

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-3MB4MIX**
T-3MB6MIX**T-3MLB4MIX**
T-3MLB6MIX**T-3MS4MIX**
T-3MS6MIX**T-3MLS4MIX**
T-3MLS6MIX**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.

- Product 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
- Aerator insert housing must be tightened to prevent removal by hand for all units
- If the unit is replacing an existing unit please ensure the water supply is turned off
- This products complies with the Lead Free requirements of the National Construction Code Volume Three

INSTALLATION INSTRUCTIONS**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. Remove the aerator and place aside.

Step 2

Install the inlet hoses in to the mixer base, do not damage the o rings or kink the hoses. Ensure the coloured indications on the inlet hoses match the mixer body.

Step 3

Remove the nuts from the fixing bolts and set aside. Screw the fixing bolts in to the mixer body.

Step 4

Install the base o ring by feeding the flexi hoses through it.

Step 5

Install the mixer body to the top of the bench/basin by feeding the inlet hoses through the 32mm-35mm tap hole. Position the o ring in the recessed area of the mixer base.

Step 6

Position the rubber washer then metal washer underneath the bench/basin. The fixing bolts should go through the holes on the washers.

Step 7

Loosely tighten previously removed nuts on to the fixing bolts. Correctly position the mixer, then fully tighten the bolts using the black tool from the carton. Do not use the mixer handle to position the unit.

Step 8

Connect the inlet hoses to the mini stops. Ensuring the hot inlet hose is installed on the hot mini stop and the cold inlet hose is installed on the cold mini stop.

Step 9

Turn on the water supply and test the functionality of the mixer. Check for any leaks. Once checked, screw the aerator back on to the mixer.

**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

CARTON CONTENTS - 1x Mixer, 1x Pair Inlet Hoses, 1x Pair Fixing Bolts with Nuts, 1x Base O Ring, 1x Rubber Washer, 1x Metal Washer, 1x Installation Instructions

TECHNICAL INFORMATION

Inlet Connections	1/2" FI BSP
Outlet	Neoperl Aerator
Recommended Working Pressure	500kPa
Flow Rate	4.5LPM or 7.5LPM
Finish	Satin Stainless Steel

T-3MB4MIX / T-3MB6MIX



T-3MLB4MIX / T-3MLB6MIX



T-3MS4MIX / T-3MS6MIX



T-3MLS4MIX / T-3MLS6MIX



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.