

QL3B - 7FC-P SYSTEM

System Part Number: EV929840



APPLICATIONS

- Drinking water
- Fountain beverage
- Office coffee service

SYSTEM DESCRIPTION

The **QL3B - 7FC-P** water filtration system is designed to reduce PFOA/PFOS, chlorine, taste & odor, lead, microplastics and particulates while maintaining a consistent flow rate of 1.67 gpm for 10,000 gallons. These features can help ensure reliable, and long-lasting equipment performance.

FEATURES • BENEFITS

- Proprietary Fibredyne[™] media reduces chlorine, taste & odor while providing particulate reduction down to 0.2 micron*
- Certified to reduce up to 99.55% of PFOA/PFOS, commonly known as "forever chemicals"
- Reduces lead below the U.S. Federal Action Level of 15 ppb, and and the Health Canada level of 5 ppb
- Easy, quick-change cartridge replacement
- Includes built-in water shutoff valve

- NSF/ANSI Standard 42 certified for the reduction of Chlorine, Taste & Odor, and Particulate Class I
- NSF/ANSI Standard 53 certified to reduce lead and cysts such as Cryptosporidium and Giardia by mechanical means
- NSF/ANSI Standard 401 certified for Microplastics Reduction
- Certified by IAPMO R&T against NSF/ANSI 53 for the reduction of Perfluorooctanoic acid (PFOA) and Perfluorooctane sulfonate (PFOS)

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.

QL3B - 7FC-P SPECIFICATION SHEET

EPA Est. 002623-IL-002

grade filters.

*Validated by ISO 17025 accredited lab for

diminuta following the ASTM F838 protocol

99.999% reduction of Brevundimonas

for the validation of 0.2 µm sterilizing

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SPECIFICATIONS

System

Overall Dimensions 22.8" H x 3.48" W (57.91 cm x 8.84 cm)

Connections Inlet: 3/8" PTC fittings Outlet: 3/8" PTC fittings

Operating Pressure 10 - 125 psi (0.7 - 8.6 bar)

Water Temperature 35 - 100°F (2 - 38°C)

Operating Weight 8 lbs (3.7 kgs)

Shipping Weight 5 lbs (2.3 kgs)

Electrical Connection None required

Performance

Service Flow Rate 1.67 gpm (6.32 lpm)

Rated Capacity 10,000 gallons (37,854 L)

PFOA/PFOS Yes

Chlorine Taste & Odor Reduction Yes

Particulate Reduction Yes

Lead Reduction Yes

Cyst Reduction Yes

Microplastics Reduction Yes

REPLACEMENT CARTRIDGE

Model	Qty	Description	Part No
7FC-P	1	Primary filter	EV959551

For Pentair Everpure Product Warranties visit: http://pentair.com/assets/foodservice-warranty. To receive a free copy email or call your Pentair representative using the information provided below.

It is recommended that filter cartridges be replaced 12 months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

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 Standards 42, 53 and 401 for the reduction of: STANDARD NO. 42 -STANDARD NO. 53 -AESTHETIC EFFECTS

Chemical Reduction Taste & Odor Chlorine

Mechanical Filtration

Chemical Reduction Lead Mechanical Filtration Cyst

HEALTH EFFECTS

Nominal Particulate Class I

STANDARD NO. 401-EMERGING COMPOUNDS / INCIDENTAL CONTAMINANTS Mechanical Filtration Microplastics



The model QL3B - 7FC-P is certified by IAPMO R&T against NSF/ANSI 53 for the reduction of Perfluorooctanoic acid (PFOA) and Perfluorooctane sulfonate (PFOS).



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