Scale Elimination
Pure & Simple.

TERRY

Scale Control
Water Treatment Systems

Project_____

Item_____

Quantity_____

Approval_____

Date_____

Scale Master 2
Scale Control System

Designed for Multi- Compartment Steamers, Combi-Ovens, up to 2,000 lbs. Ice Makers

Model: ☐SM2

NSF COMPONENT Std. 169

AB1953 Compliant

Terry Standard Features

- Complete Scale Control
- Easy Connect Fittings
- 1 minute Cartridge Changeout
- Compact System
- 1/2” Manifold
- 6 Months Cartridge Life
- Can Be Added to Any Water filtration
- Exclusive Scale Control with Citryne®
- Filter Life Gauge
- Minimal Pressure Drop
- Patented Design
- No Water Waste
- No Need for Electricity
- Optional Flow Meter Available
- NSF - AB1953 Compliant

CITRYNE

All Terry Scale Control systems include Citryne®, which is a patented blend to eliminate the effects of scale in food service equipment.



Stand alone scale elimination system. The Scale Master 2 (SM2) is designed to eliminate the effects of scale in ice makers, steam cookers and combi-ovens.

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Chandler, AZ, USA 85226

Tel: 800-557-3449
FAX: 480-961-1247

Website: www.wecontrolwater.com
sales@wecontrolwater.com

Dimensions

8” W X 25” H X 4.75” D

Fittings

Inlet and outlet at manifold 1/2” FPT

Max Temperature & Pressure

Max. temperature: 100^0
Cold water feed only

Max. Pressure 80 psi

Replacement Model

SM2C
Should be replaced approx. every 6 months

Approvals

NSF Std. 169 Component
AB1953 Compliant

The TERRY product line provides proprietary technology that has been proven to eliminate scale problems around the world. Its stand-alone effectiveness allows customers great flexibility in the field. TERRY does not manage the water – TERRY controls it.

Shipping Weight

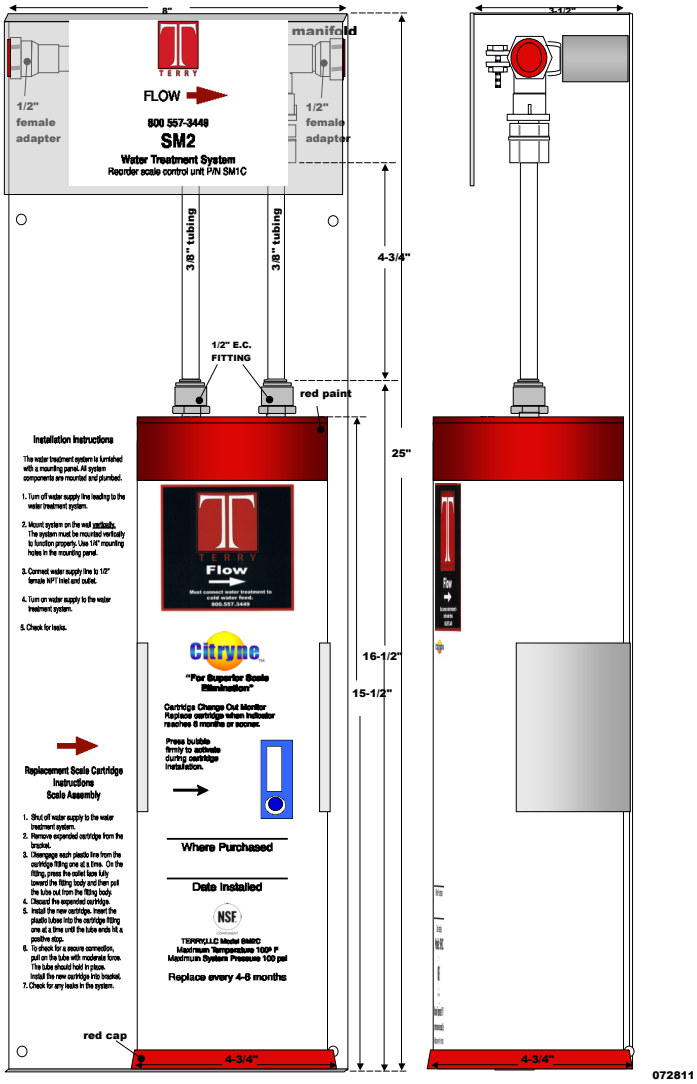
16 lbs.

Pressure Requirements

20-80 psi

Capacity

22,000 gallons before exhaustion



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6-2014