

Congratulations! You have just purchased one of the premium products from 3monkeez knee basin range.

SCOPE OF APPLICATION

AB-KNEEHB-R

AB-KNEEHB-RT (with tempering valve)

AB-KNEEHB-RTMV (with thermostatic mixing valve)

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.

- Knee basins 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

INSTALLATION INSTRUCTIONS

Step 1

Unpack the knee basin, make sure all parts are included and no damage is present

Step 2

The fixing location of the knee basin needs to be considered prior to installing. The top of the knee operated basin is generally 850mm-900mm FFL once mounted.

Step 3

Remove the screws from the sides of the basin. Remove the C shaped integrated bracket from the basin assembly and mount on the wall using stainless steel fixings. There are 4 mounting holes. Slide the basin assembly on the C shaped integrated bracket. Screw the screws back in.

Step 4

Remove spout from inner box. Install spout on basin, connect flexi hose from knee valve to spout.

Step 5

Remove wand from box. Install wand on valve, taking care to keep the spring and plate assembly together.

Step 6

Connect water to knee basin.

AB-KNEEHB-R - Connect cold or tempered water to the knee valve

AB-KNEEHB-RT - Connect hot and cold water to the tempering valve

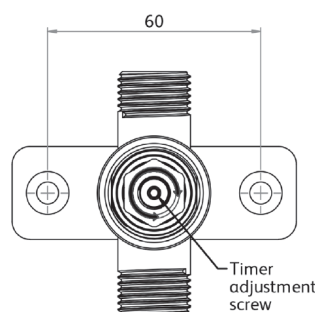
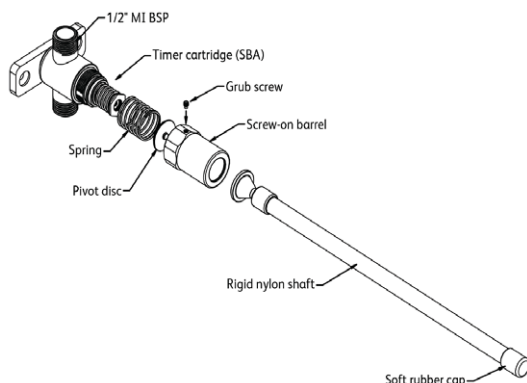
AB-KNEEHB-RTMV - Connect hot and cold water to the thermostatic mixing valve

Step 7

Turn water on and check for any leaks. Test temperature is suitable for application. Adjust tempering valve or thermostatic mixing valve if required. Tempering valve is pre-set to 38 degrees.

Test wand to check timing is as required as this can be affected by certain environmental factors. The valve can be adjusted from 0 seconds to approximately 18 seconds. If the valve initially does not shut off, or if a different time is desired, adjust the timed flow cartridge. To adjust, loosen the grub screw that locks the screw on barrel that holds the nylon wand with a 2mm hex key. Remove the barrel, wand, pivot plate and spring (see diagram). Adjust the timing of the tap cartridge using a 3mm allen key, clockwise = longer time, anti clockwise = shorter time. Test timed flow. Adjust and test again until the desired timed flow is achieved.

Take care not to force the adjuster beyond its limit as this can cause damage to the cartridge.



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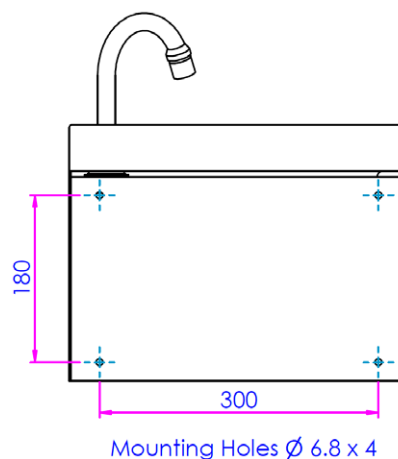
CARTON CONTENTS - 1x Knee Operated Basin with Knee Valve and Tempering Valve/Thermostatic Mixing Valve (for units fitted with these valves), 1x Spout, 1x Wand, 1x Installation Instructions

TECHNICAL INFORMATION

Inlet Connections	1/2" MI BSP Thread/s
Tap Outlet	Neoperl Aerator
Working Pressure Range	150kPa - 500kPa
Flow Rate	6.0LPM
Recommended Operating Temperature	38-40 Degrees Celcius
Finish	Satin Stainless Steel

TROUBLESHOOTING

Inconsistent or no water flow	Check water is turned on fully at mini stops and on TMV valve (for units with this valve). Possible blockage, wand cartridge and clean.
Continuous flow	Check hose connections to ensure water flows in the direction of the arrow on the knee wand. Remove cartridge to check for any damage or obstruction. Clean, re-grease and re-install.
Wand is hard to move	Check water pressure. Maximum water pressure should be 500kPa. If above, install a pressure reduction valve.
Water not correct temperature	Check water is turned on fully at mini stops and on TMV valve (for units with this valve). Ensure hot and cold water are connected to the correct sides of the tempering valve or TMV (for units with these valves) Adjust temperature on tempering valve or TMV (for units with these valves)



UNIT OPERATION

Push knee wand at front of basin to activate valve. This will allow water to travel through to the spout. These units are timed flow, you do not need to keep knee in place. The valve will stop water flow when approximately 18 seconds has been reached. This time can vary depending on water pressure.

It is recommended to turn the mini stops supplying water to the basin off when the unit will not be in use for a period of time, example - store has ceased trading for the day.

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.