

FX-12

FOODSERVICE WATER TREATMENT SYSTEM

System - FX12: 160-50020 Replacement Cartridges -CT0-20: 252-00220



APPLICATIONS

- Fountain beverage
- Coffee

FEATURES • BENEFITS

- Improves quality and consistency of cold and hot beverages
- Helps reducce maintenance frequency and cost, and extends equipment life
- Gradient density sediment filtration protects against dirt, rust and other debris
- High capacity activated carbon filtration helps make water taste great and helps protect equipment against corrosive chlorine

- Tea
- Drinking water
- Sturdy mounting bracket and full flow inlet shut-off valve simplify installation
- Built-in pressure gauge allows visual monitoring of when filters need to be changed
- Inlet shut-off and depressurization valves make filter replacement quick and simple
- Minimizes waste by only replacing drop-in cartridge and reusing filter sump
- NSF Certified under Standard 42

INSTALLATION TIPS

- Do not exceed cartridge specifications for temperature and pressure.
- Allow 3" clearance below system for filter cartridge removal and replacement.
- No activation procedure or flushing is required for cartridge to perform as specified.
- Detailed installation, operation and maintenance manual included with each system.
- Feed-water connection to system should be COLD only.

OPERATION TIPS

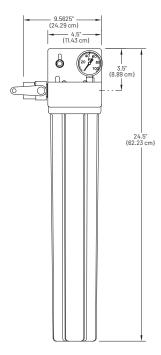
- Change cartridges on a regular six (6) month preventative maintenance program.
- Change cartridges when capacity is reached or when flow becomes too slow.
- Always flush the filter cartridge at time of installation and cartridge change.

SIZING

- Rated Capacity: 30,000 gallons (113,550 L)
- Service Flow Rate: 3.0 gpm (11.3 Lpm)

FX-12 160-50020

System - FX12: 160-50020 Replacement Cartridges -CT0-20: 252-00220



SPECIFICATIONS

- Service Flow Rate Maximum 3.0 gpm (11.3 Lpm)
- Rated Capacity 30,000 gallons (113,550 L)
- Pressure Requirements 10 – 125 psi (0.7 – 8.6 bar), non-shock
- Temperature
 35 100°F (2 38°C)
- Overall Dimensions
 24.5" L 9.5625" W 5.1" D
 (62.23 x 24.89 x 12.95 cm)

- Inlet Connection
 Inlet Connection: 1/2" FNPT
- Outlet Connection
 Outlet Connection: 1/2" FNPT
- Shipping Weight 8 lbs (3.63 kgs)
- Electrical Connection None required



System Tested and Certified by NSF International against NSF/ ANSI Standard 42 for the reduction of:

STANDARD NO. 42 – AESTHETIC EFFECTS Chemical Reduction Taste & Odor Chlorine Mechanical Filtration

Nominal Particulate Class III

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.

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.

For Pentair[®] Everpure[®] Product Warranties visit: http://pentair.com/assets/foodservice-warranty



United States | 1040 Muirfield Drive | Hanover Park, IL 60133 | 800.942.1153 (US Only) 630.307.3000 Main | cseverpure@pentair.com | foodservice.pentair.com Australia | 1-21 Monash Drive | Dandenong South, Vic 3175 | Australia | 011.1300 576 190 Tel | au.everpure@pentair.com China | 21F Cloud 9 Plaza, N0 1118 | Shanghai, 200052 | China | 86.21.3211.4588 Tel | china.water@pentair.com India | Boulevard, B-9/A, 7th Floor - Tower B Sector 62 | Noida - 201301 | 91.120.419.9444 Tel | indiacustomer@pentair.com Europe | Pentair Water Belgium BVBA | Industriepark Wolfstee, Toekomstlaan 30, B-2200 Herentals | Belgium | +32.(0).14.283.504 Tel | sales@everpure-europe.com Japan | Japan Inc. | Hashimoto MN Bldg. 7F, | 3-25-1 Hashimoto, Midori-ku, Sagamihara-shi | Kanagawa 252-0143 | Japan | 81.(0)42.775.3011 Tel | info@everpure.co.jp Southeast Asia | 390 Havelock Road, | #04-01 King's Centre | Singapore 169662 | 65.6768.5800 Tel | cseverpure@pentair.com

All indicated Pentair trademarks and logos are property of Pentair. Third party registered and unregistered trademarks and logos are the property of their respective owners Because we are continuously improving our products and services, Pentair reserves the right to change specifications without prior notice. Pentair is an equal opportunity employer.

160-50020 SE21 ©2021Pentair. All Rights Reserved.