



► FROM PENTAIR WATER SOLUTIONS

QC71 PF TWIN 7FC5-S

System Part Number: EV9328-62



APPLICATIONS

- ◆ Ice machines
- ◆ Coffee brewers

SYSTEM DESCRIPTION

The QC71 PF Twin 7FC5-S 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 5 gpm for 50,000 gallons. Integrated scale inhibitor media helps protect against scale formation* on equipment surfaces. The 5 micron mechanical filtration supports lasting, balanced performance with high turbidity water supplies, while an integrated prefilter provides further protection against excessive dirt and sediment. This system is certified under NSF/ANSI Standard 42.

FEATURES • BENEFITS

- ◆ Integrated scale inhibitor minimizes the potential for scale formation* to ensure reliable, efficient equipment operation
- ◆ 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
- ◆ Prefilter provides additional filtration on water supplies with excessive dirt and sediment
- ◆ NSF/ANSI Standard 42 certified for Bacteriostatic Effects and the reduction of Chlorine Taste & Odor, and Particulate Class III

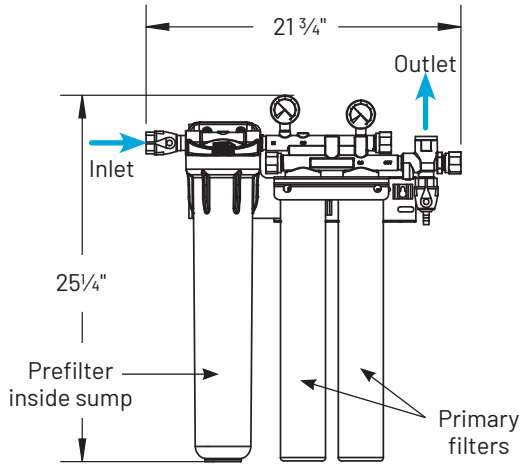
INSTALLATION TIPS

- ◆ 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.

*As tested by Pentair.
EPA Est. 002623-IL-002

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SPECIFICATIONS

System	Performance
Overall Dimensions 25.25" H x 21.75" W x 6" D (64.2 cm x 55.3 cm x 15.3 cm)	Service Flow Rate 5.0 gpm (18.93 lpm)
Connections Inlet Connection: 3/4" FNPT Outlet Connection: 3/4" FNPT	Rated Capacity 50,000 gallons (189,271 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 29 lbs (13.1 kgs)	Bacteriostatic Effects Yes
Shipping Weight 20 lbs (9 kgs)	
Electrical Connection None required	

REPLACEMENT CARTRIDGES

Model	Qty	Description	Part No
7FC5-S	2	Primary filter	EV9693-71
EC210	1	Prefilter	EV9534-26

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<http://pentair.com/assets/foodservice-warranty>.
 To receive a free copy contact your Pentair representative using the information provided below.

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.

The substances reduced by this drinking water device are not necessarily in your water.

Always replace filter cartridges at least once per year.

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.



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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