# VERTEX

#### 6521.....Vertex T-Bar

### Specs

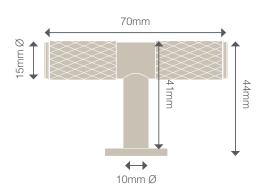
- > Diamond knurled
- > 70mm overall length
- > 15mm Ø bar
- > 41mm projection (44mm with mounting disc)
- > Constructed from solid brass
- > Optional mounting disc (24mm Ø x 3mm deep)
- > Suits door thicknesses of maximum 23mm with our standard screw
- > For door thicknesses that exceed this alternative fixings will need to be sourced
- > Suitable for interior use

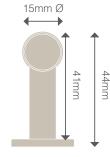
#### Installation

- > Pilot holes for screw 5.5mm Ø
- > Thru fixings supplied
- Can be installed horizontally or vertically depending on cabinetry



# Dimensions







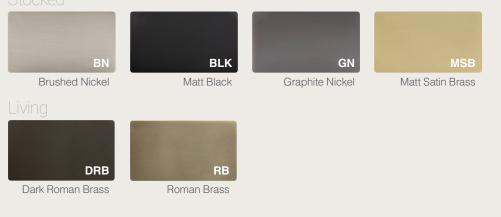




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## Finishes Stockod



To view this handle style in each finish option, visit our website and enter any product code listed on page 1 of this document.

# Care & Maintenance

### **Stocked Finishes**

To protect your handles we suggest cleaning the surface of your hardware periodically with a warm soapy lightly dampened cloth to remove any build-up of dust and grime that may cause corrosion and affect the integrity of the finish. Then simply dry thoroughly with a clean, soft cloth. Minimum of monthly cleaning of door handles is recommended for both finish preservation and general hygiene.

Atmospheric conditions, salt deposits, acids, caustic agents, cement or dust on construction sites all have the potential to cause discolouration to the surface.

Please avoid using any metal polishes, abrasive cleaners, scorers or rough cloths that may damage or scratch the hardware and do not spray or immerse the hardware in liquid to clean.

### **Living Finishes**

The living finishes will naturally patina over time with general use. As with all living and aging finishes, it is recommended to clean the surface periodically with a damp soapy cloth to remove any build up of dust and grime that may cause corrosion and affect the integrity of the finish.

Roman Brass and Dark Roman Brass can be preserved by gently applying a thin oil layer to the surface from time to time. Wipe a thin layer of olive oil (or similar) over the handle then with a clean cloth wipe again to remove any excess on the surface.

