



# SOFT WATER YOU CAN **DEPEND ON**

Foodservice Water Softening Systems



# HOW DOES HARD WATER IMPACT YOUR OPERATION?

- Frequent de-liming of warewashing equipment
- Scale buildup in hot water heater
- Water-using equipment downtime
- Reduced water flow to plumbing fixtures
- Spots on dishware
- Hard water buildup on plumbing fixtures
- Varying water quality across locations
- Higher utility bills
- Dull linens
- Needing more dish/laundry detergent than recommended
- Increase in water-related service calls
- Energy loss in hot water heater

**SEEING ANY OF THE ABOVE ISSUES IN YOUR FOODSERVICE OPERATION LIKELY MEANS IT COULD BENEFIT FROM A WATER SOFTENING SYSTEM.**

## WHERE YOU'LL SEE THE BENEFITS OF SOFT WATER:



Reverse osmosis pretreatment



In-house laundry



Water heater scale reduction



Warewashing

# WE KNOW WATER AND HOW IT IMPACTS YOUR OPERATION.

Water is everywhere. You depend on water for warewashing, coffee brewing and everything in between. It's always there, and because it doesn't need to be ordered weekly or attracted with daily specials, it's easy to ignore. But ignoring water quality means pouring money down the drain.

The damaging effects of hard water on water-using foodservice equipment performance and your operation's overall profitability can be immense. If you have hard water and seek to improve product quality and lower equipment, maintenance, utility and labor costs, the right water softening solution is essential.

## Equipment Protection

Hard water can spring a leak in your bottom line. Added maintenance and replacement costs from hard water damage increases your equipment's total cost of ownership. A commercial water softening system offers another layer of assurance by proactively protecting expensive combi ovens, espresso machines and steamers from limescale buildup. In some cases, foodservice equipment manufacturers often require incoming water quality to meet a certain standard in order for water-using equipment to be covered by their warranty.

## RO Pretreatment

Commercial foodservice operations rely on Reverse Osmosis (RO) Systems to achieve high-quality ingredient water. However, hard water puts an unnecessary strain on the efficiency of your RO system. Without softening as a pretreatment, mineral buildup causes RO filter membranes to wear out quickly, wasting water and energy in the process.

## Increased Efficiency

You can't afford to slow down. Hard water and limescale buildup can decrease equipment efficiency. Because hard water needs more heat and more detergent to clean effectively, softened water can translate into lower utility bills and savings on cleaning chemicals. Without the need to rewash or polish dishes, flatware and glasses to remove spotting and filming, you'll also save on labor costs.

## Customer Satisfaction

Don't let spotty dishes ruin your 5-star reputation. Used alone, softening systems improve the appearance of your dishes, flatware and glassware. When used as a pretreatment for filtration or reverse osmosis, you'll also improve the overall quality of all your menu items - the kind of things that keep your customers coming back.



Limescale buildup can decrease water heater efficiency by as much as 48%.\*



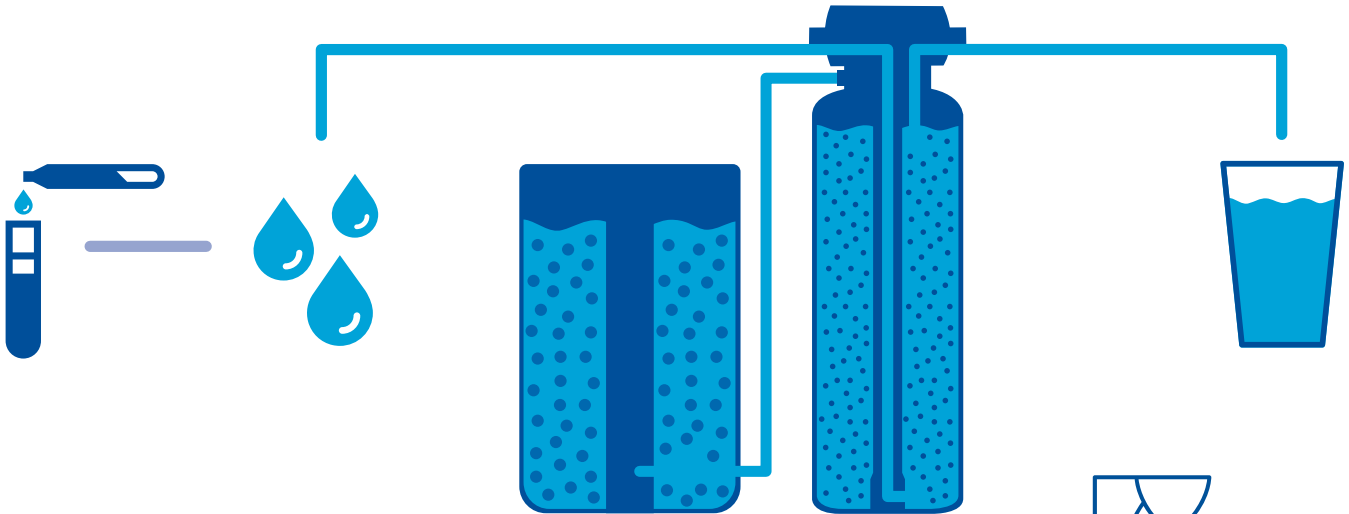
Soft water can reduce dishwashing detergent costs by up to 70%, and is 6x more effective at reducing spotting.\*



Soft water achieves the same or better laundry stain removal using 60°F water as hard water does at 100°F water.\*

# UNDERSTANDING HARD WATER AND WHAT WATER SOFTENING DOES

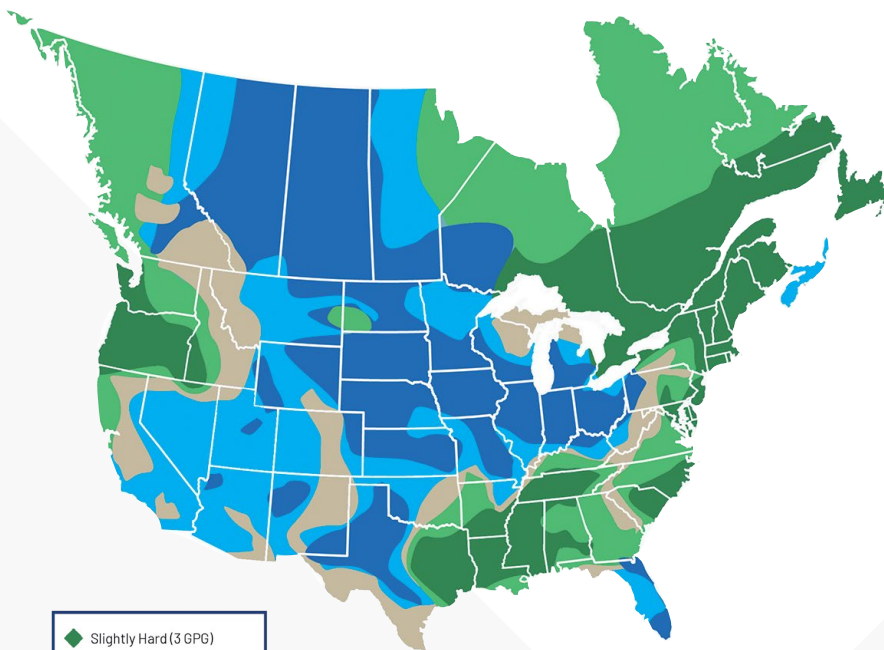
Before you can improve your water quality, you need to understand your water. Water hardness can be determined using a simple test strip or titration drop test, but Pentair can provide you with a more detailed analysis of your water's total dissolved solids, alkalinity and more. With this information, we can help you develop a water treatment solution tailored to your operation's needs.



Restaurant operators may lower operating costs and reduce utility bills by up to 30% by incorporating a soft water program that could prevent scale buildup and reduce overheating of stainless steel components in hot water heaters, boilers, dishwashers, steamers, steam tables, and coffee machines\*.



Anything above 7 GPG is considered "hard" but in foodservice, even "moderately hard" water of 3 or 4 GPG can be a problem. For example, in water more than 4 GPG hard, water may fail to dissolve detergent properly and may leave deposits of calcium and magnesium on dishes. However, water that is over softened may create too many suds that could result in equipment leaks and residual soap bubbles on dishes after the wash cycle.\*\*



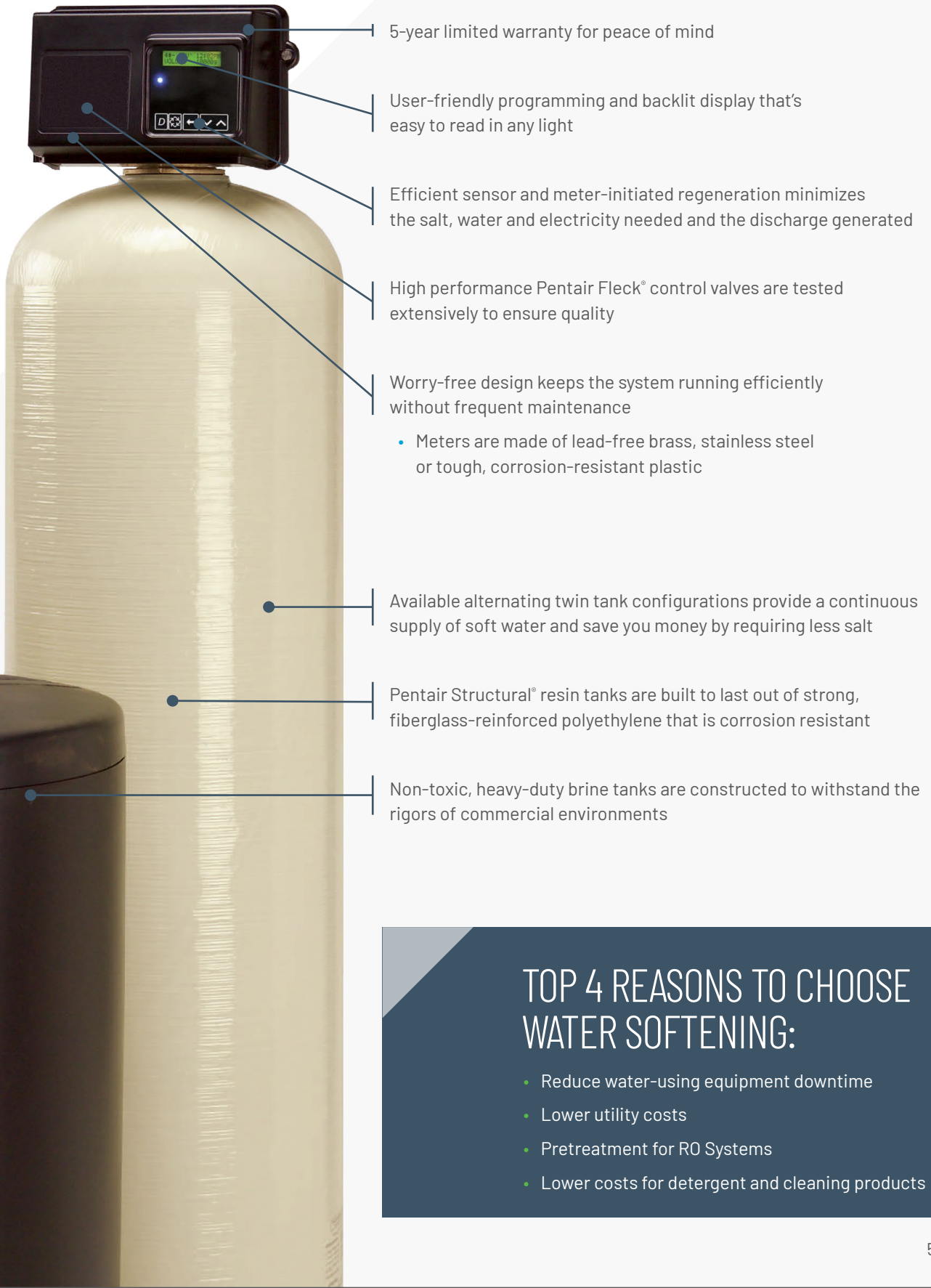
- ◆ Slightly Hard (3 GPG)
- ◆ Moderately Hard (3-7 GPG)
- ◆ Hard (7-10 GPG)
- ◆ Very Hard (10-14 GPG)
- ◆ Extremely Hard (15+ GPG)

Source: Water Quality Association [www.wqa.org](http://www.wqa.org) and US Geological Survey [www.usgs.gov/special-topic/water-science-school/science/hardness-water](http://www.usgs.gov/special-topic/water-science-school/science/hardness-water)

Contact an Everpure dealer or technical support for more information.

Source: \*[http://sweets.construction.com/swts\\_content\\_files/34954/245601.pdf](http://sweets.construction.com/swts_content_files/34954/245601.pdf)  
 Source: \*\*<https://homesteady.com/info-12033166-soft-water-problems-dishwashers.html>

# THE BENEFITS OF A PENTAIR® EVERPURE® WATER SOFTENING SYSTEM



5-year limited warranty for peace of mind

User-friendly programming and backlit display that's easy to read in any light

Efficient sensor and meter-initiated regeneration minimizes the salt, water and electricity needed and the discharge generated

High performance Pentair Fleck® control valves are tested extensively to ensure quality

Worry-free design keeps the system running efficiently without frequent maintenance

- Meters are made of lead-free brass, stainless steel or tough, corrosion-resistant plastic

Available alternating twin tank configurations provide a continuous supply of soft water and save you money by requiring less salt

Pentair Structural® resin tanks are built to last out of strong, fiberglass-reinforced polyethylene that is corrosion resistant

Non-toxic, heavy-duty brine tanks are constructed to withstand the rigors of commercial environments

## TOP 4 REASONS TO CHOOSE WATER SOFTENING:

- Reduce water-using equipment downtime
- Lower utility costs
- Pretreatment for RO Systems
- Lower costs for detergent and cleaning products







# PENTAIR® EVERPURE® WATER SOFTENING SYSTEMS FOR FOODSERVICE APPLICATIONS

## Starter Selection Guide

Using these questions and the table below, you and your Pentair Everpure Dealer can start to determine the right softener for your operation.

- 1** What size water pipe will be connected to the softener?
- 2** What is your operation's average flow rate?
- 3** What is your operation's daily water usage?
- 4** Does your operation require continuous soft water?
- 5** How hard is your current water, and what is your desired water hardness range?

For more information, contact your designated Everpure dealer or Pentair representative or use the Find a Dealer tool on the Pentair website.

MAX FLOW RATE (GPM)	TANKS	MODEL	 SINGLE APPLICATION (SMALL WAREWASH OR ESPRESSO )	 COFFEE SHOP	 SMALL RESTAURANT	 HIGH-VOLUME FAST FOOD OPERATION/ CONVENIENCE STORE	 GROCERY/ SUPERMARKET	 SUPER STORE/ CLUB STORE
31	Twin Tank - Continuous Soft Water	9500 Series 1.5"				●	●	●
16		9000 Series 1"		●	●	●		
8		CES-9100T-E30C Connected Softener 3/4"	●	●	●	●		
8		9100 Series 3/4"	●	●	●	●		
10	Single Tank	WS 3/4"	●	●				

# NEVER LET YOUR KITCHEN EQUIPMENT DOWN

## CES-9100TS E-30C CONNECTED TWIN TANK, TWIN SENSOR SOFTENER

Highly efficient twin tank, twin sensor design provides smart, continuous protection



Offers continuous soft water for the entire operation

Allows one tank to regenerate while the other provides softened water

Sensors trigger regeneration only when conditions require it, letting tanks use 100% of their treatment capacity before regenerating; fewer regeneration cycles saves both water and salt



### BETTER TOGETHER

When combined with the Pentair Everpure HE-3 Reverse Osmosis System's remote monitoring technology, you or your technician are automatically alerted when salt is low or the softener has been disconnected from power.



FLOW RATE:  
UP TO 40 GALLONS PER MINUTE

## CES-9500 SERIES TWIN TANK SOFTENERS



**For operations that require a continuous low to medium flow of soft water**

- Alternating twin tank designs for continuous soft water supply and reduced salt usage.
- Hardness removal of 68,000 to 169,000 per tank
- Ideal for service flow rates from 25 to 31 gallons per minute



FLOW RATE:  
UP TO 20 GALLONS PER MINUTE

## CES-9000 SERIES TWIN TANK SOFTENERS



**For operations that require a continuous low volume flow of soft water**

- Alternating twin tank designs for continuous soft water supply and reduced salt usage.
- Hardness removal of 29,000 to 59,000 grains per tank
- Ideal for service flow rates from 14 to 16 gallons per minute



FLOW RATE:  
UP TO 18 GALLONS PER MINUTE

## CES-9100 SERIES TWIN TANK SOFTENERS



**For operations that require a continuous low volume flow of soft water**

- Flexible option for limited back-of-house spaces due to a smaller footprint than many other commercial softeners and the ability to be mounted above the floor
- Ideal for service flow rates up to 8 gallons per minute
- Hardness removal of up to 35,000 grains per tank



FLOW RATE:  
UP TO 15 GALLONS PER MINUTE

## WS SERIES CABINET TANKS



**For operations with low soft water usage and limited space**

- Hardness removal of 20,000 to 30,000 grains
- Ideal for service flow rates up to 10 gallons per minute





## BEYOND SOFTENING: WATER FILTRATION SOLUTIONS

### **Comprehensive water quality for foodservice operations**

In foodservice, it isn't enough for water just to be soft. Softening protects your equipment's performance and efficiency, but it doesn't address other water quality and consistency issues that affect customer satisfaction and equipment uptime—and ultimately keeps your business profitable.

That's why Pentair Everpure also offers a full line of water filtration and high-efficiency reverse osmosis systems to:

- Reduce particulates that result in cloudy ice and beverages
- Reduce contaminants that can ruin the taste, appearance and odor of beverages
- Provide the ideal mineral content for baking and brewing
- Protect expensive water-using equipment from damage and downtime
- Increase profitability and lower the total cost of ownership

# WHAT'S NEXT?

If you're ready to improve your water quality, connecting with a Pentair Water Expert is the next step. They'll test your water's hardness and help you determine the right water treatment solution for your foodservice operation.

To find your local expert, visit [foodservice.pentair.com](https://www.foodservice.pentair.com)  
or call 800.942.1153 (U.S. only)/630.307.3000.



## DELIVERING PERFORMANCE. **FOR LIFE.**

By helping minimize the waste and expenses that come with hard water, the Pentair Everpure brand has set the standard for foodservice water quality worldwide for over 85 years. Water is all we do, and we've been pioneers in water softening from the start. Thanks to our decades of water softening, filtration and treatment expertise, operations of all sizes trust us to provide the smart, sustainable water quality solutions they need.

Pentair knows that time, money and square footage are always tight in the foodservice industry. That's why our philosophy has always been to right-size solutions to your operation, not take a one-size-fits-all approach. With an unmatched selection of commercial foodservice water treatment products, we are your single-source supplier for water softening, filtration, reverse osmosis and more.

But we're more than quality products. We go beyond products to offer outstanding customer service and extensive technical support. And because you have so much on your plate already, we offer comprehensive total water management services that help make your water extraordinary and keep it that way.

For more information on our foodservice solutions, talk to your Pentair Everpure Dealer, visit [foodservice.pentair.com](http://foodservice.pentair.com) or call 800.942.1153 (U.S. Only) / 630.307.3000.





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