

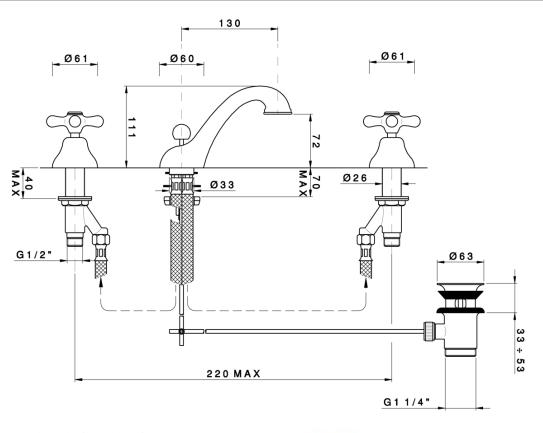


OFFICINA MICOLAZZI



Classic Prov Basin set w/Cross Handle Art: Z2508

Specifications



Available replacement handles:



NUOVA BRENTA



MAC KINLEY

- Handmade in Italy since 1960
- 1/4 Turn valves handmade at Nicolazzi Factory
- Lead Free Brass Compliant to **AZ/NZS 3718**
- Suitable even and uneven pressure
- Handles are interchangeable





AS/NZS3662

Canterbury Sink & Tap Co.

Max/Min Operating Pressure: 100/500kPa





Important Notice Model: Z2508

CAREFULLY READ THROUGH THESE INSTRUCTIONS BEFORE INSTALLATION AND USE OF ALL TAP WARE AND WALL VALVES

INSTALLATION and WARRANTY INSTRUCTIONS

TECHNICAL INFORMATION

All flexible hoses are designed and manufactured for use with water in exposed locations only. Do not expose to household cleaners, chlorine, chloride, hydrochloric acid or other corrosive chemicals.

All connections with threads M10x1 male must be hand tighten. Do not over tighten. Over tightening may cause damage to the hose.

All tap ware washers and o-rings are designed and manufactured for use with water. Do not expose to household cleaners, chlorine, chloride, hydrochloric acid or other corrosive chemicals.

Our tap ware is designed for use with the temperatures and pressures listed below:

- minimum cold water supply 10 °C
- maximum hot water supply 62 °C
- minimum pressure 100 kPa
- maximum pressure 500 kPa
- maximum fixing torque value = 13.6 Nm

<u>Please note:</u> The recommended pressure for best performance is between 270 kPa and 420 kPa. More pressure than 420 kPa or less pressure than 270 kPa may affect the diverting action in side spray tap ware.

Do not use any Nicolazzi tap ware with sulphurous water.

The minimum temperature for all tap ware is 10 degrees Celsius . Below 10 degrees Celsius will void the warranty.

When available, filter systems must be placed between hot and cold supply lines and the tap ware. Improper use or non-use of filters may make diverting tap ware with hand sprays perform poorly.

Don't modify the tap ware and their components.

Use only original spare parts if there are replacements to be ordered. Installation must be made by authorized plumbers or installers. Improper installation or diagnosis of problems is not covered by the warranty. Yearly maintenance of cleaning and flushing is recommended.

Operation and use of any tap ware or wall valve that do not conform to these technical instructions will void the warranty.

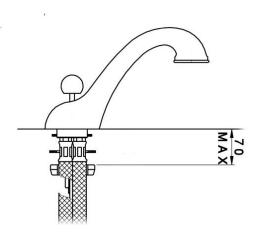


Preparation

Tap body

- Flush out the pipework to remove any foreign matter.
- Tap body cut out hole sizes : Maximum **40mm** diameter.
- Under side clearance : Maximum 70mm

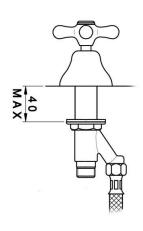




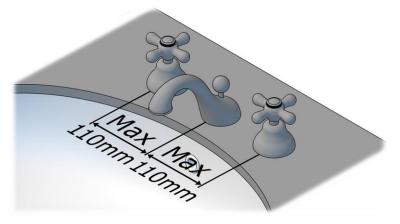
Tap section

- Tap section cut out hole sizes : Maximum **32mm** diameter.
- Under side clearance : Maximum **40mm**



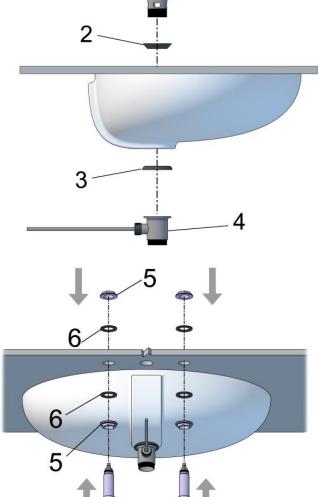


Measure and cut tap holes, with a minimum hole spacing of 110mm from tap body centre line.

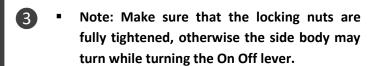


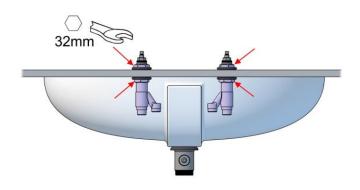


- 1
- Install the pop-up waste body top section 1, and waste body bottom section 4, to the basin as shown.
- Ensure that the top seal 2, and bottom seal 3, are installed correctly, to ensure proper functioning of the pop-up waste system and prevent any water leakage.



- Thread the bottom brass lock nut 5, followed by the bottom rubber washer 6, onto the Side body 7, thread section.
 - Repeat for the opposite side.
 - Insert the Side body 7, through the tap hole cut outs in the counter top.
 - Feed the top rubber washer **6**, over the thread section followed by the top brass lock nut **5**.

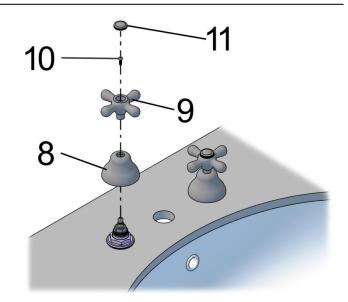


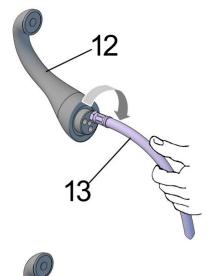


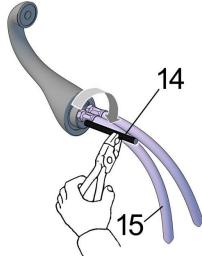


- - Fit the tap cover cap 8, over the ceramic cartridge and longrest securing nuts.
 - Place the handle 9, carefully onto the cartridge spline.
 - Once the handle 9, is positioned at the desired orientation, fit the retaining screw 10, into the recess on the top of the handle.
 - Using a Philips head screw driver, hand tighten the retaining screw and secure the handle into position.
 - Place the indice button to the top of the handle and screw onto place.
 - See the "Removing and replacing a handle", on page "10" for additional details.
- Install the water supply hose 13, into tap the body **12**.
 - Note: Hand tighten only, **DO NOT** over tighten- 13!

- Install the second water supply hose 15, and supplied mounting stud 14, and verify that they are securely installed.
 - Note: Hand tighten the supply hose only, **DO NOT** over tighten- **15!**



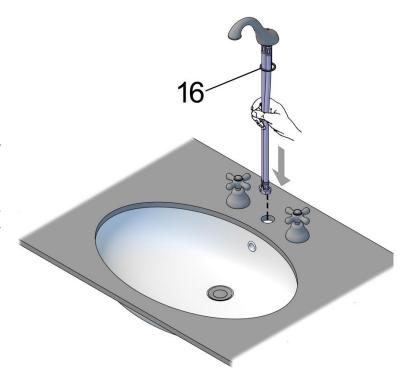




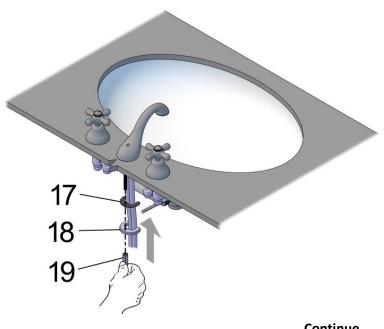




- Feed the rubber ring 16, over the water supply hoses.
- Note: Insert the tap into mounting hole carefully. Feed the water supply hoses through the cut out hole ensuring that they are not bent or kinked, as this could result in permanent damage or leakage.



Under the sink, stack the supplied half ring rubber gasket 17, above the half ring mounting plate 18, and feed them onto the stud. Then screw the mounting nut 19, onto the stud. Screw the mounting stud until the half ring rubber mates up with the underside of the sink.

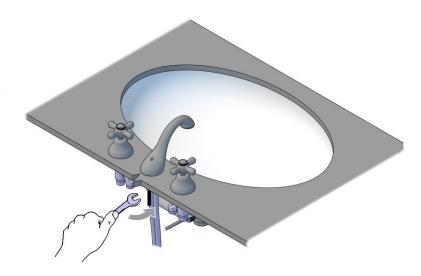




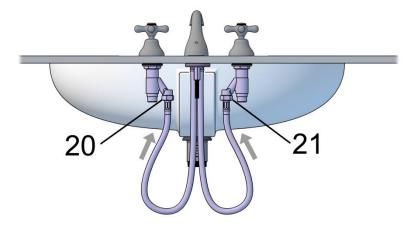
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 Check the position on the sink of the tap, then tighten the nut using a 13mm spanner or smooth jawed shifter.

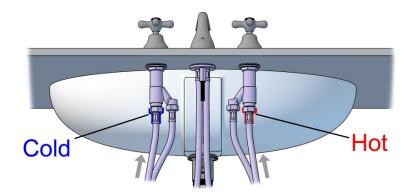
Note: the under deck mounting surface must be flat. If the mounting surface is irregular, the nut may not be secured, and the tap will be loose on the sink.



- 10
- Connect water supply hoses 20 and 21, from the tap body in the centre, to the protruding stems on side body units.
- Ensure all connections are firmly tightened, and do not cross the supply hoses over each other!



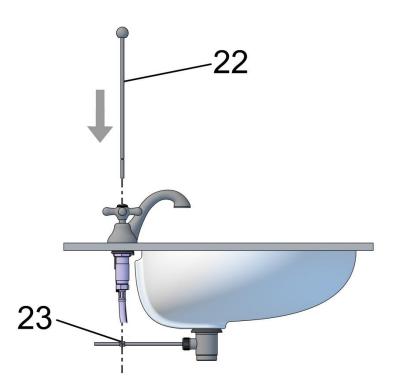
- 11
- Connect main Hot and Cold water supplies to the side body thread sections, using the correct flexi tail hoses.
- From the back view, the Cold water supply is connected on the left hand side, with the Hot water supply on the right hand side.
- Ensure all connections are firmly tightened.







- Install the vertical waste pop-up rod 22, by feeding it through the hole in the top of the tap body.
- Feed the bottom end of the vertical pop-up rod onto the articulated joint 23, located on the horizontal waste pop-up rod.
- Adjust the length of the vertical pop-up rod to ensure the proper working of the pop-up stopper.
- Ensure that the locking screw on the articulated joint is firmly secured.

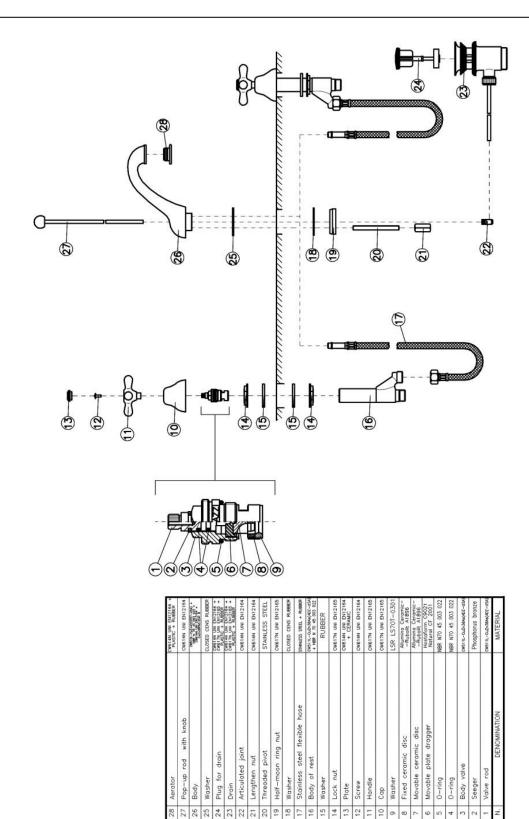


Before use

- Turn on the Hot and Cold supplies to the tap.
- Maximum temperature for Hot water supply to the tapware is 62 °C.
- Minimum recommended pressure is 100 kPa Maximum recommended pressure is 500 kPa.
- Check the installation carefully for leaks.
- If further building work is to be carried out in the vicinity of the tapware, it should be covered to prevent paint, adhesive, etc. from damaging the surface.



Spare Parts list Model: Z2508





Removing and replacing a handle

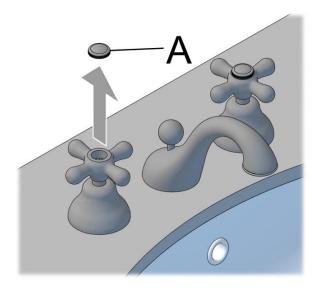
MODEL SHOWN: Z2508

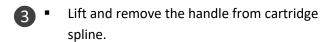


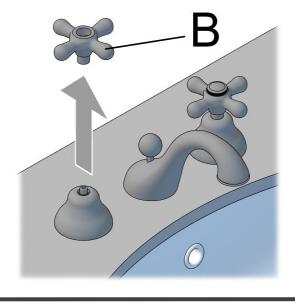
Unscrew and remove the indice buttonA, from the tap handle body.

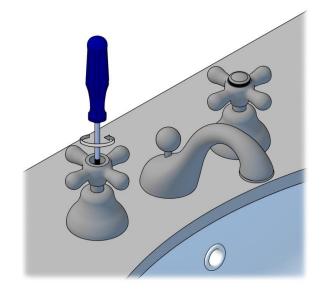


 Using a Philips head screw driver, unscrew the handle retaining screw.









- To reassemble, reverse the disassembly procedure.
 - The retaining screw only needs to be hand tight.

NOTE: DO NOT OVER TIGHTEN, HAND TIGHT ONLY!

Do not over tighten as this could damage the ceramic cartridge!

Available replacement handles:

- -01 Nuova Brenta handle.
- -60 Mac Kinley handle



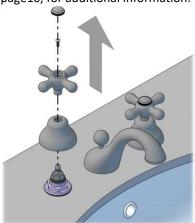
MAINTENANCE FOR THREE HOLE/TWO LEVER TAPWARE

INSTRUCTIONS FOR REPLACEMENT OF THE HOT OR COLD CARTRIDGE

Do not replace the cartridge if there is low flow or no flow. Low flow or no flow is caused by obstruction or kinking of supply hoses.

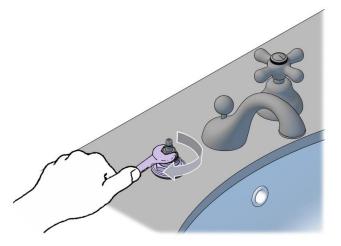


- Turn off the hot and cold supply lines to the tap set. (Not shown).
- Remove the handle and tap cover cap. Refer to "Removing and replacing a handle" section, page 10, for additional information.



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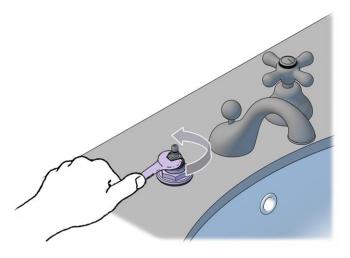
- Install new cartridge.
- Secure the cartridge with a smooth jawed shifter.



Note: Do not over tighten as this could damage the ceramic cartridge!

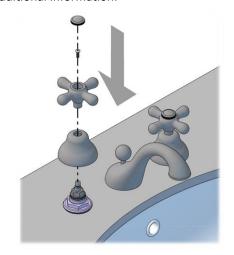


 Remove the cartridge with a smooth jawed 17mm shifter.





 Install the tap handle and tap cover cap. Refer to "Removing and replacing a handle" section, page10, for additional information.



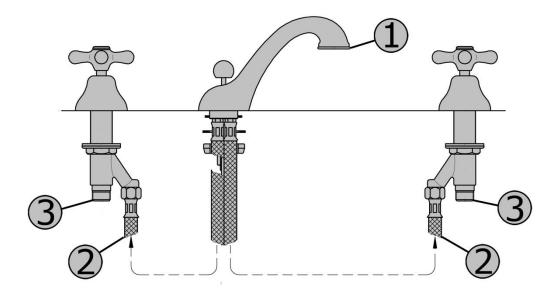


LOW FLOW OR NO FLOW TROUBLESHOOTING INSTRUCTIONS

Current bathroom taps have a max flow rate of 7 Litres per minute from the aerator and the hand spray.

If you are experiencing low flow from the spout: **Do not change the cartridge**

- Unscrew and clean the aerator -1
- Unscrew and clean the filters inside the supply connections- 3
- Check the supply lines for kinks or obstructions-2,3.
- Make sure the supply line stops are fully on. (Not shown.)





Care of external finishes

Nicolazzi products are all authentic finishes that have not been coated with any product. After each use, pat the fixture down to remove any excess water. This will prevent any water spotting or mineral build-up. Use only soft liquid soap and water to clean the surface. Use a soft brush to clean any gaps. Avoid any products that have ammonia or alcohol like Windex, Jif or Ajax. These products can damage the finish leaving black or white spots. Never use on abrasive products on tap ware or this will devoid the warranty.

Live Finishes DO NOT carry a warranty as they are living finishes and will change over time.

Raw Brass, Brush Brass (To make the brass lighter again rub the brass tap with lemon juice, this will lighten the dark colouring).

Shiny Brass, Polished Nickel has an ageing process and will tarnish over time.

Tuscan Brass is a living finish and also carries NO warranty. It will lighten with use. To extend the life of the finish, apply Bruno's Wax by patting it on, letting it dry and patting it off. Never rub or buff this finish.

WARNING: The use of cleaning products not recommended might irreparably harm the surfaces of the tap, which in such cases are not covered by our warranty.

Lime scale build up

The tap is fitted with an aeration device in the Hot/Cold water outlet.

This may need occasional cleaning especially in hard water areas.

This is accomplished by unscrewing the outlet in a counter clockwise direction, dismantling and

leaving the inner screen mesh immersed over night in vinegar