

Bali: HTM64 Slop Hopper

Architects
Data File

Product Detail

Product: Bali
Code: HS0660B110-16

Issue: 2
Date: 12-08-2024

Product description:

Wall mounted solid and liquid waste disposal unit with continuous flushing rim. Supplied with earth tag to rear of unit.

600 x 600mm with hopper configured for 110mm trap.

Product is supplied c/w brackets for wall fixing.

Manufactured throughout in Grade 304 stainless steel and compliant with HTM64 / HBN0010 Part C.

Front support legs are available as an option (Order Code SHLG0600).

Also available with fitted bucket grating if required (Order Code HS0660B110).

Waste traps and 75mm outlet available on request.



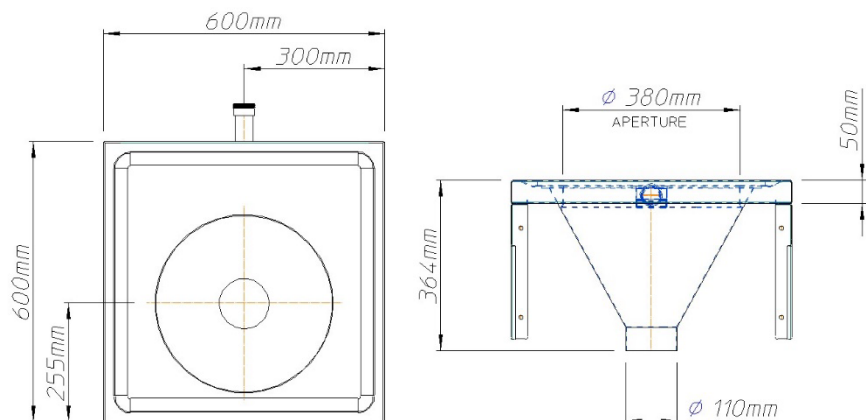
Product: Code:

Bali HS0660B110-16
Bali HS0660T110-16

Technical Detail:

Material: 1.4301 <304> SS
Gauge: 1.5mm
Finish: Satin Polished
Hopper: 380mmØ x 366mm
Hopper Outlet: 110mmØ
Flush Inlet: 1 ½" BSP to suit 38mm Tube
Fixing: Wall mounted / Sit on
Standard: HTM64 / HBN0010 Part C / CE

Lined Drawing:



Packaging Detail

Packing Dimensions Approx.:

860 x 610 x 500mm

Total Weight:

26kg

Materials Used:

Cardboard wrap

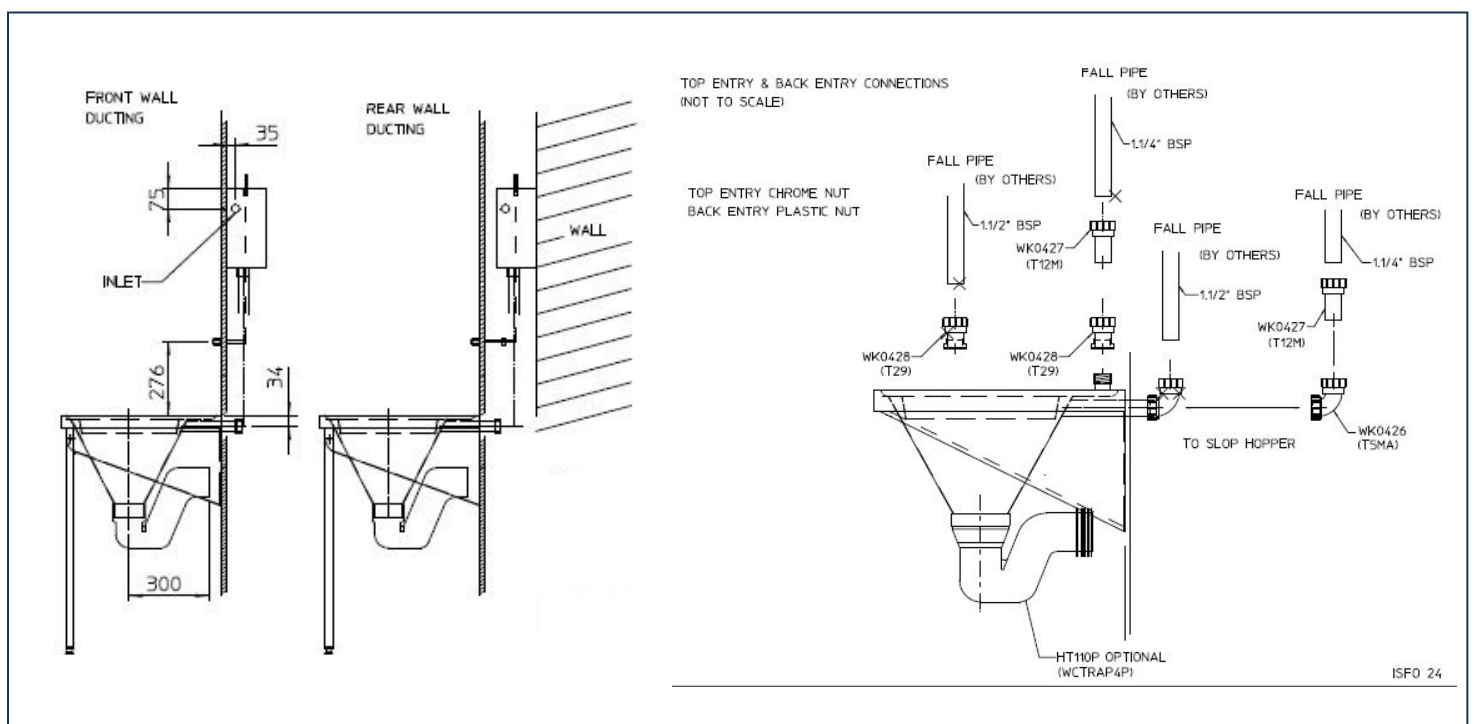
Item Supplied With Product Label

Bali: HTM64 Slop Hopper

Installation Detail

ASSEMBLY OF THE SLOP HOPPER:

- 1) Offer cistern up to wall cavity at 1450mm minimum working height, fix cistern in offered position using fixing holes situated in the front or rear of the cistern
- 2) Turn the slop hopper upside down on the floor, and then attach the cantilever brackets to the ends of the hopper using the fixings included.
- 3) Turn the hopper back up the correct way and offer up to the wall at a minimum of 900mm working height.
- 4) Whilst the hopper is offered up to the wall, mark the positions of the required mounting holes to secure the unit to the wall.
- 5) Drill the mounting holes, where marked.
- 6) Ensure you are using suitable wall fixings for the wall you are mounting to and strong enough to hold the weight of the slop hopper.
- 7) Re-offer the slop hopper to the wall, provide support for the unit and fix to the wall in the positions provided by the mounting holes
- 8) Now fit optional legs if required, adjust the legs until they are level and providing suitable support for the hopper.
- 9) Fit the P-Trap using a small amount of water smeared around the seal of the trap to allow fitting, angle accordingly to waste requirements.
- 10) Cut the downpipe accordingly to size to fit cistern and secure.
- 11) Fit waste to sink bowl, following waste assembly instructions supplied.



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Care Of Your Product

HANDLING AND FIXING CAUTION

Take care when handling and fixing this product. Exposed edges of the stainless steel, including tap holes, upstand, overflows and wastes etc. may cause harm if handled without due caution. When using the fixing clips supplied with inset sinks avoid touching the two prongs on the area of the clip that grips the underside of the worktop.

TO THE STOCKIST

Please store products in a cool, dry area.

Sinks should, where possible be stood on their ends supported by battens with the bowl uppermost.

If sinks are nested with bowls inside one another, place some dry cushioning material between them to protect the surfaces.

TO THE INSTALLER

DO handle with care to avoid scuffs and scratches during installation.

DO check that edges of sinks are dead level so that water will flow off the draining board.

DO NOT over-tighten plumbing or other mechanical fixtures.

DO NOT remove the plastic protective film applied to certain products until all installation work has been completed.

DO NOT stand/kneel on the drainer of sinks.

DO NOT drop mortar, plaster or similar substances onto the stainless steel.

TO THE USER

Stainless steel will give you a lifetime of trouble free use as long as you follow a few simple rules. If it appears to mark, don't worry, it is usually not the steel, but something deposited on it, which has caused the apparent stain.

DO - wash the product before use.

DO - clean the product regularly, using JIF, Goddard's, or similar recommended cleaners. Follow the manufacturer's instructions carefully. Always rinse well with clean water and dry the surface with a soft cloth.

DO - use nylon or bristle brushes, not metal scrapers or wire brushes to loosen stubborn stains.

Never use wire wool pads, as they can scratch the steel.

DO - take care when handling sharp objects as they can scratch the surface of the steel. Any scratches will blend together over a period of time and become less noticeable with age. There is no detriment to the corrosion resistance or general performance of the material.

DO NOT - allow undiluted bleach to remain in contact with stainless steel (remember dishwasher powders, sterilising agents and similar products all contain chlorides). Black pit marks can result and permanent damage can be caused. Dilute to manufacturer's instructions and always rinse with clean water.

DO NOT - soak clothes in bleach solutions for long periods. Always rinse bowl with clean water after use.

DO NOT - leave such substances as Mortar, Grouting cement, soldering flux, photographic developing fluids, silver dip, denture liquids or food acids on the surface of the steel. Clean immediately and rinse well with clean water.

DO NOT - allow corrosive foodstuffs, such as fruit juices, damp salt, vinegar, mustards, pickles and mayonnaise to remain on the surface of the steel for long periods. Wash and rinse away.

DO NOT - let hard water cause a build-up of lime or chalk deposits which can sometimes be seen as a greyish film. Clean regularly with recommended cleaners to avoid this problem and always wipe dry with a soft cloth.

DO NOT - worry if the steel appears to rust. Usually it's deposits of wire wool scouring pads, plumbers swarf, particles from rusting storage tanks or other deposits on the surface which can be cleaned and rinsed away following your usual cleaning procedure. Bases of washing up bowls can harbour such deposits – check regularly.

DO NOT - use coarse grit cleaners or wire wool pads when cleaning the steel. They will scratch the surface.

DO NOT - leave carbon steel objects such as bottle openers, scissors, whisks and other kitchen objects standing on the surface for long periods, they can rust and leave marks.

DO PLEASE ENJOY YOUR NEW STAINLESS STEEL PRODUCT



Cleaning Regime

Problem	Corrective Treatment	Comments
Routine Cleaning.	Washing up liquid, all-purpose cleaning liquid, swab with cloth or sponge rinse well.	Satisfactory on all surfaces.
Oil & Grease Marks.	Degreasing fluid or cellulose thinners.	Rinse with soap & water.
Stubborn marks, stains and light discoloration.	Mild abrasive creams (Sif / Shiny sinks).	Heavy stains can be loosened by soaking with Metsoak or Hi-Phos. Rinse thoroughly after soaking as these products cause rust type marks if left.
Heavy discoloration or heat tint.	Use metal polish (Brasso, Goddard's S/S Cleaner, Bar Keepers Friend) or a light non-metallic abrasive pad. Dura glit.	Use only on grain finish surfaces and work in direction of grain as slight scratching will occur.
Lime Scale	Apply descaler as instructed, agitate & allow to soak, re apply if not fully removed. (Met-soak DX4920 or Hi-Phos)	Bleach solutions including over the counter brands must only be used in dilution as instructed and thoroughly rinse immediately after application as chloride containing compounds will cause corrosion on all grades of stainless steel. Rinse thoroughly after application and wipe dry as rust type stains can result if left undiluted on surface

There are also products on the market which help to reduce the marks left by fingers and hands one of which is 3M's stainless steel cleaner, also of help is baby oil very lightly applied to the surface.