

# **QC7I TWIN 4FC**

System Part Number: EV9202-42



# **APPLICATIONS**

- Fountain beverages
- Cold beverages

### SYSTEM DESCRIPTION

The QC7I Twin 4FC water filtration system features exclusive Fibredyne™ II bacteriostatic media that filters sediment down to 0.2 micron\* and provides chlorine taste & odor reduction at a flow rate of 5 gpm for 30,000 gallons. This system is certified under NSF/ANSI Standards 42 and 53.

# **FEATURES • BENEFITS**

- Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 0.2 micron\*
- Fibredyne II media inhibits the growth of bacteria within the filter to guard against media fouling and optimize performance
- Inlet shutoff valve, flush valve, and pressure gauges simplify service and monitor operating performance
- Quick-change (QC) cartridges make changing cartridges simple and sanitary
- Reduces a range of contaminants to help ensure clearer, fresher water for consistently great-tasting beverages

- Helps protect equipment to help ensure reliable and efficient operation resulting in reduced maintenance and downtime
- NSF/ANSI Standard 42 certified for Bacteriostatic Effects and the reduction of Chlorine Taste & Odor, and Particulate Class I
- NSF/ANSI Standard 53 certified to reduce cysts such as Cryptosporidium and Giardia by mechanical means

# **INSTALLATION TIPS**

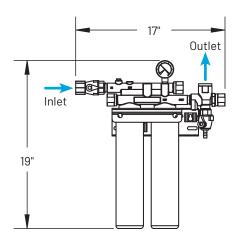
- Choose a mounting location suitable to support the weight of the system while operating.
- Install vertically and allow 2½" (6.35 cm) clearance below the cartridge for easy removal and replacement.
- Feed water temperature must not exceed 100°F (38°C).
- Do not install where the system could be exposed to freezing temperatures.
- Feed water supply pressure must not exceed 125 psi (non-shock). When pressure exceeds 85 psi, a pressure reducing valve is recommended.
- Flush cartridges by running water through the system for five (5) minutes.
- For more details, see the installation, operation, and maintenance guide included with the system.

EPA Est. 002623-IL-002

<sup>\*</sup>Validated by ISO 17025 accredited lab for 99.999% reduction of *Pseudomonas* diminuta following the ASTM F838-05 protocol for the validation of 0.2 μm sterilizing grade filters.

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### **SPECIFICATIONS**

or Edit Ida Hotel		
System	Performance	
<b>Overall Dimensions</b> 19" H x 17" W x 5.75" D (48.3 cm x 43.2 cm x 14.6 cm)	Service Flow Rate 5 gpm (18.93 lpm)	
Connections Inlet Connection: 3/4" FNPT Outlet Connection: 3/4" FNPT	Rated Capacity 30,000 gallons (113,562 L)	
Operating Pressure	Chlorine Taste & Odor Reduction	
10 – 125 psi (0.7 – 8.6 bar)	Yes	
Water Temperature	Particulate Reduction	
35 – 100°F (2 – 38°C)	Yes	
Operating Weight	Bacteriostatic Effects	
17 lbs (7.7 kgs)	Yes	
Shipping Weight	Cyst Reduction	
8 lbs (3.7 kgs)	Yes	

#### REPLACEMENT CARTRIDGE

**Electrical Connection** 

None required

Model	Qty	Description	Part No
4FC	2	Primary filter	EV9692-21

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It is recommended that filter cartridges be replaced every six (6) months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Always replace filter cartridges at least once per year.

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.

 $\label{thm:contain} \textbf{Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.}$ 

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.



System Tested and Certified by NSF International against NSF/ ANSI Standards 42 and 53 for the reduction of:

STANDARD NO. 42 — AESTHETIC EFFECTS Bacteriostatic Effects Chemical Reduction Taste & Odor Chlorine STANDARD NO. 53 -HEALTH EFFECTS Mechanical Filtration Cyst Turbidity

**Turbidity Reduction** 



Mechanical Filtration Nominal Particulate Class I



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