

QC7I SINGLE 7FC5

System Part Number: EV9202-31



APPLICATIONS

- ◆ Fountain beverages
- ◆ Cold beverages

SYSTEM DESCRIPTION

The **QC7I Single 7FC5** 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. This system is certified under NSF/ANSI Standard 42.

FEATURES • BENEFITS

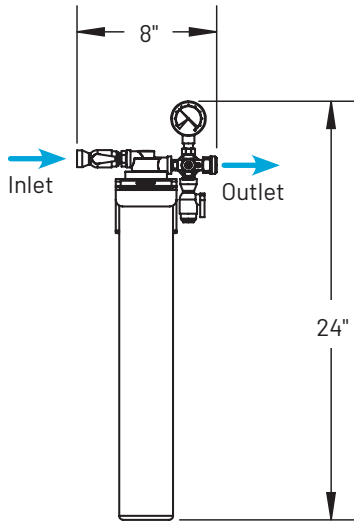
- ◆ Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 5 microns
- ◆ Fibredyne II media inhibits the growth of bacteria within the filter to guard against media fouling and optimize performance
- ◆ Inlet shutoff valve, flush valve, and pressure 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.

QC71 SINGLE 7FC5

EV9202-31



SPECIFICATIONS

| System | Performance |
|--|--|
| Overall Dimensions 24" H x 8" W x 5.25" D (61 cm x 20.4 cm x 13.4 cm) | Service Flow Rate 2.5 gpm (9.46 lpm) |
| Connections Inlet Connection: 3/8" FNPT Outlet Connection: 3/8" FNPT | Rated Capacity 25,000 gallons (94,635 L) |
| Operating Pressure 10 - 125 psi (0.7 - 8.6 bar) | Chlorine Taste & Odor Reduction Yes |
| Water Temperature 35 - 100°F (2 - 38°C) | Particulate Reduction Yes |
| Operating Weight 9 lbs (4 kgs) | Bacteriostatic Effects Yes |
| Shipping Weight 6 lbs (2.7 kgs) | |
| Electrical Connection None required | |

REPLACEMENT CARTRIDGE

| Model | Qty | Description | Part No |
|-------|-----|----------------|-----------|
| 7FC5 | 1 | Primary filter | EV9693-61 |

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<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



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