

MTV11 & MTV01

ROUND THERMOSTATIC MIXER 1-way

meir®



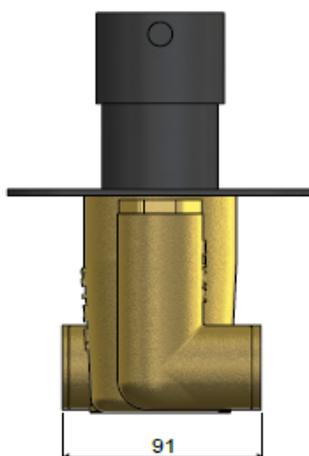
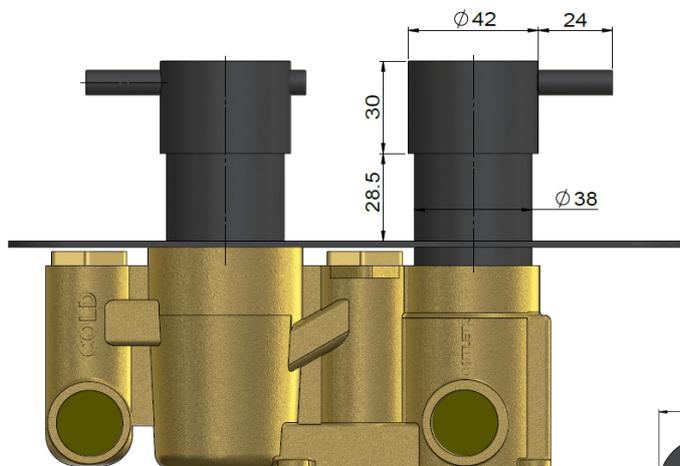
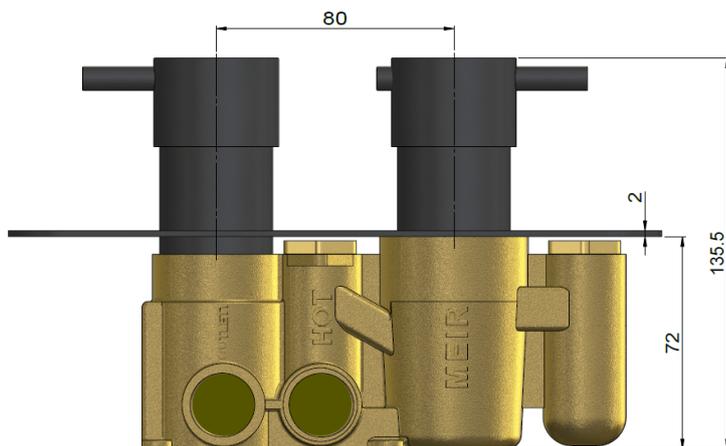
FEATURES

- Refer to the Meir website for warranty terms & conditions, and available finishes
- Flow rate 30L p/m at 3 bar.
Flow rate 17L p/m at 1 bar.
Recommended for water pressure above 0.5 bar.
- Box weight 0.95kg
- Vernet thermostatic cartridge
- Anti-scalding protection
- Temperature over-ride button
- 1-Way Fluhs diverter
- High low-pressure flow rate
- Solid Brass Construction
- Used together with the MTV02 body part.(2.3kg)

CARE

- Do not install tapware using any form of acetone silicones.
- Do not apply physical items (such as tools) directly to product.
- Never use house-hold or commercial detergents, citrus based cleaners, or abrasive cleaners.
- Clean using a mild washing soap solution rinsed, and dry with a soft cloth.
- Check for any product defects before installation.
- Refer to the installation manual for correct installation.

SPECIFICATIONS

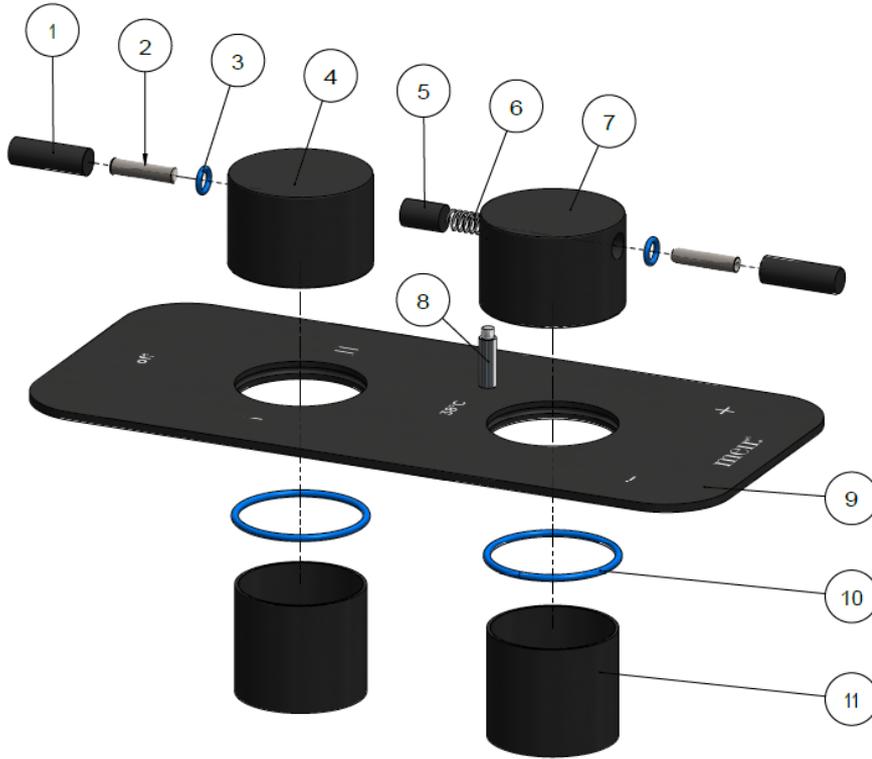


Australian installers to visit the below website before working on the thermostatic mixer valve:
<https://www.vba.vic.gov.au/plumbing/registrations-licences/thermostatic-mixing-valve>

MTV11

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EXPLODED VIEW



No.	Part Name
1	Pin Lever
2	Screw
3	O-ring
4	Handle
5	Button
6	Spring
7	Handle
8	Positioning Pin
9	Back Plate
10	O-ring
11	Copper Sleeve

FLOW RATE GRAPH



CREDENTIALS

- KUKreg4 certified

TOLERANCES

