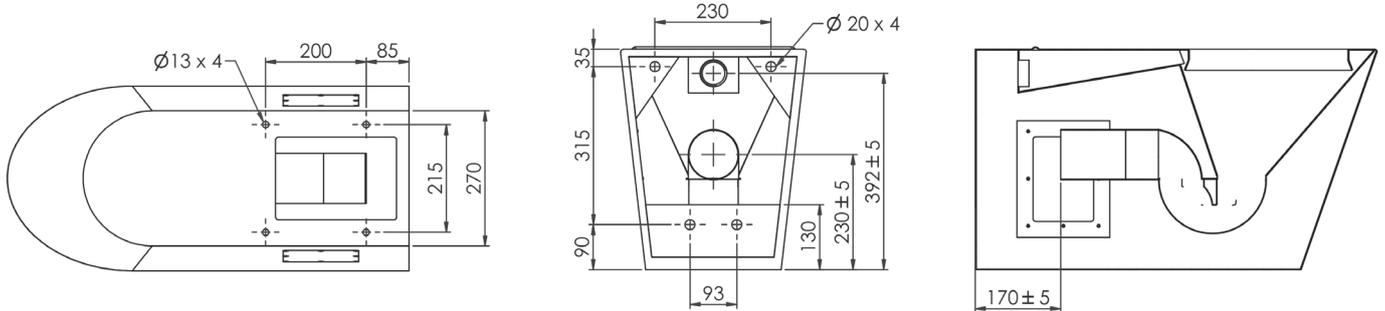
## WC-SSWFP - Separate pan bend supplied with WC-SSWFS



## WC-SSAP - Separate pan bend supplied with WC-SSAS



## WC-SSDP - Separate pan bend supplied with WC-SSDS



### 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.