

THIS MIXER TAP MUST BE INSTALLED BY A LICENSED PLUMBER IN ACCORDANCE WITH LOCAL REGULATIONS

This Oliveri tap is manufactured to standard AS/NZS 3718.

MAX OPERATING PRESSURE:..... 6 bar (600kPa)
 RECOMMENDED OPERATION PRESSURE:..... 1-5 bar (100-500kPa)
 MAX HOT WATER TEMPERATURE:..... 70°C
 RECOMMENDED HOT WATER TEMPERATURE:..... 60°C
 FLOW RATE:..... 6.5 L/min 3 bar (300kPa)

In case of operating pressures higher than 6 bar (600kPa) a pressure reducing device must be installed on the feed lines. Failure to do so where required will void warranty.

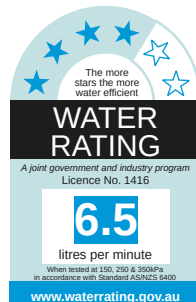
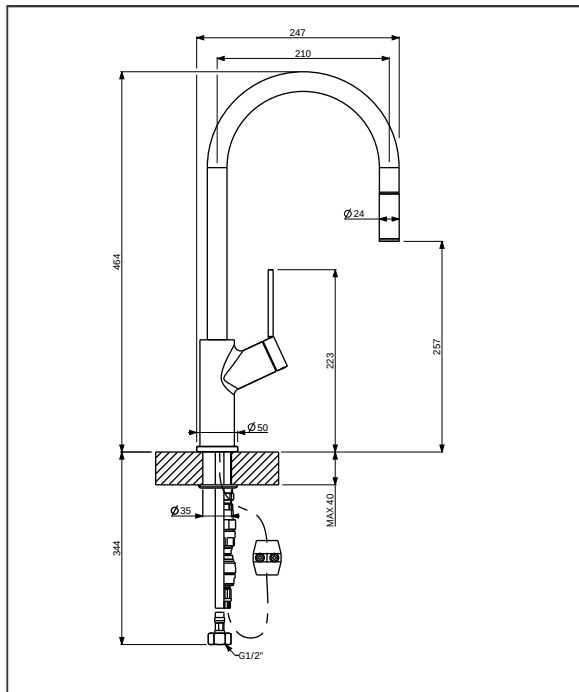
Before attempting any work involving mains water supply lines, ensure the water supply is shut off.

Stop valves (preferably with filters) must be used when installing your Oliveri mixer to allow isolation. (not supplied with mixer). Failure to do so where required will void warranty.

This mixer tap is already pre-assembled and tested. Do not disassemble, as this may void the warranty.

This mixer tap must be installed in accordance with these instructions.

VT0398



MADE IN ITALY

VT0398 Instructions

Oliveri

VILO
VT0398



VT0398 Single lever mixer pull out.

CARE & MAINTENANCE

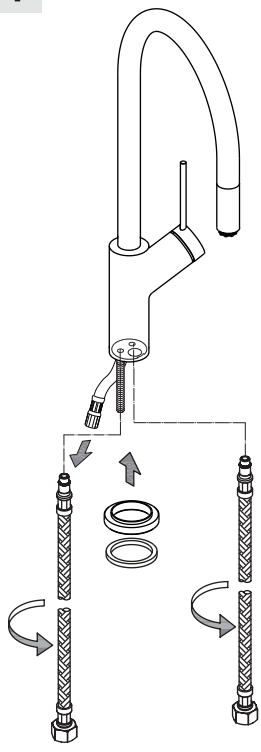
Unscrew and clean the spout aerator periodically - especially if you notice a drop in water pressure. The polished chrome-plated finish on your Oliveri mixer tap will resist stains and dirt build-up.

Clean with a soft cloth and warm soapy water as necessary – rinse and dry after cleaning. Avoid using abrasive or acid based cleaning products.

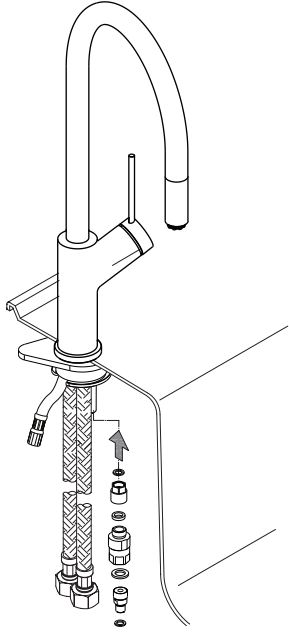
SERVICE & WARRANTY

Please refer to warranty card enclosed in carton.

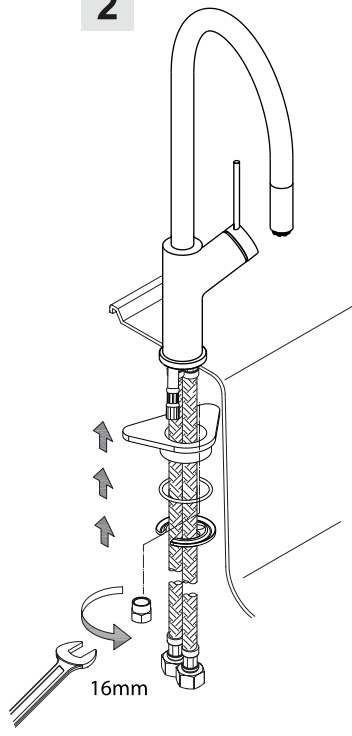
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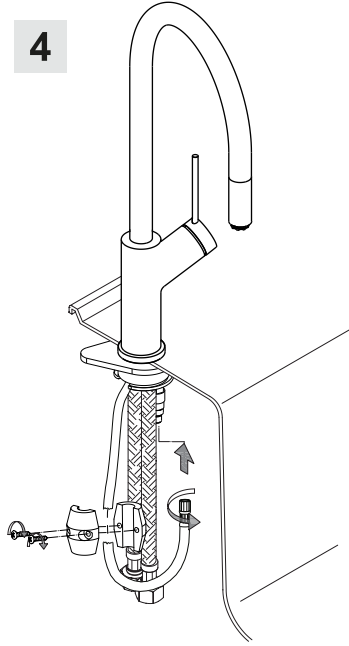
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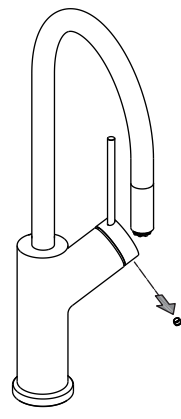
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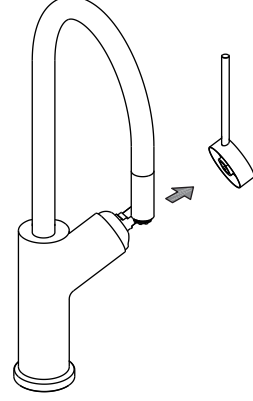
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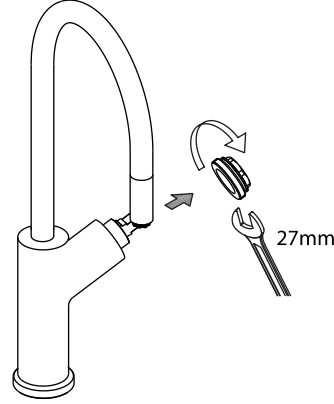
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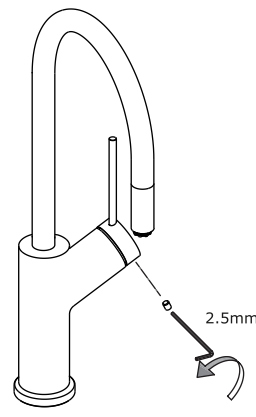
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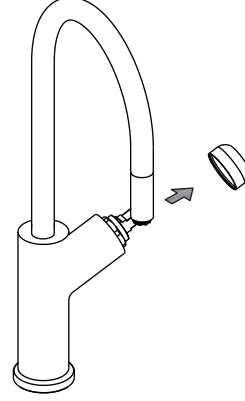
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