

EVERPURE° MRS-350CC REVERSE OSMOSIS SYSTEM

CONFIGURABLE SYSTEM THAT DELIVERS REVERSE OSMOSIS WATER FOR MULTIPLE FOODSERVICE APPLICATIONS

MRS-350CC System: EV9970-18, EV9970-33, EV9970-34 **APPLICATIONS** Pre-Filter Kit: EV9795-81 7TO-BW Cartridge: EV9607-04 MR-350 Cartridge: EV9627-07 7CC-BW Cartridge: EV9627-05 P5 Cartridge: EV9109-08



INSTALLATION TIPS

Proper pre-treatment is required to control RO Cartridge (membrane) scale formation and/or fouling.

Contact Pentair Technical Service for pre-treatment recommendations.

Choose a mounting location capable of safely supporting the full weight of the system when in operation.

Never use saddle valve for connection.

Use 3/8" (9.5 mm) minimum water line.

Water inlet must supply a minimum of 1 gpm (3.8 Lpm).

Install vertically with cartridges hanging down and allow 3" (7.6 cm) on all four sides of unit for cover removal and service access.

The product water tubing/piping and associated fittings connecting the RO product outlet to the equipment being serviced should be suitable for use with high purity water.

Foodservice

Coffee, Espresso, Steam, Reconstitution, Ice and Multiple Applications

FEATURES • BENEFITS

Reduces limescale buildup that can cause excessive machine downtime and increased maintenance costs; plus, scale reduction reduces energy costs

Guards against taste and odor causing contaminants while removing dirt, particulates and dissolved minerals that can adversely affect taste of water and beverages

Sanitary cartridge replacement is simple, quick and clean; internal filter parts are never exposed to handling or contamination

OPERATION TIPS

Change filter cartridges on a regular six (6) month preventative maintenance program.

Change RO cartridges on a regular two (2) year preventative maintenance program.

Change cartridges when capacity is reached.

Always flush the filter cartridge at time of installation and cartridge change.

Everpure offers a full line of water storage tanks. See "ROmate Storage Tanks" specification sheet or contact your Everpure sales representative for more information.

Refer to Installation, Operation & Maintainance Manual for cartridge flushing and RO startup.

Deliming of existing water using equipment is recommended.

Flash Steamers, Conventional Steamers, Cheese Melters, Combi Ovens

Wallmount design allows flexible installation

Improves equipment life and performance by removing at least 90%+ of all dissolved solids that cause scale buildup

"CC" models introduce a small amount of hardness minerals back into the treated water; this controlled re-mineralization is desirable for coffee and other applications that require some hardness to achieve optimum results

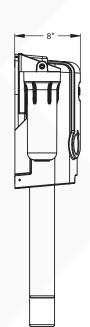
SIZING

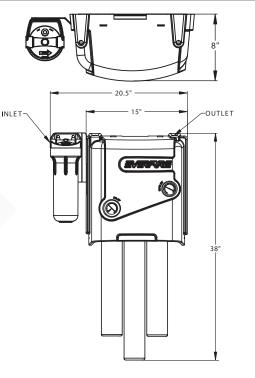
Daily Production Rate: 350 gpd (1,325 Lpd) nominal

Service Flow Rate: Dependent on water pressure in storage tank and line size(s) to equipment

Operating Pressure Requirements: 25 - 80 psi (1.72 - 5.52 bar), non-shock

EVERPURE[®] MRS-350CC REVERSE OSMOSIS SYSTEM MRS-350CC





Power Cord Plug Types



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.

WARRANTY

MRS-350/350CC system (excluding replaceable elements) is covered by a limited warranty against defects in material and workmanship for a period of one year after the date of purchase.

Everpure water treatment systems by Pentair® (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (fitter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.

SPECIFICATIONS

Service Flow Rate

Dependent on water pressure in storage tank and line size(s) to equipment.

Operating Pressure Requirements 25 - 80 psi (1.72 - 5.52 bar), non-shock

Maximum Static Pressure Requirements 100 psi (6.89 bar), non-shock

Available Voltages & Power Cord Types

EV9970-18: 115 VAC/60 Hz NEMA 5-15P EV9970-33: 230 VAC/50 Hz CEE 7/7 "Schuko" EV9970-34: 240 VAC/50 Hz AS 3112

Minimum Water Supply 1 gpm (3.8 Lpm)

Inlet Temperature 40 – 100°F (4.4 – 38°C)

Overall Dimensions

38" H x 15" W x 8" D (96.5 cm x 38.1 cm x 20.3 cm) [20.5" W (52 cm) with Pre-filter] Add 3" (7.6 cm) on all 4 sides for access.

Inlet and Outlet Connection

3/8" OD tube connection

Wastewater Line Connection

1/4" OD tube connection

Daily Production Rate

350 gpd (1,325 Lpd) nominal

Inlet TDS 1,500 ppm max. recommended

Operating Weight

35 lbs (15.9 kgs) (system only)

WATER QUALITY SYSTEMS

PENTAIR

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