

# **INSTALLATION MANUAL**



# INSTALLATION (1)

# INTRODUCTION

Please read these instructions carefully and keep in a safe place for future reference.

#### General Installation Requirements

The installation must comply with regulations of the Local Water Authority as contained in their bylaws. All of the taps in this range are double flow (the hot and cold water are separated) and should therefore be supplied with hot and cold water at balanced pressures, both from the tank or both from the mains (via a combination boiler for example). If the taps are not supplied at balanced pressures then the tap will not function correctly. It will also be necessary to fit non-return valves on both hot and cold feeds. It is very important that all pipe work is flushed thoroughly after installation to avoid damaging the ceramic disc of cartridge.

Standard Specifications	
1. Minimum pressure	.1 Bar
Recommended working pressure:	3 Bar
3. Maximum test pressure:	.5 Bar
4. Maximum hot water temperature :	30°C
5. Maximum pressure difference	1,5Bar
5. We recommend installing filters to this product.	

# Warning:

If the above mentioned conditions are not observed, the product may not correctly work or not work at all. On receipt of this product the chrome finish must be checked for blemishes. Defects notified after fitting may be regarded as damage resulting from the installation process, incorrect maintenance or misuse and as a result not be claimable under the warranty.

### Approvals

All products are manufactured in Italy by Rubinetterie Eurorama spa, using materials tested and approved under the Italian and International law.

## WARNING - Installation Performed By Qualified Personnel Only!

- Clean Carefully The Water Pipes Before Installing The Tap

# INSTALLATION



First shut off your water heating system.

Fitting isolating valves to the inlet feeds is recommended for ease of maintenance.

Remember to turn off the mains water supply before connecting to any existing pipe work. Flush the piping with plenty of water prior to installation. This Operation and Maintenance Guide provides the correct installation instructions, correct use and maintenance of the Product. Our mixers are completely tested into the our factory, to guarantee reliability and endurance.

# INSTALLATION

• tighten the fixing ring (1) having care to position correctly the mixer onto the basin





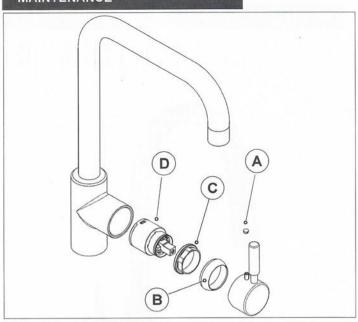






HOT WATER STANDARD RECOMMENDATIONS TABLE

# **MAINTENANCE**



CLEANING - REPLACE THE CARTRIDGE
In the event of any problems, servicing is straight forward.
First shut off the water supply to the tap. Pull out the cap (A) from the handle and with an allen key loosen the grub screw into the handle, but don't remove it. Take off the handle, unscrew the cartridge cover (B) and carefully using a correct size spanner unscrew the retaining nut (C), remove the cartridge (D). Wash the cartridge with clean running water and make sure that any trapped debris have been removed. Dry and lightly grease the seals (only use silicone grease) and replace the cartridge, retaining nut, Cartridge cover followed by the handle.



CAUTION: Retaining nut (C), must be screw with a tightening torque of 10,5/11Nm, in case of incorrect tighten, the mixer can be damaged.

# **AERATOR MAINTENANCE**

All the taps are fitted with an aerator. In case the water supply is not fluid, remove the aerator and clean.

Unscrew the nozzle from the spout mixer, taking care not to loose the washer. Wash the nozzle with clean running water and make sure that any trapped debris have been removed. To loose limestone we suggest to plunge in vinegar the nozzle. Insert the washer, and screw the nozzle, tighten well.

## **CLEANING**



The chrome plate we use on our taps is very durable, nevertheless care should be taken when cleaning them. They should be cleaned only with warm soapy water followed by rinsing with clean water and drying with a soft cloth. All finishes are vulnerable to acid attack and some strong substances such as household cleaners, disinfectants, denture cleaners, hair dyes, wine making and photographic chemicals can cause the surface to go black or



