

# **QC7I SINGLE 7FC5-S**

System Part Number: EV9202-71



## **APPLICATIONS**

- Ice machines
- Coffee brewers

## SYSTEM DESCRIPTION

The QC7I Single 7FC5-S water filtration system features exclusive Fibredyne™ II bacteriostatic media that filters sediment down to 5 microns and provides chlorine taste & odor reduction at a flow rate of 2.5 gpm for 25,000 gallons. The 5 micron mechanical filtration supports lasting, balanced performance with high turbidity water supplies. Integrated scale inhibitor media helps protect against the formation of scale\* on equipment surfaces. This system is certified under NSF/ANSI Standard 42.

## **FEATURES • BENEFITS**

- Integrated scale inhibitor minimizes the potential for scale formation\* to ensure reliable, efficient equipment operation
- Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 5 microns
- 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 III

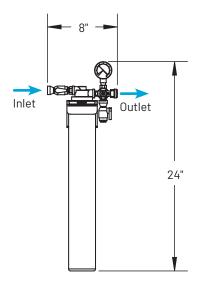
## **INSTALLATION TIPS**

- 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.

<sup>\*</sup>As tested by Pentair. EPA Est. 002623-IL-002

# QC7I SINGLE 7FC5-S

# FV9202-71



### **SPECIFICATIONS**

#### **Performance System Overall Dimensions** Service Flow Rate 24" H x 8" W x 5.25" D 2.5 gpm (9.46 lpm) (61 cm x 20.4 cm x 13.4 cm) Connections **Rated Capacity** Inlet Connection: 3/8" FNPT 25,000 gallons (94,635 L) Outlet Connection: 3/8" FNPT **Operating Pressure Chlorine Taste & Odor Reduction** 10 - 125 psi (0.7 - 8.6 bar) **Particulate Reduction Water Temperature** $35 - 100^{\circ} F (2 - 38^{\circ} C)$ **Operating Weight Bacteriostatic Effects** 9 lbs (4 kgs) Yes **Shipping Weight** 6 lbs (2.7 kgs)

### REPLACEMENT CARTRIDGE

**Electrical Connection**None required

Model	Qty	Description	Part No
7FC5-S	1	Primary filter	EV9693-71

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

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.

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 Standard 42 for the reduction of:

STANDARD NO. 42 – AESTHETIC EFFECTS

Bacteriostatic Effects

Chemical Reduction Taste & Odor Chlorine

Mechanical Filtration Nominal Particulate Class III



# PENTAIR

United States | 1040 Muirfield Drive | Hanover Park, IL 60133 | 800.942.1153 (US Only) 630.307.3000 Main | cseverpure@pentair.com | foodservice.pentair.com | Australia | 1-21 Monash Drive | Dandenong South, Vic 3175 | Australia | 011.1300 576 190 Tel | au.everpure@pentair.com

China | 21F Cloud 9 Plaza, NO 1118 | Shanghai, 200052 | China | 86.21.3211.4588 Tel | china.water@pentair.com

India | Boulevard, B-9/A, 7th Floor - Tower B Sector 62 | Noida - 201301 | 91.120.419.9444 Tel | indiacustomer@pentair.com

Europe | Pentair Water Belgium BVBA | Industriepark Wolfstee, Toekomstlaan 30, B-2200 Herentals | Belgium | +32.(0).14.283.504 Tel | sales@everpure-europe.com Japan | Japan Inc. | Hashimoto MN Bldg. 7F, | 3-25-1 Hashimoto, Midori-ku, Sagamihara-shi | Kanagawa 252-0143 | Japan | 81.(0)42.775.3011 Tel | info@everpure.co.jp Southeast Asia | 390 Havelock Road, | #04-01 King's Centre | Singapore 169662 | 65.6768.5800 Tel | cseverpure@pentair.com

 $All \ indicated \ Pentair \ trademarks \ and \ logos \ are \ property \ of \ Pentair. \ Third \ party \ registered \ and \ unregistered \ trademarks \ and \ logos \ are \ the \ property \ of \ their \ respective \ owners.$ 

©2022 Pentair. All Rights Reserved. EV9202-71 FE22