

CTO-10 FILTER CARTRIDGE

Cartridge Part Number:
252-00210 (1pk)
252-20110 (6pk)



CARTRIDGE DESCRIPTION

The **CTO-10** filter cartridge is a drop-in 10-inch carbon cartridge that reduces sediment, chlorine, taste and odors. The cartridge maintains a steady flow rate of 1.5 gallons per minute and filters up to 15,000 gallons before requiring a cartridge change.

FEATURES • BENEFITS

- ◆ Gradient-density depth filtration reduces dirt, rust, and sediment as small as 2 microns* and helps protect solenoids, valves and other fittings against wear and plugging
- ◆ Activated carbon filtration reduces chlorine, taste and odors that could adversely affect the taste of water
- ◆ NSF/ANSI Standard 42 certified for the reduction of Chlorine, Taste & Odor, and Particulate Class III when used on FX-11 systems

APPLICATIONS

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

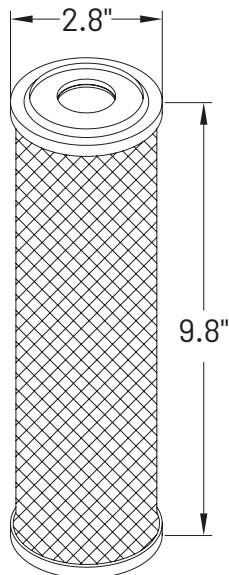
INSTALLATION TIPS

- ◆ Always flush the cartridge at time of installation and cartridge change.
- ◆ Do not exceed cartridge specifications for temperature and pressure.
- ◆ For more details, see the installation, operation, and maintenance guide included with your Pentair Everpure system.

*As tested by Pentair

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252-00210 • 252-20110



SPECIFICATIONS

System

Overall Dimensions
9.8" L x 2.8" W x 2.8" D
24.8 cm x 7.11 cm x 7.11 cm

Operating Pressure
10 – 125 psi (0.7 – 8.6 bar)

Water Temperature
35 – 100°F (2 – 38°C)

Shipping Weight
14 lbs (6.4 kgs)

Performance

Service Flow Rate
Maximum 1.5 gpm (5.7 Lpm)

Rated Capacity
15,000 gallons (56,775 L)

Chlorine Reduction
Yes

Taste & Odor Reduction
Yes

Systems used in

Model	Qty	Description	Part No
FX-11	1	Primary filter	160-50010
FX-21*	1	Primary filter	160-50015

For Pentair Everpure Product Warranties visit:
<http://pentair.com/assets/foodservice-warranty>.
To receive a free copy email or call your Pentair representative using the information provided below.

It is recommended that filter cartridges be replaced every 12 months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

*Not Performance Tested or Certified by NSF



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

AESTHETIC EFFECTS

Chemical Reduction
Taste & Odor
Chlorine

Mechanical Filtration
Nominal Particulate Class III



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