

QL3B 2FC5-S

System Part Number: EV9259-71



APPLICATIONS

- Ice machines
- Coffee brewers

SYSTEM DESCRIPTION

The **QL3B 2FC5-S** water filtration system with exclusive Fibredyne™ II bacteriostatic media reduces sediment down to 5 microns and reduces chlorine taste & odor at a flow rate of 1.5 gpm for 6,000 gallons. 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 simplifies service
- 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

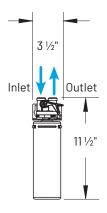
INSTALLATION TIPS

- 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.

^{*}As tested by Pentair. EPA Est. 002623-IL-002

QL3B 2FC5-S

FV9259-71



SPECIFICATIONS

System

Overall Dimensions

11.5" $H \times 3.5$ " $W \times 4.25$ D" (29.2 cm $\times 8.9$ cm $\times 10.8$ cm)

Connections

Inlet Connection: 3/8" FNPT Outlet Connection: 3/8" FNPT

Operating Pressure

10 - 125 psi (0.7 - 8.6 bar)

Water Temperature

35 - 100°F (2 - 38°C)

Operating Weight

7 lbs (3.2 kgs)

Shipping Weight

4 lbs (1.8 kgs)

Electrical Connection

None required

Performance

Service Flow Rate

1.5 gpm (5.68 lpm)

Rated Capacity

6,000 gallons (22,713 L)

Chlorine Taste & Odor Reduction

/es

Particulate Reduction

Yes

Bacteriostatic Effects

Yes

REPLACEMENT CARTRIDGE

| Model | Qty | Description | Part No |
|--------|-----|----------------|-----------|
| 2FC5-S | 1 | Primary filter | EV9691-86 |

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





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 BV | 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. EV9259-71 MR22