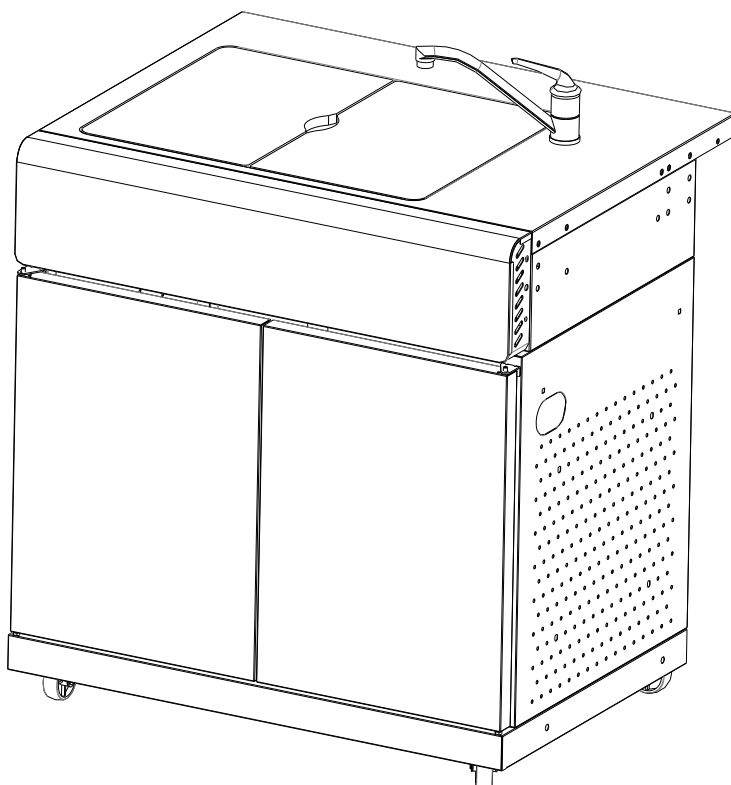


INSTRUCTIONS FOR ASSEMBLY AND USE OF BEEFMASTER V-SERIES SINK

Product Code: PBSV



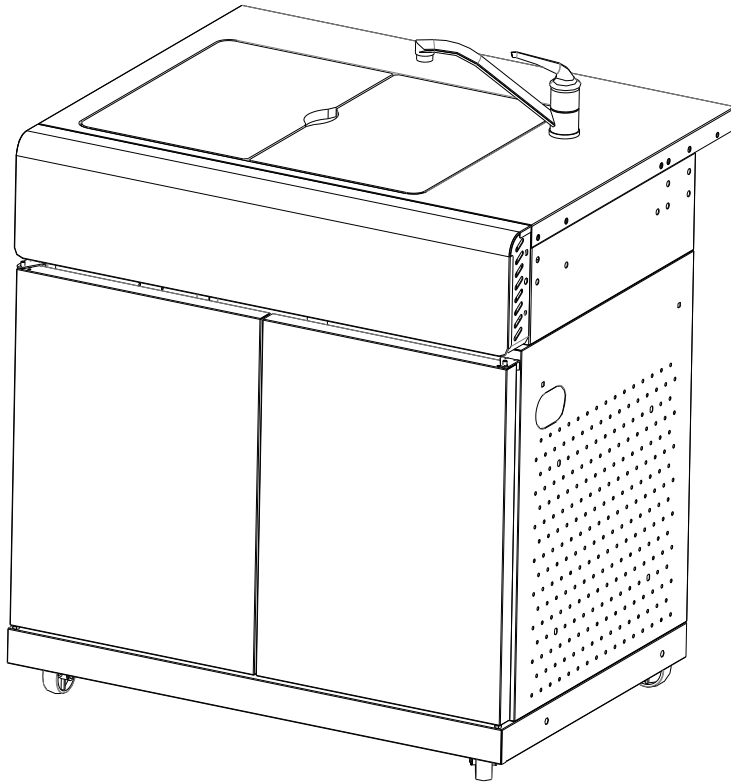
Tools required:

1 x Phillips head screwdriver

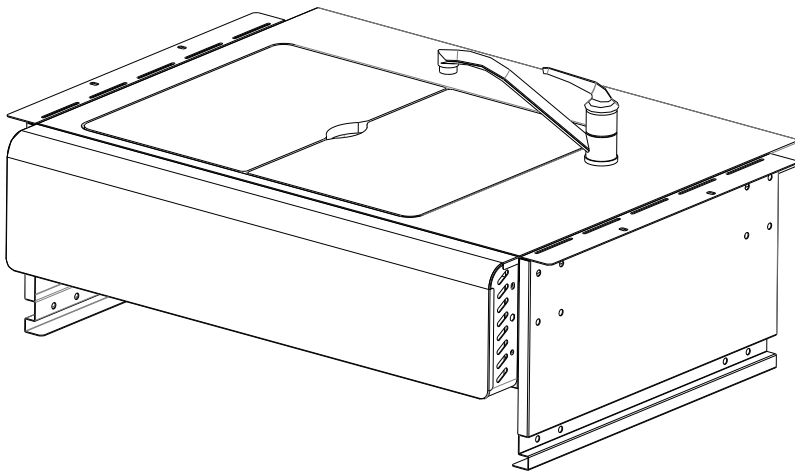
If connecting to water or drainage, a licensed plumber will be required to use additional fittings and connections appropriate to your installation and your local regulations.

Options

On optional cart (MC4BV or MC4DXBV) available separately

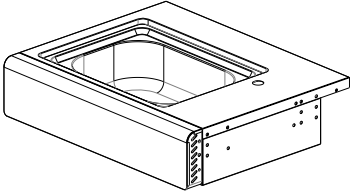
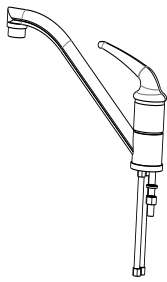
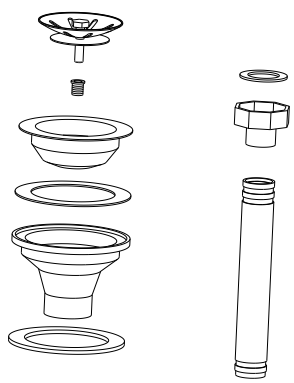
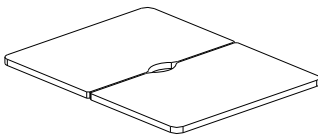
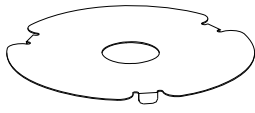
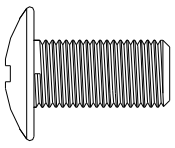


With build-in Bracket BRBIKV (available separately)



Contents list

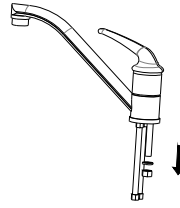
Make sure you have all parts

<p>Sink Unit</p> 	<p>Tap Assembly</p> 	<p>Flexible Pipe, Flange Nut and 'O' Ring</p> 
<p>Two Cutting Boards</p> 	<p>Cover Plate</p> 	<p>Four M6*16mm Screws</p> 

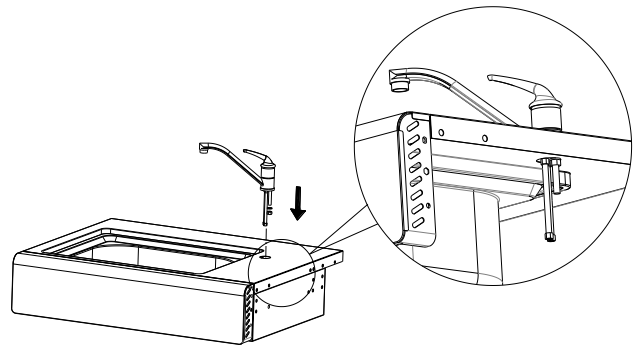
Assembly instructions

FIRST, you need to Attach the Tap Assembly

Remove the pre-fitted nut and washer from the tap

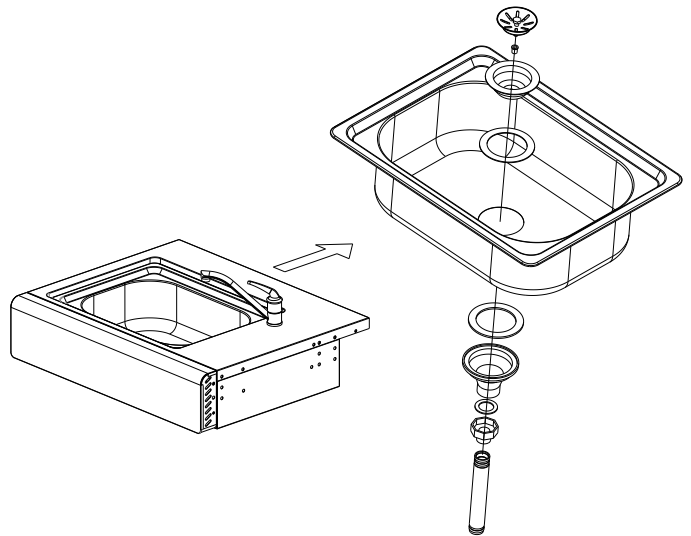


Place the threaded end of the tap through the mounting hole and secure from underneath with the locking nut and washer

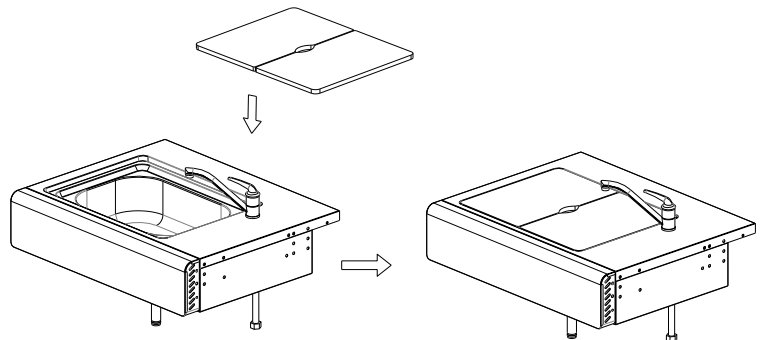


Fit the waste drain fittings to the sink. Tighten the adaptor and locking nut firmly. Attach the waste drain flexible pipe.

Note: The flexible pipe must terminate in a suitable drain point that complies with your local regulations based on intended use.



The cutting boards can be placed into the recessed top of the sink.



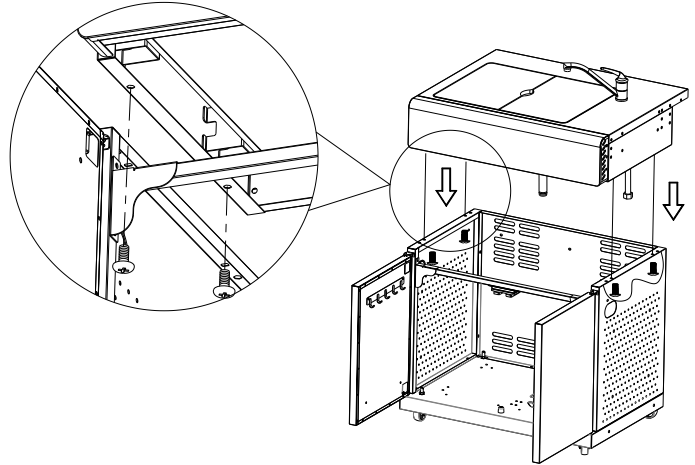
Assembly instructions (continued)

Attaching the Sink top to separately supplied cart

WHAT YOU NEED

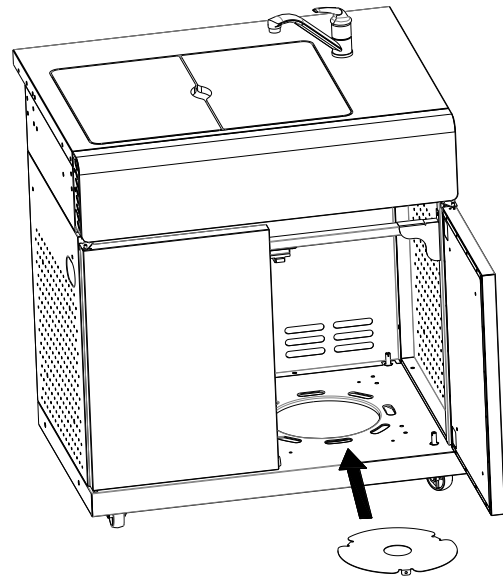
Four M6*16mm Screws

Place the sink into position onto the top of cart. Working from inside the cart, fit the screws to the front and rear holes from underneath to the top. Firmly tighten all four screws into the threaded inserts in the cart.



Fit the cover plate to the base shelf of the cart to cover the cylinder hole.

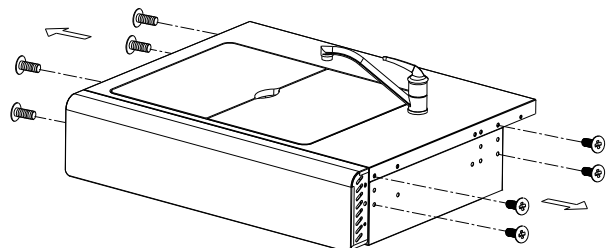
NOTE: DO NOT use this cover plate when a cylinder is stored inside



Attaching to Separately Supplied Build-in Brackets

STEP 1:

Remove the screws as shown from the Sink Unit

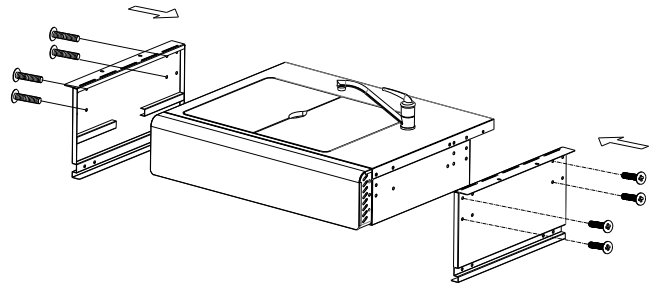


Assembly instructions (continued)

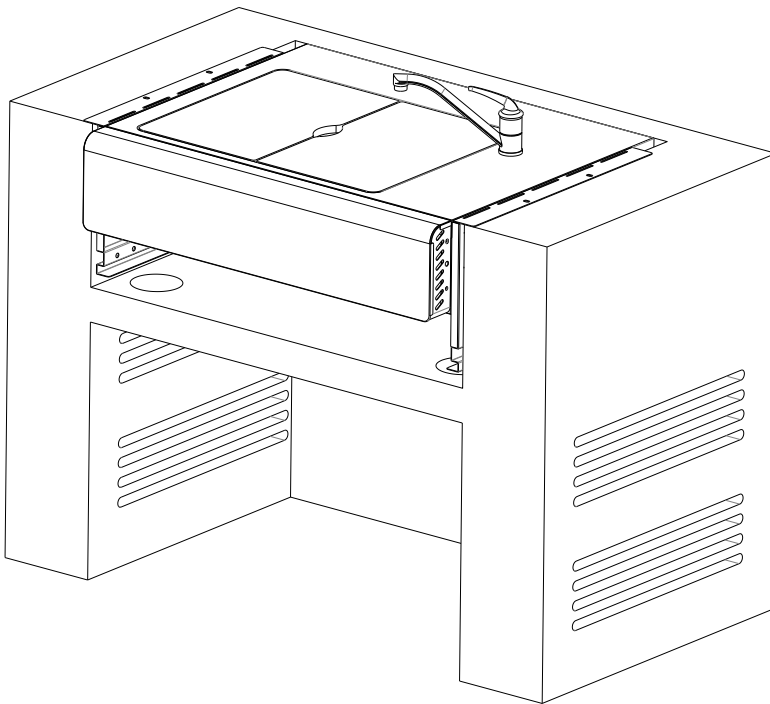
STEP 2:

Place a bracket on each side of Sink Unit, and fit with four screws each side. Firmly tighten all screws.

Eight M6*35mm Screws

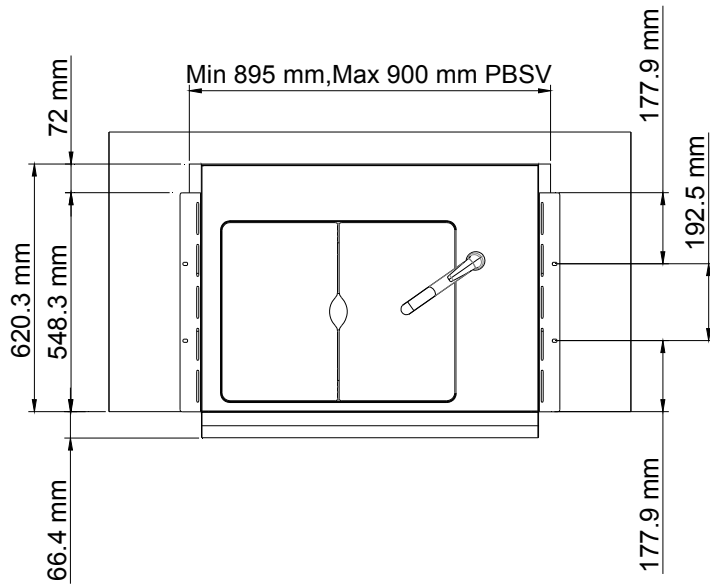


Use help to carefully fit the sink unit into your build-in construction.

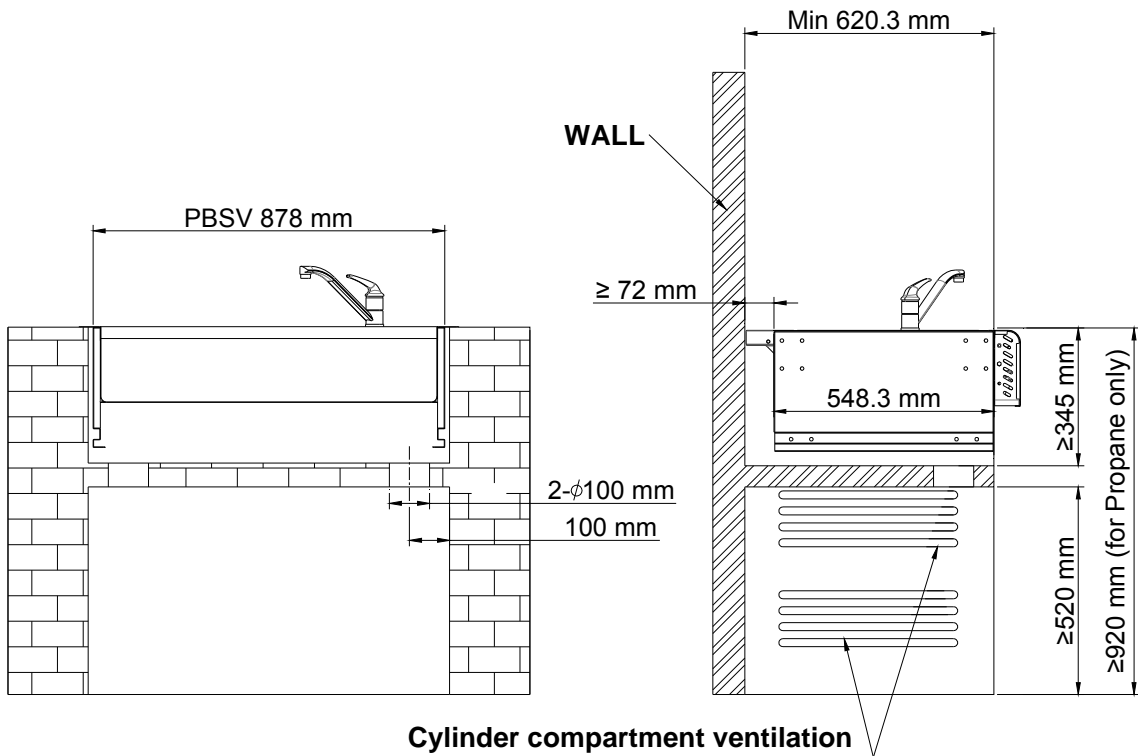


Size requirement for BUILT-IN

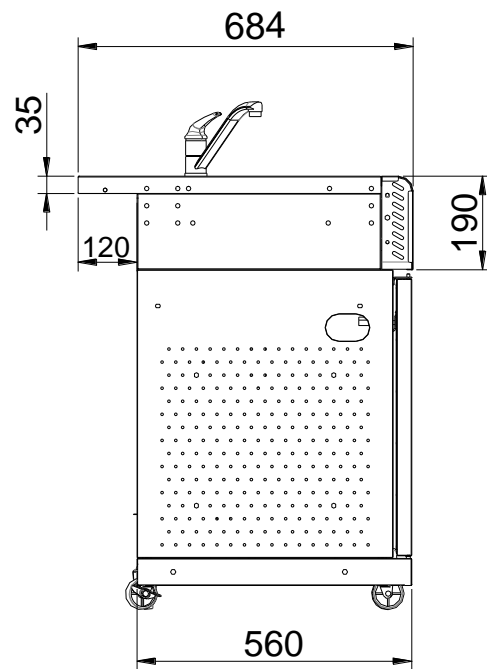
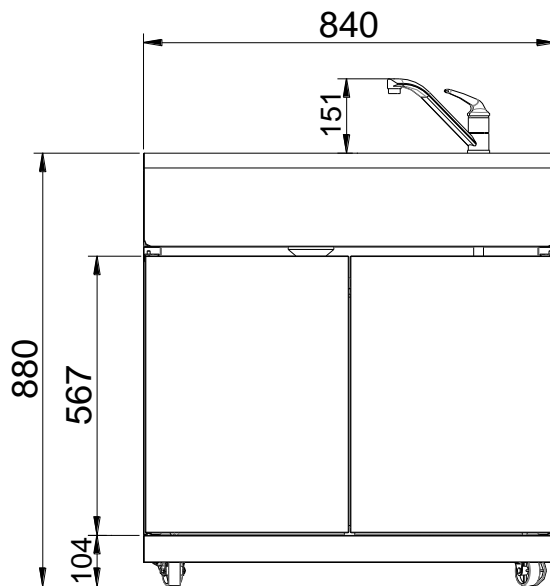
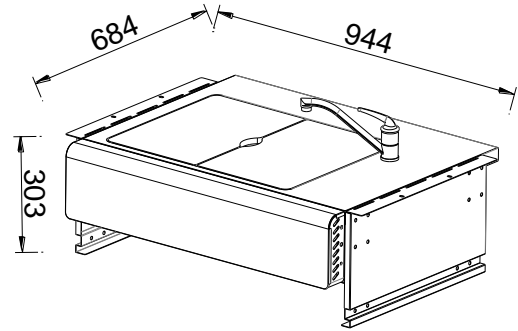
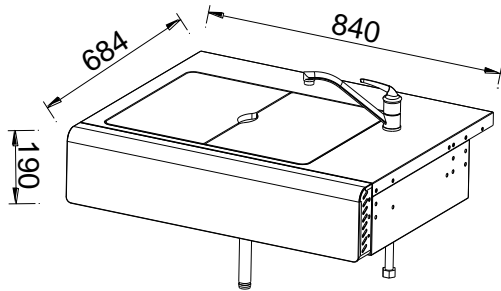
CAVITY REQUIRED WIDTH AND DEPTH



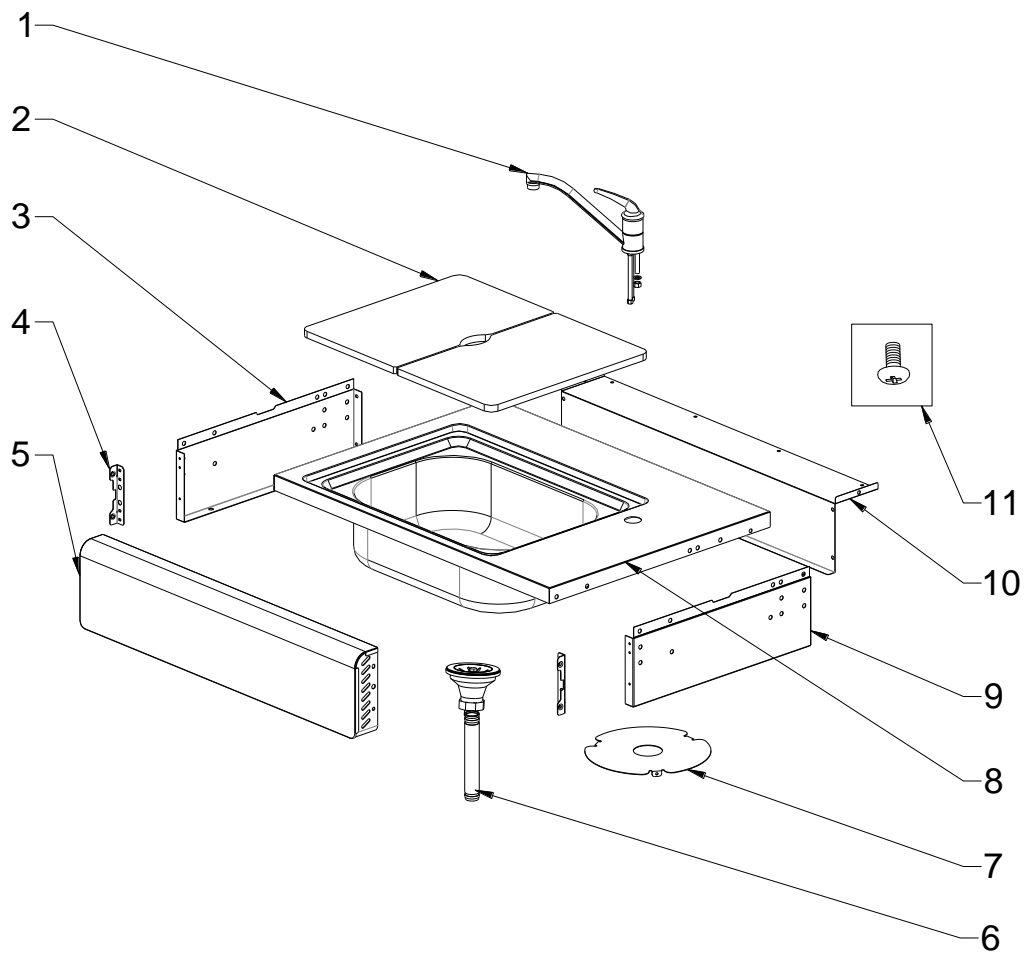
SINK DIMENSIONS AND REQUIRED HEIGHT



Technical



Exploded Drawing



Exploded Drawing - Part List for PBSV

#	Code	Description	QTY	#	Code	Description	QTY
1	CP9095649	Tap Assembly	1	7	CP9094286	Cover Plate	1
2	CP9094113	Cutting Board	2	8	CP9156417	Sink Top	1
3	CP9156414	Left Side Panel	1	9	CP9156418	Right Side Panel	1
4	CP9156415	Control Panel Connector	2	10	CP9156419	Back Side Panel	1
5	CP9156416	Control Panel	1	11	CP9156420	Bolt Pack	1
6	CP9095925	Flexible Pipe, Flange Nut and 'O' Ring	1				

How to care for stainless steel

Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still needs proper care to avoid corrosion. Corrosion of stainless steel is not warranted as it is dependent on the care and maintenance of the product. If your sink is positioned in a more corrosive environment (e.g. near sea air), it will need more attention to care and maintenance to avoid corrosion. We recommend the following:

- After use, clean the stainless steel surfaces with fresh water and a soft cloth. This quick and simple task will make a big difference.
- Where light cleaning is needed, a commercially available stainless steel cleaner with a soft cloth should be used.
- To repair minor tea staining or pitting, you can use a light, non-metallic scour pad. It is important that you rub gently in line with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
- Use 3M stainless steel cleaner available for your local Barbeques Galore store to polish and protect all stainless steel surfaces. Follow the manufacturer's instructions on the can. Do not use while the barbeque is on or still hot! This will provide a temporary protective film on the stainless steel.
- Between uses, it is a good idea to leave the sink covered to prevent dust and air borne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres. Use a ventilated cover, or add a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.

With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

Need More Information?

You can call your local Barbeques Galore store:

Phone 1 800 978 555

Or visit us online at: www.barbequesgalore.com.au

For customer care call 1300 301 392

or e-mail: csr1@bbqgalore.com.au

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