

FX-12

FOODSERVICE WATER TREATMENT SYSTEM

System

- FX12: 160-50020

Replacement Cartridges

-CTO-20: 252-00220



APPLICATIONS

- ◆ Fountain beverage
- ◆ Coffee
- ◆ Tea
- ◆ Drinking water

FEATURES • BENEFITS

- ◆ Improves quality and consistency of cold and hot beverages
- ◆ Helps reduce maintenance frequency and cost, and extends equipment life
- ◆ Gradient density sediment filtration protects against dirt, rust and other debris
- ◆ High capacity activated carbon filtration helps make water taste great and helps protect equipment against corrosive chlorine
- ◆ Sturdy mounting bracket and full flow inlet shut-off valve simplify installation
- ◆ Built-in pressure gauge allows visual monitoring of when filters need to be changed
- ◆ Inlet shut-off and depressurization valves make filter replacement quick and simple
- ◆ Minimizes waste by only replacing drop-in cartridge and reusing filter sump
- ◆ NSF Certified under Standard 42

INSTALLATION TIPS

- ◆ Do not exceed cartridge specifications for temperature and pressure.
- ◆ Allow 3" clearance below system for filter cartridge removal and replacement.
- ◆ No activation procedure or flushing is required for cartridge to perform as specified.
- ◆ Detailed installation, operation and maintenance manual included with each system.
- ◆ Feed-water connection to system should be COLD only.

OPERATION TIPS

- ◆ Change cartridges on a regular six (6) month preventative maintenance program.
- ◆ Change cartridges when capacity is reached or when flow becomes too slow.
- ◆ Always flush the filter cartridge at time of installation and cartridge change.

SIZING

- ◆ Rated Capacity: 30,000 gallons (113,550 L)
- ◆ Service Flow Rate: 3.0 gpm (11.3 Lpm)

FX-12

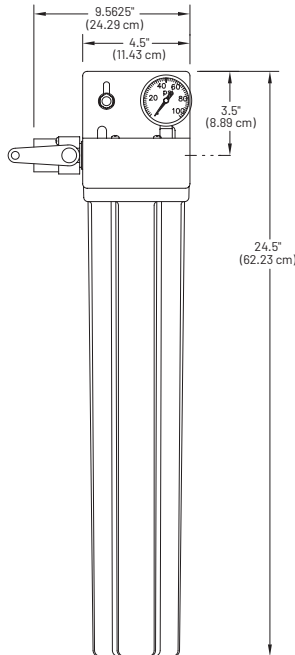
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SPECIFICATIONS

- ◆ **Service Flow Rate**
Maximum 3.0 gpm (11.3 Lpm)
- ◆ **Rated Capacity**
30,000 gallons (113,550 L)
- ◆ **Pressure Requirements**
10 – 125 psi (0.7 – 8.6 bar), non-shock
- ◆ **Temperature**
35 – 100°F (2 – 38°C)
- ◆ **Overall Dimensions**
24.5" L 9.5625" W 5.1" D
(62.23 x 24.89 x 12.95 cm)
- ◆ **Inlet Connection**
Inlet Connection: 1/2" FNPT
- ◆ **Outlet Connection**
Outlet Connection: 1/2" FNPT
- ◆ **Shipping Weight**
8 lbs (3.63 kgs)
- ◆ **Electrical Connection**
None required



System Tested and Certified by NSF International against NSF/ANSI Standard 42 for the reduction of:

STANDARD NO. 42 –
AESTHETIC EFFECTS

Chemical Reduction
Taste & Odor
Chlorine

Mechanical Filtration
Nominal Particulate Class III

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.

For Pentair® Everpure® Product Warranties visit:
<http://pentair.com/assets/foodservice-warranty>



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