



ICE IS 100% WATER

- High TDS can cause misshapen, cloudy, soft and quickmelting ice.
- ▶ Chlorine and decaying organic material can give ice an unpleasant taste and odor.
- ▶ Tannins affect color and clarity.
- ▶ High iron levels can promote slime buildup inside machine, parts and bin.





- (8) Ice Machine
- Water Boost
- Steam
- (F) Fountain
- (I) Iced Tea
- Drinking Water
- Softening
- **Warewashing**
- Water Combination Systems

DON'T LET YOUR MONEY MELT IN THE GLASS

A properly sized water filtration system, not only provide better tasting and good looking ice, but also protect your equipment, render these more reliable and efficient, saving you money for every drop treated.



- Chlorine and Chlorides can contribute to equipment corrosion.
- Mineral scale on evaporators and freezer drums can impeact machine performance, leading to reduced ice production and higher energy costs
- Dirt, sediment and scale can cause stuck valves and bridging cubes in cube machines and premature bearing wear in flake machines.
- Scale can cause inlet valves to stick, causing excessive water to go to the drain and possibly stopping ice production.

STANDARD FLOW ICE SOLUTIONS:

Our standard flow range

	QL3B I500 IS961224	INSURICE SINGLE EV932401	INSURICE TWIN EV932402	INSURICE TRIPLE EV932503
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DAILY PRODUCTION OF ICE (KG)	0	$\mathbb{O}_{\mathbb{O}}$	00	000
GourmetThimbleSupercubeCrescent	< 45 Kg	< 145 Kg	< 380 Kg	<570 Kg
DiceHalf Dice	< 95 Kg	< 295 Kg	< 785 Kg	< 1′180 Kg
FlakeNuggetCubeletPebble	< 165 Kg	< 500 Kg	< 1′335 Kg	< 2'005 Kg

Since 1933, Pentair® Everpure has been serving hundreds and thousands of customers globally including many renowned restaurant chains.

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

Backed by a global network of distributors providing both pre and aftersales support standing by your side to make sure that, someone will be there to assist you.

For information on our full offering, please reference our foodservice Catalog/Price List or contact your Pentair Sales Manager.



Space for distributor contact stamp



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