

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-3M2914-C - 625mm
T-3M2912-1200mm

T-3M2914-S - 925mm
T-3M2911-1500mm

T-3M2910 - 1000mm

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.

- Pre rinse hose 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.
- This products complies with the Lead Free requirements of the National Construction Code Volume Three

INSTALLATION INSTRUCTIONS

Step 1

Unpack the pre rinse hose, make sure no damage is present.

Step 2

Using one of each supplied washer on both ends, install the pre rinse hose ensuring nuts are tight, but do not over tighten. Recommended torque is 3Nm.

No thread sealant or thread tape is required if used with a 3monkeez trigger valve and spring to riser adaptor.

Step 3

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

TECHNICAL INFORMATION

End Connections	1/2" FI BSP
Working Pressure Range	150kPa - 500kPa



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.

CARTON CONTENTS - 1x Pre Rinse Hose

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