TERRY H2O SOLUTIONS

TPS
Terry Performance Series

TPS-C10S15

P/N:58022002

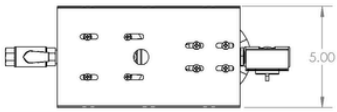
Application

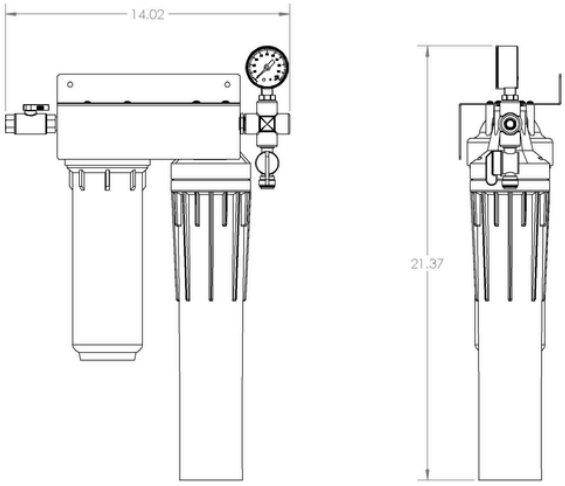
- Ice machines up to 1200 lbs. per day
- Combi Ovens
- Steamers

Features

- Uses Citryne for superior scale control
- Reduces maintenance frequency, cost, and extends equipment life
- Reduces sediment, chlorine, taste and odor. Full-flow inlet shut-off valve to simplify installation.
- Built-in flush valve for easy cartridge flushing and hardness testing
- Pressure gauge
- Utilizes cartridges that make changing filters quick, easy and sanitary







Specifications

Product Dimensions	21.5” L X 14” W X 5” H
Connection	3/8” FNPT
Max. PSI	125
Max Temp.	100 °F
Flow Rate	2 GPM
Sediment Reduction	0.5 micron
Product Weight	7 lbs.

CITRYNE

Includes Citryne®, which is a patented blend to eliminate the effects of scale in commerical food service equipment.

INDEPENDENTLY NSF CERTIFIED

System tested and certified by NSF International against ANSI/NSF Standard 42 for taste and odor reduction and chlorine reduction and ANSI/NSF Standard 169 for Special Purpose Food Equipment and Devices under TFF-SC15.

For more information:
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