

---

# J THBAS C

## Java Thermostatic Basin Mixer Tap

### **OPERATING AND INSTALLATION INSTRUCTIONS**

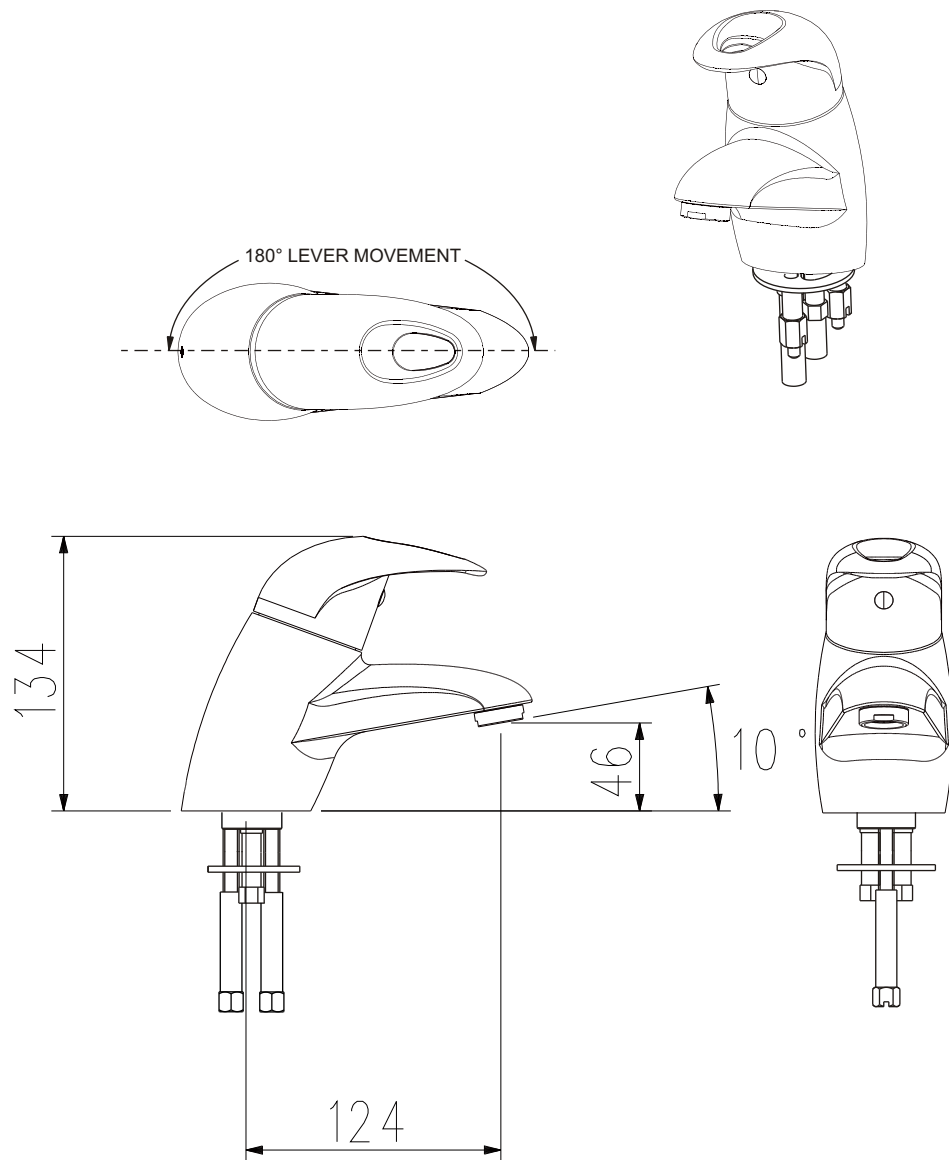
Before installing and operating the unit, please read this manual thoroughly, and retain it for future reference

Bristan Group Limited  
Birch Coppice Business Park  
Dordon,  
Tamworth  
Staffordshire  
B78 1SG

A Masco company  
Web: [www.bristan.com](http://www.bristan.com)  
Tel: +44 (0) 870 4425553  
Fax: +44 (0) 870 4425554  
Email: [enquire@bristan.com](mailto:enquire@bristan.com)

Form No - 800414A

# DIMENSIONS



NOTE - All dimensions and angles are approximate

# GUARANTEE

All products are manufactured to the highest standards and 5-year guarantee covers any defect in manufacture.

Any part found to be defective during the above guarantee period will be replaced without charge providing that the product has been installed in accordance with our instructions, used as intended and Maintained / serviced as recommended. In the unlikely event that any problems are encountered with this product's performance on installation, you must obtain guidance / authorisation from our Customer Service Department before any remedial action is taken and be able to supply proof and date of purchase.

The guarantee excludes damage caused by accident, misuse or neglect and does not cover the following:

- Those components subject to wear and tear such as 'O' rings and washers etc,
- Damage caused by faulty installation,
- Damage caused by any waterborne debris,
- Damage caused by improper cleaning products,
- Damage caused by the use of non-Bristan parts,
- The product being used for a purpose other than intended.

The company reserves the right, in the event of a claim not covered by the guarantee, to charge the claimant for parts and labour at current rates. This guarantee is given in addition to and does not affect your statutory rights.

In the interests of continuous product development Bristan Limited reserve the right to alter the specification as necessary.

**PRODUCT NAME:** Java Thermostatic Basin Mixer

**PRODUCT CODE:** JTHBAS C

**TELEPHONE HELP LINE! +44 (0) 870 4425553**

(FI J THBAS)

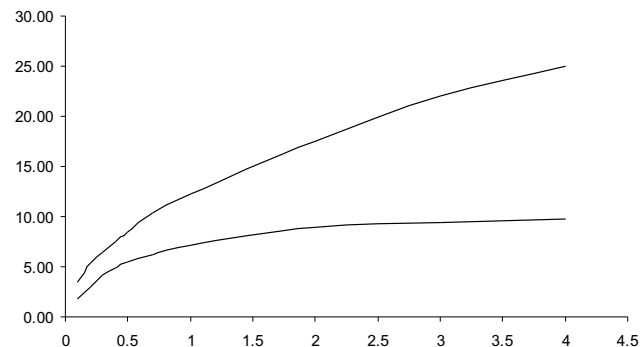
(REV.D1)

(AJ)

# FAULT FINDER

| Fault   | Cause   | Rectification  |
|---|---|--|
| No or reduced flow and/or fluctuating temperature   | <ul style="list-style-type: none"> <li>- Aerator blocked.</li> <li>- Isolating valve partially closed.</li> <li>- Gravity head of water below minimum required.</li> <li>- Blockage in supplies.</li> <li>- Other draw offs in use causing pressure or temperature changes.</li> <li>- Supply pressure unequal.</li> <li>- Flow limiters incorrectly fitted.</li> <li>- Tap cross circulating.</li> </ul> | <ul style="list-style-type: none"> <li>- Clear debris from aerator.</li> <li>- Open valves.</li> <li>- Raise tank or fit pump.</li> <li>- Dismantle and check for debris. Flush supplies before refitting.</li> <li>- Do not use other draw offs whilst in use.</li> <li>- See maximum pressure differential in Specifications.</li> <li>- Remove and refit to specification.</li> <li>- Check non return valves and conditions of seals.</li> </ul> |
| Maximum outlet temperature to hot or cold   | <ul style="list-style-type: none"> <li>- Maximum temperature incorrectly set.</li> </ul>  | <ul style="list-style-type: none"> <li>- Reset maximum temperature [Refer to Temperature section].</li> </ul>  |
| Maximum temperature too cold or runs cold after a short time (maximum temperature set or fully adjusted). | <ul style="list-style-type: none"> <li>- Hot water is less than 10°C above the outlet temperature required.</li> </ul>  | <ul style="list-style-type: none"> <li>- Adjust tank temperature to 60-65°C</li> <li>Ensure hot water is up to temperature</li> <li>- Check tank or heater capacities.</li> <li>- Increase flow through system.</li> <li>Increase pressure in system.</li> <li>Check for blockages.</li> <li>Contact boiler manufacture.</li> </ul>  |
| Outlet flow too much.   | <ul style="list-style-type: none"> <li>- Flow limiters incorrectly fitted.</li> </ul>   | <ul style="list-style-type: none"> <li>- Remove and refit to specification.</li> </ul>   |
| Only hot or cold water at outlet  | <ul style="list-style-type: none"> <li>- Inlet supplies reversed/backwards.</li> <li>- Inlet supplies blocked.</li> </ul>   | <ul style="list-style-type: none"> <li>- Ensure supplies are connected correctly to hot or cold inlets.</li> <li>- Clean out debris.</li> </ul>  |
| Tap will not shut off or leaking from body.   | <ul style="list-style-type: none"> <li>- Seal damage or wear.</li> <li>- Scale build up inside mixer.</li> <li>- Inlet pressure above maximum recommendations.</li> </ul>   | <ul style="list-style-type: none"> <li>- Renew all seals.</li> <li>- Dismantle and check for debris.</li> <li>- Ensure supply pressure are within Specifications.</li> <li>Fit pressure regulating valve if necessary.</li> </ul>  |
| No thermostatic fail safe.  | <ul style="list-style-type: none"> <li>- Inlet temperature not within specifications</li> <li>- Piston assembly jammed.</li> <li>- Thermostat failure.</li> <li>- Debris trapped in mechanism.</li> <li>- Inlet supplies reversed.</li> </ul>   | <ul style="list-style-type: none"> <li>- Check inlet temperature, hot supply should be 10°C higher than tap outlet temperature.</li> <li>- Dismantle and check for debris.</li> <li>- Replace thermostat.</li> <li>- Dismantle and check for debris.</li> <li>- Ensure supplies are connected correctly to hot and cold inlets.</li> </ul>   |

# SPECIFICATION



| Pressure [bar]                | 0.1  | 0.2  | 0.3  | 0.4  | 0.5  | 0.7   | 1     | 2     | 3     | 4     |
|-------------------------------|------|------|------|------|------|-------|-------|-------|-------|-------|
| Flow without Limiters [L/min] | 3.50 | 5.40 | 6.46 | 7.45 | 8.50 | 10.30 | 12.30 | 17.50 | 22.00 | 25.00 |
| Flow with Limiters [L/min]    | 1.76 | 3.00 | 4.15 | 4.91 | 5.42 | 6.23  | 7.20  | 8.90  | 9.40  | 9.80  |

Recommended Minimum Dynamic Supply Pressure: **0.2 bar**

**NOTE!** For dynamic supply pressure below **0.5 bar** we recommend removal of the flow regulators to allow increased flow.

Minimum cold water supply temperature: **5°C**  
 Maximum cold water supply temperature: **20°C**

Maximum hot water supply temperature: **80°C**  
*(A temperature of 60-65°C is recommended for ablutionary installations)*

Maximum dynamic pressure: **5 bar**

Maximum static pressure: **10 bar**

**NOTE!** A suitable hot water temperature control device should be installed to reduce temperatures exceeding the above maximum hot water supply temperature.

Minimum temperature differential between hot supply and outlet temperature: **10°C**  
*(eg: Outlet temperature 41°C - minimum hot supply 51°C)*

Factory preset temperature: **41°C**

Thermostatic control range: **38-45°C**

# INSTALLATION

## GENERAL

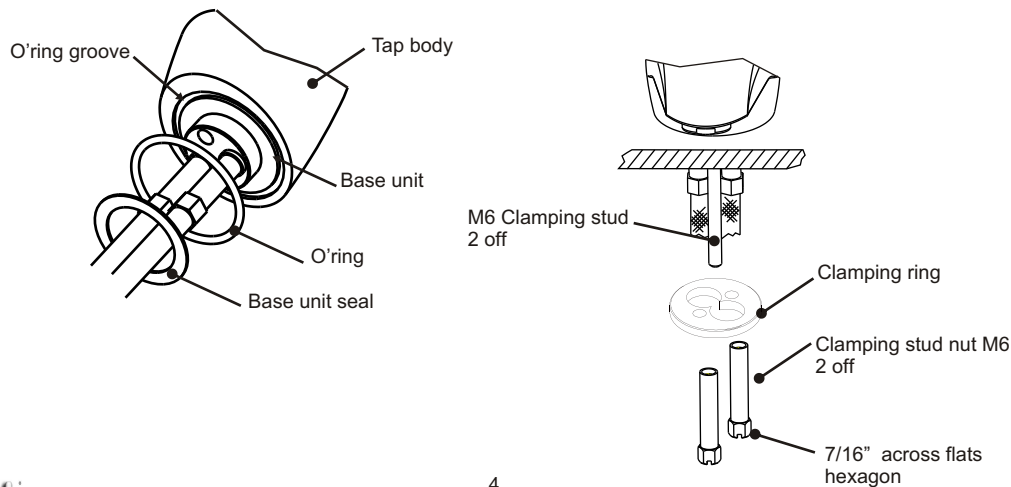
Installation must be carried out in accordance with the instructions supplied and be installed by a qualified and competent person

Installations must comply with all Local and National Water Authority Regulations, and Building/Plumbing Regulations.

- Care must be taken during installation to prevent any risk of injury or damage.
- The hole in the basin must be of a diameter of 30mm to 35mm.
- The tap needs to be positioned to allow access to the grub screw on the back of the tap.
- To eliminate pipe debris entering the valve it is essential that supply pipes are flushed thoroughly before connecting to the inlet tails.

## FINAL INSTALLATION

1. Ensure the inlet tails are fully tightened into the base unit.
2. Secure the clamping studs into the base unit of the tap. (M6 threads).
3. Place the 'O' seal over the inlet tails and into the groove located onto the bottom of the tap.
4. Place the base unit seal over the inlet tails and secure on to the bottom of the base unit.
5. Place the inlet tails through the sink hole and clamp the tap to the basin, connect up to the 15mm inlet pipes. (15mm compression fixing).
6. Secure the tap in place with the rest of the clamping kit as per diagram.



# FLOW LIMITERS

## Flow Limiter Specifications

For optimum performance from your thermostatic mixing tap, use the table to match the supply system to the mixing tap.

The table gives recommendations for flow limiter selection.

| Supply System                                |  | Flow Limiter      |                    | Comments                         |
|--|--|-------------------|--------------------|----------------------------------|
| Cold Supply                                  | Hot Supply                                   | Cold              | Hot                |                                  |
| 0.1 to 0.5 bar<br>(10 to 50 kPa)             | 0.1 to 0.5 bar<br>(10 to 50 kPa)             | No                | No                 | Maximum pressure loss ratio 10:1 |
| 0.5 to 5 bar<br>(50 to 500 kPa)<br>or Pumped | 0.5 to 5 bar<br>(50 to 500 kPa)<br>or Pumped | Grey<br>(6 litre) | Pink<br>(4 litre)  |                                  |
| Mains<br>1.5 to 10 bar<br>(150 to 1000 kPa)  | Gravity 0.2 to 0.5 bar<br>(20 to 50 kPa)     | Grey<br>(6 litre) | No                 |                                  |
|  | Gravity above 0.5 bar<br>(50 kPa)            | Grey<br>(6 litre) | Pink<br>(4 litre)  |                                  |
|  | Unvented Mains<br>Pressurised                | Grey<br>(6 litre) | *Pink<br>(4 litre) |                                  |
|  | Instantaneous<br>Gas Water Heater            | Grey<br>(6 litre) | *Pink<br>(4 litre) |                                  |
|  | **Instantaneous<br>Electric Water Heater     | Grey<br>(6 litre) | No                 |                                  |

# Limiters can be fitted if water economy is required.

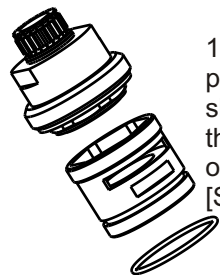
\* Pink (5 litre) limiter may not be necessary on some gas heaters

\*\* IMPORTANT! - It is a requirement of Instantaneous Electric Water Heaters that a stable flow of water passes through the heater.

# MAINTENANCE

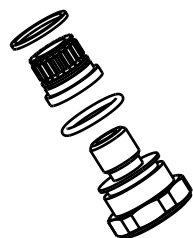
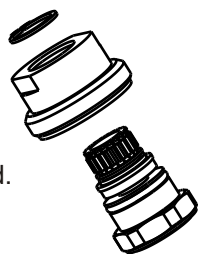
If there is damage to the cartridge this will require dismantling and relevant parts replacing [to dismantle follow these steps].

Remove the cartridge as per previous stage.



1. Unscrew the half cartridge by placing a thin blade through the slots in the side, if possible hold the head work assembly in a vice or work mate. [Standard right hand thread].

2. Remove the circlip from the flow head, and push the flow head assembly through the head.



3. Remove the PTFE washer from the flow head. You are now able to unscrew the flow head from the shut off head [left hand thread]. Remove o'ring from shut off head.

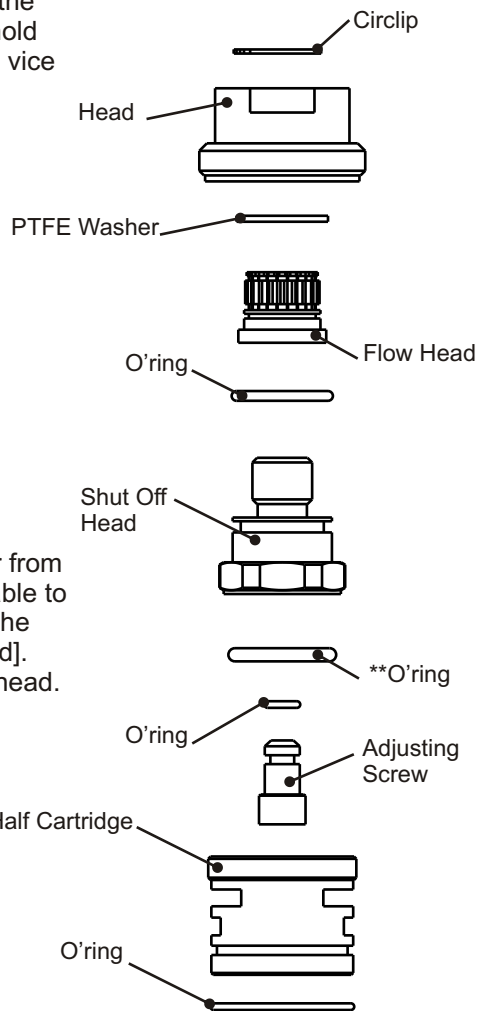
4. Unscrew the adjusting screw from the shut off head and remove o'ring.

\*\*The o'ring located in the bottom of the shut off head is peened and can not be removed.



5. Check all 'O' rings to ensure they are not damaged and clean all brass parts in mild washing up detergent or soap solution, rinse with clean water.

6. Reassemble in reverse order.

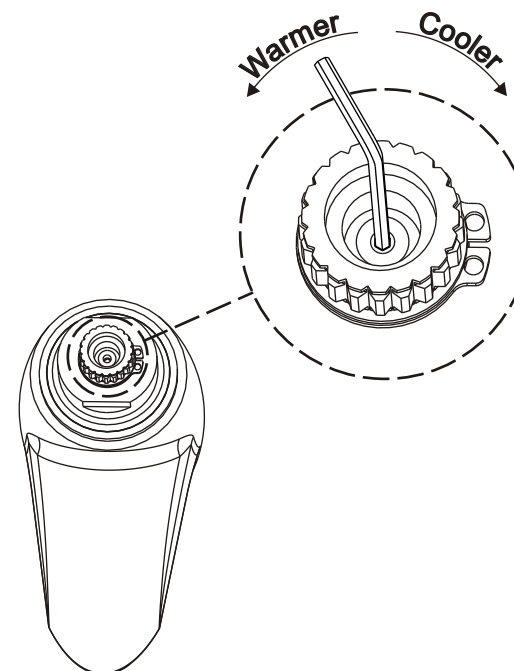


# TEMPERATURE

## TEMPERATURE SETTING

The tap will have been factory setup to deliver a maximum temperature of 41°C. The site conditions and end users preferences will require the maximum temperature to be reset, this can be achieved by the following steps.

- Turn the tap to the full open position.
- Remove the grub screw from the back of the lever. (Using the 2mm Allen key provided).
- The lever can be pulled off.
- When looking down onto the top of the cartridge you will be able to see the adjusting screw with a hexagon centre, turning this with the 2.5mm allen key (provided) this will increase or decrease the temperature.
- Turn the adjusting screw clockwise for cooler temperature.**
- Turn the adjusting screw anti-clockwise for warmer temperature.**

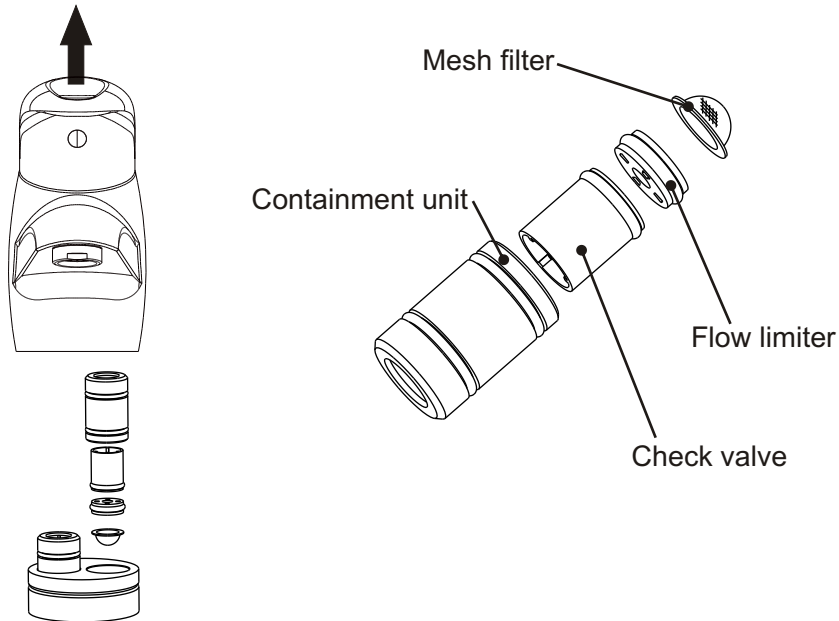


# MAINTENANCE

If the mixer tap has operated correctly for a time, but no longer performs acceptably, it may require servicing / cleaning.

**The check valves, flow limiters, and filters are all located in the base unit of the tap. [Removal as follows]**

1. Isolated the hot & cold supply via the isolation units on the flexible inlet tails. (Run the tap to ensure no water is left in the supply pipes).
2. Unscrew the grub screw located at the back of the tap near the base. (Use the 2.5mm allen key provided).
3. The tap can now be lifted off the base unit.
4. Pull out the brass containment units and push the check valves, flow limiters and filters out.
5. Wash in clean running water and reassemble in reverse order.



# MAINTENANCE

Maintenance may be required on the internal working parts of your thermostatic mixer tap, any spare parts are available from the manufacturer [see front cover for address].

1. Isolate the supplies via the isolation valves on the end of the inlet tails.
2. Run the tap to remove any excess water from the thermostatic mixer tap.
3. Remove the grub screw from the back of the lever (use the 2mm Allen key provided).
4. Unscrew the cartridge using a 32mm spanner. [Standard right hand thread].
5. Once the cartridge has been removed from the thermostatic mixer tap pull out the thermostat and piston assembly. [**DO NOT** damage any faces of the piston as this will result in failure of the thermostatic mixer tap].
6. Remove all 'O' rings from the tap body and replace if damaged.

