



MRS-350BL

MRS Reverse Osmosis System



Configurable system that delivers reverse osmosis water for multiple foodservice applications



MRS-350BL System:
 EV9970-20*; EV9970-35**, EV9970-36***
 Pre-filter Kit: EV9795-81
 7T0-BW Cartridge: EV9627-04
 MR-350 Cartridge: EV9627-07
 BW 4400 Cartridge: EV9668-24
 P5 Cart: EV9109-08

- System shown with optional Pre-filter kit.
 - System Voltages: *115 VAC/60Hz;
 230VAC/50Hz; *240VAC/50Hz

BENEFITS

The BL Series features an adjustable blend valve, which allows custom tailoring of the dissolved mineral content in the treated water. With this feature, a controlled amount of raw water is mixed with the Reverse Osmosis water to create a blend containing the desired level of TDS (Total Dissolved Solids). After blending, the water passes through a sub-micron carbon filter. This final filtration step removes tastes and odors, and insures delivery of ingredient quality water.

Reduces chlorine taste and odor and other offensive contaminants that can adversely affect taste of water and beverages

Sanitary cartridge replacement is simple, quick and clean - internal filter parts are never exposed to handling or contamination

Wall mount design allows flexible installation

Reduces limescale build-up that can cause excessive machine downtime and increased maintenance costs — plus, scale reduction reduces energy costs

INSTALLATION TIPS

- Choose a mounting location capable of safely supporting the full weight of the system when in operation
- Delimiting of existing water using equipment is recommended
- Never use saddle valve for connection
- Use 3/8" (9.5 mm) minimum water line
- The water inlet must supply a minimum of 1.0 gpm (3.8 lpm)
- Install vertically with cartridges hanging down and allow 3" (76 mm) on all four sides of unit for cover removal and service access
- The product water tubing/piping and associated fittings connecting the RO product outlet to the equipment being serviced should be suitable for use with high purity water
- Refer to Installation, Operation & Maintenance Manual for cartridge flushing and RO start-up

OPERATION TIPS

- Change filter cartridges on a regular 6-month preventative maintenance program
- Change RO cartridges on a regular 2-year preventative maintenance program
- Change cartridges when capacity is reached
- Always flush the filter cartridge at time of installation and cartridge change
- Proper pre-treatment is required to control RO Cartridge (membrane) scale formation and/or fouling
 - Raw water hardness in excess of 7 grains per gallon (120 ppm) should be softened
 - The raw water may contain particulates and the use of a pre-filter is recommended
- Contact EVERPURE Technical Service for pre-treatment recommendations

APPLICATION / SIZING

- Mineral Reduction System for foodservice applications
- Ideal for: Flash steamers, conventional steamers, cheese melters, combi-ovens and coffee/espresso machines
- Daily Production Rate**
- RO Processor Only:**
 - 350 gallons per day (1,325 lpd) nominal
 - 0.243 gpm (0.92 lpm) nominal
- RO Processor with Blend:**
 - Capacity will vary based on tap water TDS, RO percent rejection and desired blend water TDS. An example of the adjusted capacity is shown below.
 - Example:** 500 ppm tap water, 90% rejection, 100 ppm blend setting.
 - Result:** 350 GPD RO Processor Only + 43.75 GPD filtered tap water = 393.75 gpd (1,491 lpd) nominal
 - 0.273 gpm (1.035 lpm) nominal
- For use in coffee, steam, reconstitution, ice and multiple applications

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SPECIFICATIONS

Overall Dimensions:

38" H x 15" W (20.5" W with Prefilter) x 8" D
 965 mm H x 381 mm W
 (521 mm W with Prefilter) x 203 mm D
 [Add 3" (76 mm) on all 4 sides for cover removal and service access]

Available Voltages and Power Cord Types:

115VAC/60Hz - NEMA 5-15P Plug
 230VAC/50Hz - "Schuko" CEE 7/7 Plug
 240VAC/50Hz - AS 3112 Plug

Inlet and outlet connection:

3/8" (9.5 mm) OD tube connection

Wastewater line connection:

1/4" (6.4 mm) OD tube connection

Daily Production Rate:

Processor only (no blend):
 350 gpd (1,325 lpd) nominal
 0.243 gpm (0.92 lpm) nominal

Processor with Blend:

350 gpd (1,325 lpd) nominal
 plus tap water addition
 - Total daily production rate will vary based on tap water TDS, RO percent rejection and desired blend water TDS - Contact Everpure for assistance estimating this total

Service Flow Rate:

Dependant on water pressure in storage tank and line size(s) to equipment

Pressure Requirements:

Operating:
 25 – 80 psi (1.72-5.52 bar), non-shock
 Maximum Static:
 100 psi (6.89 bar), non-shock

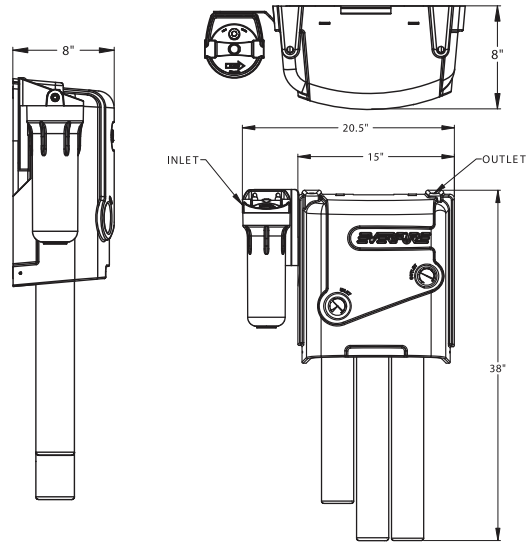
Minimum Water Supply: 1.0 gpm (3.8 lpm)

Inlet Temperature: 40–100°F (4–38°C)

Inlet TDS: 1,500 ppm max recommended

Operating Weight: 35 lbs. (15.9 kg.)
 (not including storage tanks)

The contaminants or other substances removed or reduced by this 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.



WARRANTY

MRS-350BL system (excluding replaceable elements) is covered by a limited warranty against defects in material and workmanship for a period of one year after the date of purchase.

Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



Everpure offers a full line of water storage tanks. See "ROmate Storage Tanks" specification sheet or contact your Everpure sales representative for more information.



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