



EVERPURE CLARIS AND CONSERV WATER TREATMENT

TOTAL PROTECTION FOR STEAM APPLIANCES

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Be Proactive

Protect with the right water treatment

You should choose the optimum water treatment based on the properties of your water, but don't rely on the softened water you may already have in your kitchen. While sodium-based softeners are perfect for dishwashers, steam ovens are a different proposition and salt softening can make matters even worse.

Steam ovens require specialised ion-exchange water softening combined with fine sediment and performant active carbon filtration. Such advanced filters can also remove other harmful chemicals and contaminants that prove problematic in steam ovens and whose presence can invalidate the manufacturer's warranty.

Check your oven warranty

Few European water sources can meet oven manufacturers' warranty requirements without pre-treatment.

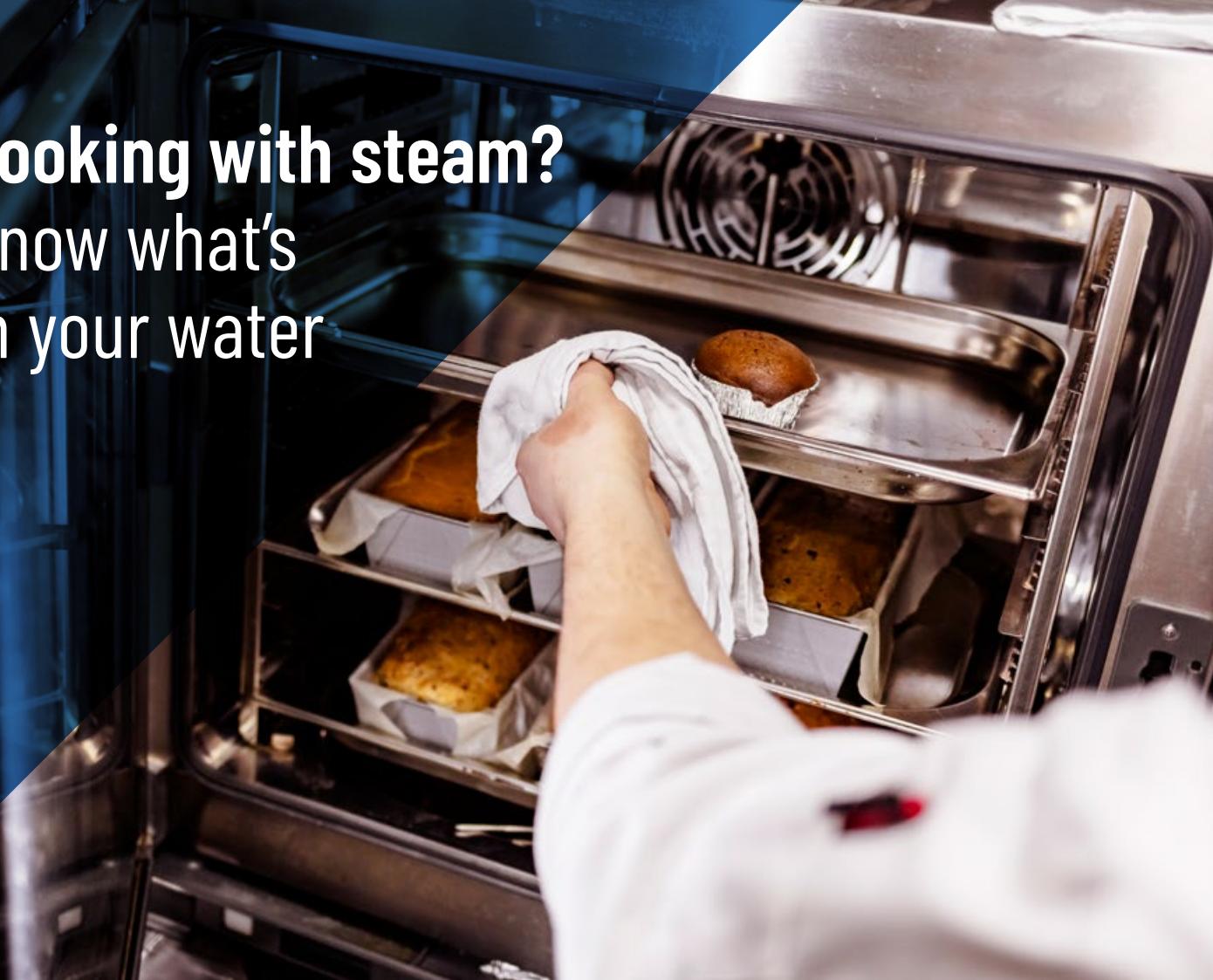
Water Contaminants	Steam oven manufacturers' typical requirements **
Total Dissolved Solids	70-200 ppm
Chlorine	< 0.05 ppm
Hardness	17-85 ppm
Silica	< 12 ppm
Iron	< 0.25 ppm
Chlorides	< 30 ppm
Alkalinity	< 100 pm
pH	6.80 - 7.40

* Source: *Scale Deposits and Efficiency Loss - Johnston Boiler, 2020*

** These are only general guidelines. For recommendations and requirements specific to your equipment, reference the equipment manual provided by the manufacturer.



Cooking with steam? Know what's in your water



Quick, easy and efficient, your steam or combi oven is the kitchen workhorse and potentially **one of your biggest investments.**

However, if the water they use is not optimal, ovens can be costly to run, susceptible to breakdown or can suffer irreparable damage.

It's all down to the quality of the water, or rather what's in it.

The steam that your cooker generates is essentially 100% pure water. Anything else that enters with the inlet water gets left behind in the oven, in its pipes, tanks and steam generators. That includes hardness minerals like calcium and magnesium that cause limescale, as well as corrosion-causing elements like iron, chlorides and chlorine.

Limescale can clog up the oven mechanics, seriously impacting the efficiency of its operation. Just a small build-up can increase the energy an appliance consumes by up to 40%.^{*} The corrosive damage caused by scale or rust can be far more serious and often leading to expensive replacement parts or irreversible damage.

Even with regular descaling the problem will persist and the only viable solution, suggested by the oven manufacturers, is to pre-treat the water supply.

Pentair Everpure has got your steam oven covered

Pentair Everpure has a range of water treatment solutions designed especially for steam and combi ovens. Whatever the water issues and demands of your kitchen, Pentair Everpure has an answer.



Pentair Everpure Claris

The **Pentair Everpure Claris system** is a quick-change, compact and highly effective cartridge system for pre-treating the water used in steam applications. A system head houses a replaceable, five-stage filter cartridge which, step-by-step, eradicates the hardness minerals that can cause damage to your appliance. The Claris system valve head features patented Duoblend technology including a bypass setting and the ability to set up the filtration level to match local water quality. Claris filters are available in a range of sizes providing the flexibility to increase capacity depending on your needs.

With a combination of outstanding filtration technology and world-class engineering excellence, Pentair Everpure Claris puts an end to limescale for good.

Pentair Everpure Claris Prime

Traditionally, softening only deals with scale but frequently other mineral salts such as iron, chlorides and sulphates are found in problematic concentrations.

Claris Prime is the 'ultimate' in filtration and features a seven-stage filter for a more tailored reduction of these dissolved solids. It offers adjustable, plug-and-play, ion-selective total mineral management, all from an easy-to-handle filter cartridge. With each drop of water filtered through a high performance, five-micron carbon block, Claris Prime represents a revolution in water treatment. The Claris Prime valve head is fully compatible with the rest of the Claris family.

Pentair Everpure. Your customers expect the best and so does your steam oven.

Without clean softened water, steam equipment can quickly clog, corrode and eventually fail. Pentair Everpure systems remove the minerals that cause breakdowns, expensive repairs and higher energy consumption.

Pentair Everpure Claris and Claris Prime

- + Compact, plug-and-play, quick change filtration cartridges
- + Superior ion exchange technology providing saltless softening
- + Patented DuoBlend valve head which provides a highly consistent and stable level of filtration
- + High-performance, five micron carbon block filtration
- + Modular range of cartridges to scale any size of operation

Pentair Everpure Conserv 75S

- + Compact, configurable reverse osmosis system with capacities capacity up to 250 litres per day
- + Controlled remineralisation with calcite filter cartridge and blending valve, to achieve the right mineral balance
- + High-efficiency cartridges that provide significant water savings over conventional reverse osmosis systems

Meet the family

Pentair Everpure Claris, Claris Prime and Conserv 75S are just a part of the Pentair water treatment family for food service applications. Whatever your requirements we have a wide range of technical solutions to meet your needs.

Get in touch or check them out at:
pentair.eu



Pentair Everpure Conserv 75S

The Everpure Conserv 75S brings reverse osmosis technology and reduced wastewater to offer the gold standard in water treatment for steam application.

Before entering the oven, water is forced through a semi permeable membrane separating water molecules from minerals, salts and trace metals at a level simply not possible with carbon filtration alone.

Additionally, a calcite filter cartridge and blending valve allows users to specify the exact mineral content desired, while its high-efficiency cartridge technology offers up to 50% water savings on comparable systems.

Since 1933, Pentair® Everpure has served hundreds of thousands of customers worldwide, including many top restaurant chains.

We are a leading supplier to the foodservice industry and a trusted provider of commercial water treatment solutions and services worldwide. We provide the widest range of solutions to protect and enhance all foodservice applications such as coffee, beverage fountains, ice, drinking water, dish washing, steam and more.

We are backed by a global network of distributors offering pre- and post-sales support, and so always ensure that someone is there to help.

For more information on our full range, please see our foodservice catalogue/price list or contact your Pentair sales representative.



WHERE TO BUY?

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