VERTEX

Knob

6524........Vertex Knob

Specs

> Diamond knurled
> 38mm overall diameter
> 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

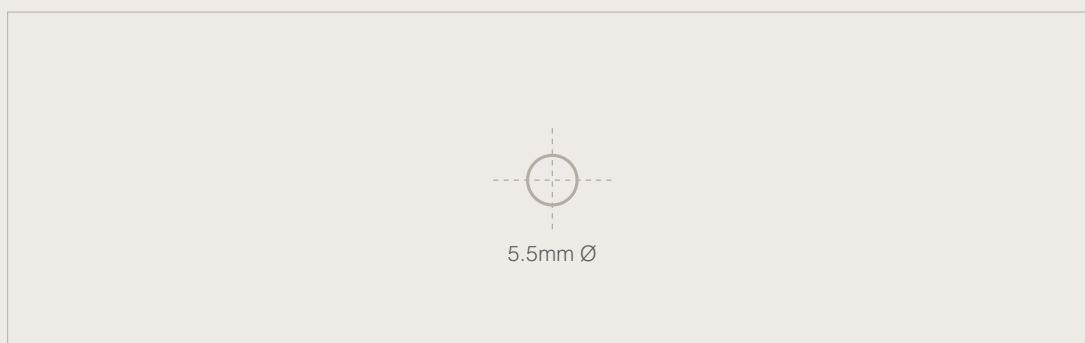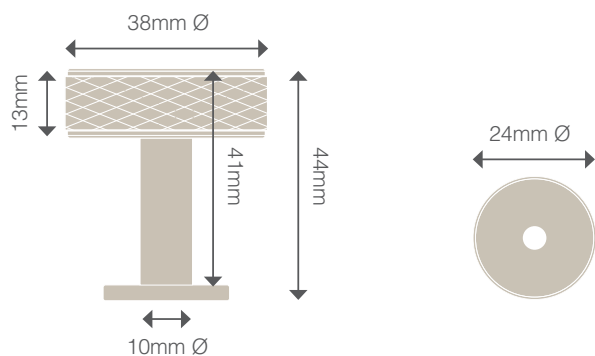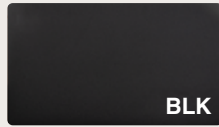## Dimensions

38mm Ø

13mm

41mm

44mm

10mm Ø

24mm Ø

5.5mm Ø

Diagram is not to scale, please refer to fitting instructions here.

Finishes
Stocked
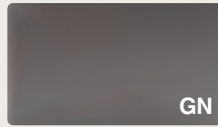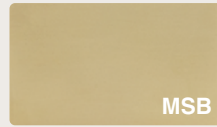
BN	**BLK**	**GN**	**MSB**
Brushed Nickel	Matt Black	Graphite Nickel	Matt Satin Brass

Living
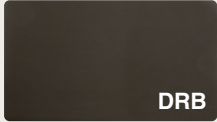
DRB	**RB**
Dark Roman Brass	Roman Brass

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.