

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-3MSS-HMSTB (Battery Operated)

T-3MSS-HMSTM (Mains Powered)

T-3MSS-HMSTB-TV (Battery Operated inc. Tempering Valve)

T-3MSS-HMSTM-TV (Mains Powered inc. Tempering Valve)

Features:

- One piece construction
- Full stainless steel tap (means lead free water)
- Single temperature (warm when tempering valve is used)
- Supplied with 6V transformer or 2x CR123 3V Lithium Batteries

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.

- Sensor taps 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 please ensure the water supply is turned off. It is recommended that isolating stop taps are fitted to the inlet connections
- DO NOT install a mirror opposite the unit as it may reflect back causing it to falsely operate
- This products complies with the Lead Free requirements of the National Construction Code Volume Three

INSTALLATION INSTRUCTIONS

Figure 1



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.

Step 2

Remove the aerator from the sensor tap and place aside. Remove the nuts on the fixing screws as well as the stainless steel fixing plate at the base of the sensor tap (Fig 1). Keep the black washer over the fixing bolts and press firmly onto the base of the tap body

Step 3

Feed the inlet hose and cables through the tap hole and align the spout. Ensure the black washer is positioned flat between the basin or bench top and tap body base.

Step 4

Position the stainless steel fixing plate onto the fixing bolts underneath. Wind the fixing nuts up the threaded rod and tighten to lock the sensor tap in place (Fig 2). Re-check the tap position to ensure it is aligned correctly.

Step 5

Connect the inlet hose from the sensor tap to the outlet point on the control box (male thread) (Fig 3). Then connect the cold/premixed water supply hose to the inlet point of the control box (female thread).

Step 6

Connect the corresponding cable from the tap (2 pin female end) to the solenoid in the control box (2 pin male end).

a) For mains powered units - plug in the transformer to the power supply and connect the corresponding cable from the tap (2 pin male end) to the transformer cable (2 pin female end)

b) For battery operated units - open the top of the control box, place battery pack inside (cable should sit in the cutout), close the control box. Connect the corresponding cable from the tap (2 pin male end) to the battery pack cable (2 pin female end)

Step 7

Once the unit has been installed, turn on water supply and test the functionality of the sensor tap. Check for any leaks. Once checked, screw the aerator back into the sensor tap.

Figure 2



Figure 3



SENSOR RANGE ADJUSTMENT

- To enter configuration mode, disconnect the transformer or battery pack. Wait for 60 seconds then re connect
- The sensor tap LED will start flashing red, immediately place your hand 4-6cm away from the sensor until it is a solid red LED., then remove your hand. You are now in configuration mode. (If your hand is not placed over the sensor immediately during this step, the sensor tap will go into normal operation mode)
- Wait for the LED to start flashing red
- Briefly place your hand 4-6cm in front of the sensor again then move your hand backwards to the distance you would like to set as the maximum range (maximum = 200mm)
- Wait until the LED stops flashing red. The sensor distance is now set. Commence normal operation

TO CLEAN THE FILTERS

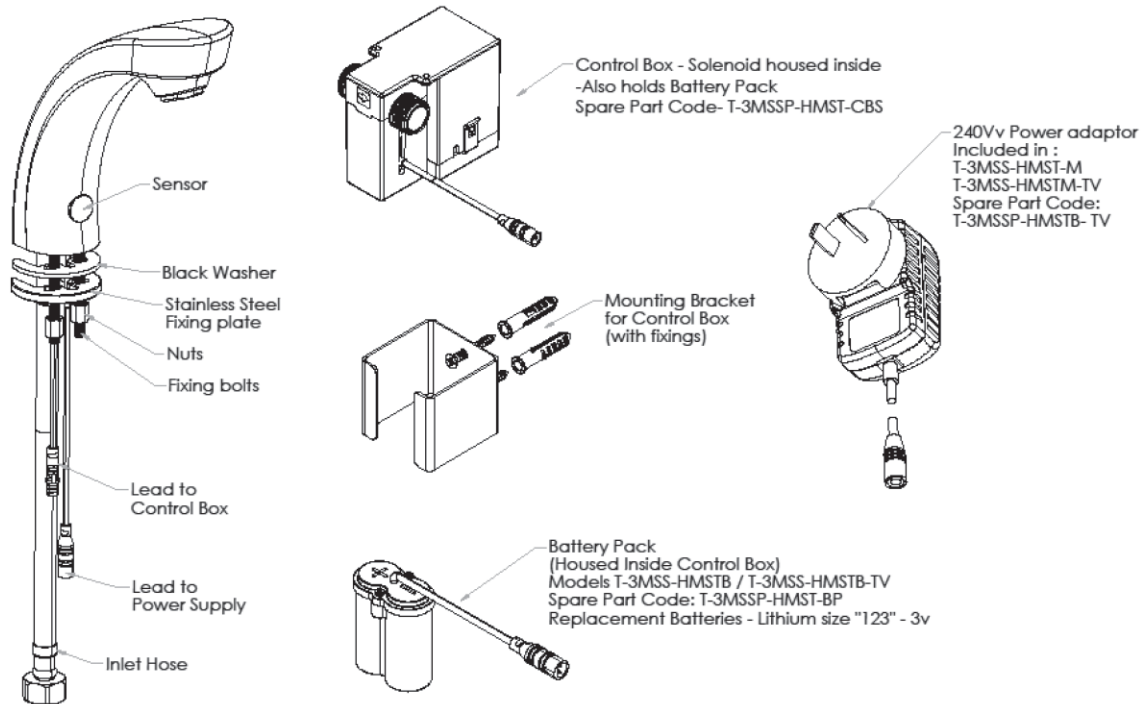
- Switch off the water supply at the isolating stop taps
- Remove the water connections to the control box
- Remove the filters, inspect and remove any build up by giving a gentle shake, and rinsing under fresh tap water. If necessary use a small brush to clean. Use caution when cleaning to prevent damage
- Re install filters. Connect the water connections pipe, turn on the water supply at the isolating stop taps. Check for any leaks

TO REPLACE THE BATTERIES (CR123 or CR123A)

- Unplug cable and remove battery pack from control box
- Open the cap of the battery pack by unscrewing the 2 screws using a Phillips head screwdriver.
- Remove old batteries and replace, ensuring the new batteries are installed as per the positive (+) and negative (-) markings.
- Close the battery pack and secure with the 2 screws
- Place battery pack back in control box and plug the cable back in

TECHNICAL INFORMATION

Sensor Tap Inlet Connection	350mm Long Flexible Hose
Sensor Tap Outlet	Neoperl Aerator
Sensor Range	50mm to 200mm
Default Sensor Range	125mm
Run Time	Maximum = 60 Seconds. Activation = 0.5 Seconds. Deactivation = 0.2 seconds
Working Pressure Range	30kPa - 500kPa
Flow Rate	4LPM
Recommended Operating Temperature	5-40 Degrees Celcius
Finish	Satin Stainless Steel
Transformer Information	Output - 6V = 0.5A. Input - 100-240V ~ 50/60Hz 0.15A
Battery Information	2x CR123 3V Batteries Included



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.