

EVERPURE®

claris | watertechnology

Clariss Head Gen2

GB/US Installation and Operation Guide for Claris filter family

| English | Index |
|---|-------|
| 1. General information..... | 4 |
| 2. Operating and safety instructions..... | 4 |
| 3. Applications..... | 5 |
| 4. Function..... | 5 |
| 5. Installation and Bypass level adjustment | 5 |
| 6. Service / Maintenance..... | 7 |
| 7. Technical data | 8 |
| 8. Order information for Claris filter cartridge family | 9 |
| 9. Settings and Capacities in liters | 10 |

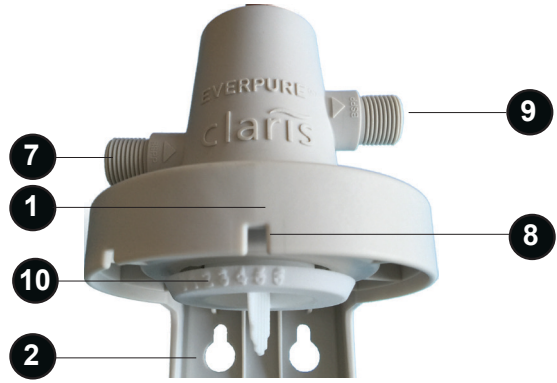
Overview of components



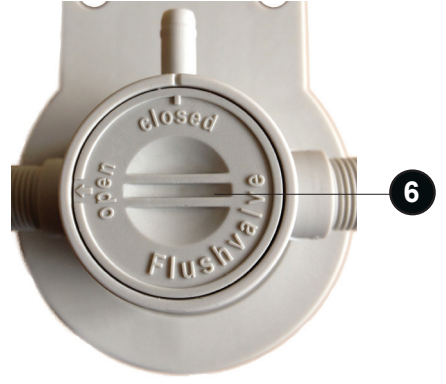
A 1

Definitions of terms

- 1 Claris Head Gen2
- 2 Mounting bracket
- 3 Filter cartridge
- 4 Bypass blending disc
- 5 Bypass level indicator
- 6 Flush/pressure release valve
- 7 Inlet
- 8 End position mark
- 9 Outlet
- 10 Bypass setting key



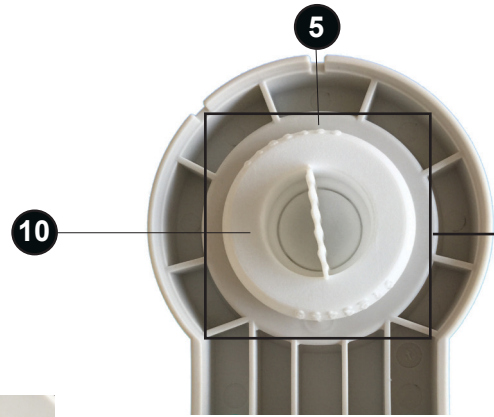
A 2



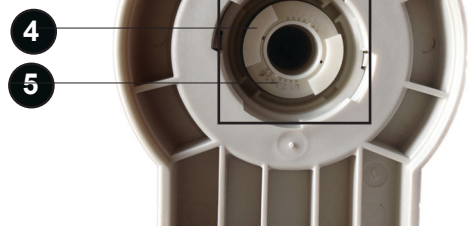
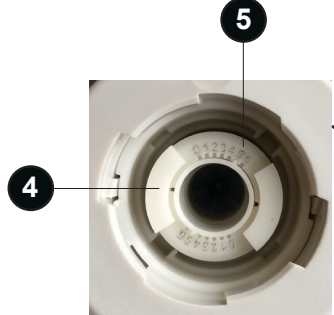
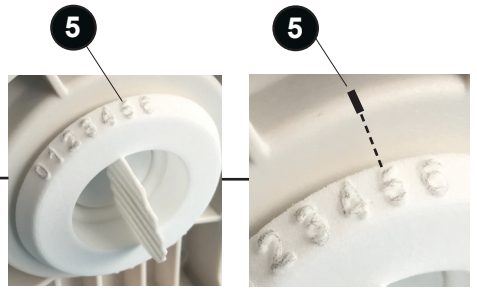
A 5



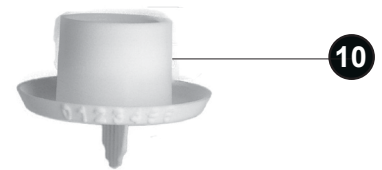
A 6



A 3



A 4



10

1. General information

The filter system consists of the following parts (see page 3):

- Everpure Claris Head Gen2 with mounting bracket and bypass setting key
- Filter cartridge

The filter cartridges are available in different varieties and sizes:

- Everpure Claris: S, M, L, XL, XXL
- Everpure Claris ULTRA: 170, 250, 500, 1000, 1500, 2000
- Everpure Claris PRIME

The corresponding Generation II head fits to all Everpure Claris cartridges and sizes.

2. Operating and safety instructions

2.1 Staff

The installation and maintenance of the filter systems may only be carried out by trained and authorised personnel.

2.2 Disclaimer

Information contained in this document is believed to be accurate at the time of publication, but does not constitute a contractual offer. The right is reserved to alter specifications without prior notice. Illustrations and tabulated data are for guidance only. Pentair does not assume liability for any damages, including subsequent damages, that may result from incorrect installation or usage of the products. Pentair does not assume liability for damage caused by using parts from other manufacturers.

2.3 General safety instructions

- Only cold water of potable water quality may be used to feed the system.
- All components must be stored dry within a temperature limit of -15° to 45° C (5 °F to 113 °F)
- The system must be sited in a frost-proof place and be protected from direct sunlight.
- The system must not come into contact with chemicals, solvents or other vapours.
- Before commissioning the filter system, the fed appliance must be free of lime.
- The filter cartridge must not be opened or damaged.
- Regardless of the residual capacity, the filter cartridge must be replaced if not used for more than 4 weeks and if not flushed periodically with efficient volume (see table for flush volume).
- Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.
- After 5 years of use (latest 6 years after production date) the filter head and wall mounting bracket must be replaced (this also applies to hoses and gaskets) – please check the date on the production stamp.
- After a longer downtime or maintenance works rinse the system thoroughly – see table for flush volume.

| Filter system | Flush volume after 1 week of stagnation | Flush volume after 4 weeks of stagnation |
|--|---|--|
| Claris S / ULTRA 170 / ULTRA 250 | 2 liters (0.5 US gal) | 10 liters (3 US gal) |
| Claris M / ULTRA 500 | 3 liters (1.0 US gal) | 15 liters (4 US gal) |
| Claris L / ULTRA 1000 | 5 liters (1.5 US gal) | 25 liters (7 US gal) |
| Claris XL / ULTRA 1500 | 8 liters (2.0 US gal) | 40 liters (11 US gal) |
| Claris XXL / ULTRA 2000 / Claris PRIME | 12 liters (3.0 US gal) | 60 liters (16 US gal) |

2.4 Assembly safety instructions

- Water pressure at the filter system inlet must not exceed 8 bar (116 psi). A pressure reducer must be installed on the water supply side of the filter system if the inlet pressure exceeds 8 bar (116 psi).
- A shut-off valve must be installed upstream of the filter system.
- If a water softener is installed upstream, check if hardness is still available in the tapwater.
- No copper pipes, galvanised or nickel-coated pipes or intermediate parts may be installed between the filter system and the point of dispense.
- All components must be installed according to country-specific guidelines. Check for compliance with state and local laws and regulations.
- DIN 1988 should be noted for installing and operating the system.
- We recommend only using genuine accessory hoses for the Easy Head with 3/8" BSP connection because these have a longer thread
- If the cartridge is removed from the filter head without being replaced by a new one, the water supply to the filter head must be shut off.
- Do not connect any devices to the flush valve and/or flush hose.
- Notice for espresso coffee and vending machines: If copper or nickel coated copper parts are used in installations their surfaces can migrate copper ions if in contact with water. Limestone coating deposits on contacting parts, such as pipes or boilers, can also impact the level of migration. To avoid the migration of copper ions in the water we recommend you avoid the use of copper or other nickel-coated copper materials. For installations which still consist mainly of copper, brass or nickel-coated copper surfaces, we recommend to use only the Claris ULTRA filter cartridge family or Claris PRIME.

3. Applications

The filter systems are typically used to feed the following appliances:

3.1 Claris ULTRA 170, 250, 500, 1000, 1500, 2000 cartridges:

- Coffee and espresso machines
- Drinks vending machines (also cold & hot combination machines)
- Ice machines

3.2 3.2 Claris S, M, L, XL, XXL and Claris PRIME:

- Combi - Steamers and Self-Cooking Systems with direct water injection
- Steam Cookers and Steam Ovens with boiler system
- Coffee and espresso machines
- Hot drinks vending machines

4. Function

The filter cartridges use ion-selective filter medium to reduce the carbonate hardness and the TDS of potable water. The DuoBlend® bypass valve in the filter head can be used to precisely adjust the carbonate hardness of the filtered water (with Claris PRIME cartridge to additionally adjust the Chloride, Fluoride, Sulphate and Sodium levels) to adapt it to the application and type of machinery.

The filter material also reduces heavy metal ions like lead*, copper* and cadmium*.

The integrated active carbon block reduces undesirable cloudiness*, organic impurities*, odour and taste and chlorine residue from the filtrate and bypass water.

* not performance tested or certified by NSF

5. Installation and Bypass level adjustment

5.1 Determining feed water quality parameters

5.1.1 Determining the carbonate hardness

Use the corresponding test kit to determine the carbonate hardness in the water supply. A test kit for determining water hardness is available as an accessory.

For Claris S to XXL and Claris ULTRA 170 to 2000 we recommend to add 2° KH / 2° Clarke / 30 PPM / 3° FH to the value determined in order to compensate measuring errors of the test kit and for fluctuations in the quality of feed water. For Claris PRIME use the exact measured carbonate hardness level. Use this value to determine the recommended bypass level setting according to chapter 5.2 and for the determination of the filter capacity according to chapter 5.3.

5.1.2

Determining the chloride concentration and TDS level

Only required for the bypass level setting and capacity determination of the Claris PRIME cartridge!

Use a corresponding test kit to determine the chloride level in the feed water or contact your local water supply company and ask for the chloride level in their supplied water.

Use a TDS or conductivity meter to determine the TDS in mg/l or the conductivity in µS/cm.

Use the chloride and the TDS/conductivity values in combination with the carbonate hardness level information to determine the recommended bypass level adjustment according to chapter 5.2 and for the determination of the filter capacity according to chapter 5.3

5.2 Bypass level setting

The unique DuoBlend® bypass valve technology enables precise adjustment of carbonate hardness and TDS (with Claris PRIME to additionally adjust chloride, fluoride, sulphate or sodium levels) in the filtered water. It is possible to adjust the bypass level to best suit the appliance type and application, i.e. hot drinks with steam (COFFEE-ESPRESSO), without steam (VENDING), Ice machines, as well as Combi Steamers or Steam Cookers.

The DuoBlend® bypass valve in the Everpure Claris Head Gen2 is preset to level 5 for the easy use in combination with Claris ULTRA filter cartridges for hot drinks applications. If used with the Claris ULTRA cartridge series for hot drinks applications, the bypass level 5 already fits to the carbonate hardness range of most common available feed water. Check appropriate level in chapter 9.

For Claris and Claris ULTRA only the carbonate hardness level is required to determine the specific bypass setting level and the capacity for specific appliances and applications.

For Claris PRIME the following 3 parameters are required to determine the bypass setting level and the capacity: TDS/conductivity, carbonate hardness and chloride levels for specific appliances and applications.

To adjust the bypass level (see page 3, A 3 and A4) press down the bypass setting key (10) and turn the DuoBlend® bypass blending disc (4) to the level specified in the appropriate tables for Claris standard (chapter 9.1), for Claris ULTRA (chapter 9.2) and Claris PRIME (chapter 9.3).

After positioning the DuoBlend® bypass blending disc to the specified level, remove the bypass setting key (10) and hold in safekeeping for possible future DuoBlend® bypass resettings.

5.3 Determining the filter capacity

Based on the carbonate hardness level (for Claris PRIME in combination with the TDS/conductivity and chloride levels) of the water supply and on your application, use the tables in chapter 9 to identify the resultant filter cartridge volume capacity based on the recommended DuoBlend® bypass level.

Please mark the bypass setting value together with the installation and replacement dates in the corresponding boxes on the cartridge label.

5.4 Initial installation

At first identify a suitable place to install the filter system. Note the information provided in chapter 2.

Before you start installing the system, shut off the water supply and disconnect the equipment from the power supply.

Before installation check the filter system and the accessories for any damage – particular attention must be paid when inspecting the o-rings and gaskets.

After storage below 0° C (32 °F) the filter cartridge must be stored at the ambient temperature of the installation location for at least 24 hours.

NOTE: The hoses for the supply and discharge line are not supplied as standard but can be ordered as accessories. A test kit for determining the water hardness is also available as an accessory. You will find more details in section 8.

5.4.1 Installation of filter head / Mounting bracket / Filter cartridge

The system can be operated either free standing or wall mounted in a vertical or horizontal position.

- 1) If mounting vertically to a wall, securely connect the mounting bracket to the wall using suitable Ø 5mm screws (#10-12 x ¾" tap screws) (Not included).
Please note: we recommend to install the Claris XXL/ULTRA 2000/Claris PRIME freestanding vertical or horizontal. If wall mounting of Claris XXL/ULTRA 2000/Claris PRIME is required first firmly attach an additional mounting block to the wall to allow adequate clearance between the filter cartridge and wall.
- 2) Install the hoses for the water inlet and outlet to the filter head and respect the following:
 - Note the direction of flow – indicated by arrows on the filter head!
 - Max. Torque 10 Nm (88 lbf in) on 3/8" BSP threaded connections when using genuine Claris accessory hoses.
 - Filter heads with 3/8" BSP threaded connections must only use connecting hoses with flat gaskets. Don't use hoses or adapter with conical screw for 3/8" BSP connections, they damage the connectors on the filter head and invalidate any warranty claims.
Filter heads with 3/8" NPT threaded connections must only use connecting hoses with appropriate NPT connection. Don't use hoses or adapter with inappropriate connections, they damage the connectors on the filter head and invalidate any warranty claims.
 - Only use adaptor nipples of a matching connection type and length to the head connectors, adaptor nipples must not contact and rest axially on the head. Adaptors of improper design can damage the connections of the filter head and invalidate any warranty claims.
- 3) Open the flush/pressure release valve (see page 3, A 6) and direct the flush hose into a suitable container (e.g. bucket) or to the drain.
- 4) Turn on the water supply.
- 5) Insert the filter cartridge into the filter head and turn it clockwise until it stops and the end position is reached. This vents the system and flushes the filter cartridge.
Flush filter type S,M > 5 l / 1.5 US gal; filter type L,XL > 10 l / 3.0 US gal; filter type XXL > 15 l / 4.0 US gal).
Flush filter type ULTRA 170, 250, 500 > 10 l / 3 US gal; type ULTRA 1000, 1500 > 20 l / 6.0 US gal; type ULTRA 2000 / Claris PRIME > 30 l / 8.0 US gal).
You can check the correct end position of the cartridge. The mark on the filter cartridge must align with the larger recession of the mounting bracket (see page 3, position 8).
- 6) Close the flush/pressure release valve (see page 3, A 5)
- 7) After first installation of the filter system the outlet hose and the appliance must be flushed. Rinse and vent the hose and the appliance with a minimum of 2 litre (0.5 US gal). In cases where you can not flush the appliance, remove the hose from the appliance and rinse it separately.
- 8) The system is now ready for use. After installing the system and inserting the filter cartridge, check all components for leaks, water must not escape from any point.

5.5 Replacing a filter cartridge

- 1) Slowly unscrew the used cartridge by turning counter-clockwise. This will unlock it from the filter head and enable it to be removed. During this process, incoming tapwater supply and outgoing filtered water valves in the filter head shut-off automatically.
The system will expand and a small amount of expansion water may escape from the flush hose due to peaks in pressure. Please keep this in mind and place a suitable container underneath the flush hose.
- 2) Open the flush/pressure release valve (see page 3, A 6) and lead the rinsing hose into a suitable container (e.g. bucket) or to the drain.
- 3) Remove the new filter cartridge from its packaging and check for any damage.
- 4) Insert the filter cartridge into the filter head and turn the cartridge clockwise until it stops and end position is reached (see page 3, position 8). The flow in the filter head is reopened and the system vented and flushed via the flush/pressure release valve. Flush filter type S,M > 5 l / 1.5 US gal; filter type L,XL > 10 l / 3.0 US gal; filter type XXL > 15 l / 4.0 US gal).
Flush filter type ULTRA 170, 250, 500 > 10 l / 3 US gal; type ULTRA 1000, 1500 > 20 l / 6.0 US gal; type ULTRA 2000 / Claris PRIME > 30 l / 8.0 US gal).
- 5) Close the flush/pressure release valve (see page 3, A 5) - the system is now ready for use.
- 6) After replacing the filter cartridge, check all components for seal integrity, water must not escape from any point.

NOTE: The flush water will be milky or cloudy at first. This is due to the dispersing air and will clear up quickly after flushing the cartridges with appropriate volume of water. Now check that the cartridge position is correct by ensuring the mark on the filter cartridge aligns with the larger recession of the wall mounting bracket (see page 3, position 8). When inserting the cartridge, check the position of the cartridge label. This should face forwards once in the end position so that all of the necessary information is visible.

6. Service / Maintenance

Reliable system function can only be achieved if the filter cartridge is replaced on a regular basis. The replacement cycle depends on the carbonate hardness (for Claris PRIME on carbonate hardness and TDS/ conductivity) of the water supply, the application and the bypass level. We would recommend replacing the filter cartridge after 6 months and no later than 12 months depending on usage.

The operator undertakes to check the system for leaks every day.

When the filter cartridge is replaced, all parts must be checked for impurities and damage. Damaged parts must be replaced and impurities remedied.

7. Technical data

7.1 Claris S-XXL

| Dimensions | | S | M | L | XL | XXL |
|---|------|----------------------------|-----|-----|-----|-----|
| Height, filter system | [mm] | 365 | 475 | 410 | 525 | 525 |
| Height, filter cartridge | [mm] | 315 | 425 | 360 | 475 | 475 |
| Diameter of filter cartridges | [mm] | 95 | 95 | 136 | 136 | 175 |
| Min. distance from ground | [mm] | 40 | 40 | 40 | 40 | 40 |
| Weight, filter cartridge | [kg] | 1.3 | 1.8 | 3.2 | 4.3 | 6.5 |
| Operating data | | | | | | |
| Working pressure (non-shock) | | 2 - 8 bar (29 - 116 psi) | | | | |
| Water temperature / ambient temperature | | 4° - 30° C (39 °F - 86 °F) | | | | |

Chlorine reduction

The Claris S to XXL cartridge family has been tested according to NSF/ANSI 42 for the reduction of the substances listed below. The concentration of the indicated substances in water entering the system was reduced to a concentration less than or equal to the permissible limit for watering leaving the system, as specified in NSF/ANSI 42.

| Substance | Influent challenge concentration | Reduction Requirement | Actual average reduction |
|-----------|----------------------------------|-----------------------|--------------------------|
| Chlorine | 2,0 mg/l | 50% | 89% |

Capacity and Flow Rate Values used in Chlorine Reduction test for NSF/ANSI 42

| Water filter Cartridge | S | M | L | XL | XXL |
|------------------------------------|-------------------------|-------------------------|---------------------------|---------------------------|----------------------------|
| Rated Service flow l/min. | 2,0 | 2,0 | 2,0 | 2,0 | 2,0 |
| Rated Capacity Chlorine Reduction* | 1'700 l (450 US gal) | 3'000 l (790 US gal) | 5'600 l (1'480 US gal) | 8'000 l (2'120 US gal) | 13'200 l (3'490 US gal) |

*values based on carbonate hardness level 10° KH



Claris S to XXL cartridges are Tested and Certified by NSF International against NSF/ANSI Standard 42 for the reduction of Chlorine taste and odor

All of the materials used are safe for contact with drinking water.

7.2 Claris ULTRA 170-2000/Claris PRIME

| Dimensions | | 170 | 250 | 500 | 1000 | 1500 | 2000/ Claris PRIME |
|---|------|----------------------------|-----|-----|------|------|-----------------------|
| Height, filter system | [mm] | 295 | 365 | 475 | 410 | 525 | 525 |
| Height, filter cartridge | [mm] | 245 | 315 | 425 | 360 | 475 | 475 |
| Diameter of filter cartridges | [mm] | 95 | 95 | 95 | 136 | 136 | 175 |
| Min. distance from ground | [mm] | 40 | 40 | 40 | 40 | 40 | 40 |
| Weight, filter cartridge | [kg] | 0.9 | 1.3 | 1.8 | 3.2 | 4.3 | 6.5 |
| Operating data | | | | | | | |
| Working pressure (non-shock) | | 2 - 8 bar (29 - 116 psi) | | | | | |
| Water temperature / ambient temperature | | 4° - 30° C (39 °F - 86 °F) | | | | | |

8. Order information for Claris family

| Claris | | S | M | L | XL | XXL |
|-------------------|--|----------|----------|----------|-----------|------------|
| Filter cartridges | | 4339-10 | 4339-11 | 4339-12 | 4339-13 | 4339-14 |

| Claris ULTRA | 170C | 250C | 500C | 1000C | 1500C | 2000C |
|---------------------|-------------|-------------|-------------|--------------|--------------|--------------|
| Filter cartridges | 4339-85 | 4339-80 | 4339-81 | 4339-82 | 4339-83 | 4339-84 |

| Claris PRIME | |
|---------------------|---------|
| Filter cartridges | 4339-86 |

Accessoires

| | |
|--|---------|
| Head Gen2 3/8" BSP thread, in left/out right | 4339-90 |
| Head Gen2 3/8" NPT thread, in left/out right | 4339-91 |
| Head Gen2 3/8" QCF, in left/out right | 4339-92 |
| Head Gen2 8 mm QCF, in left/out right | 4339-93 |
| Flow Sensor with programming and display unit (3/8") - liter version (up to 100l/h) | 4339-30 |
| Flow Sensor with programming and display unit (3/8") - US gallon version (up to 26 USgal/h) | 4339-31 |
| Flow Sensor with programming and display unit (3/8") - US gallon version (up to 184 USgal/h) | 4339-32 |
| Test kit for determining carbonate hardness | 4339-40 |
| Connection hose, 1500mm, 3/8" x 3/8" BSP connection, with flat gasket | 4339-50 |
| Connection hose, 1500mm, 3/8" x 3/4" BSP connection, with flat gasket | 4339-51 |
| Connection hose, 100 mm, 3/8"-3/4" BSP (Set of 2) | 4339-53 |

9. Settings and Capacities

9.1 Claris Standard S-XXL in liters

Combi Steamers / Self-Cooking Systems / Steam Cookers / Ovens

| Direct Injection | | | | | | | | | |
|------------------|--------------|-----|-----|---------------|--------------------|-------|-------|--------|--------|
| °KH | °Clarke (GB) | PPM | °FH | Bypass-levels | capacity in liters | | | | |
| | | | | | S | M | L | XL | XXL |
| < 4 | 5 | 70 | 7 | 0 | 2'250 | 3'700 | 7'000 | 10'000 | 16'500 |
| 5 | 6 | 90 | 9 | 0 | 1'800 | 3'000 | 5'600 | 8'000 | 13'200 |
| 6 | 8 | 107 | 11 | 0 | 1'500 | 2'500 | 4'660 | 6'670 | 11'000 |
| 7 | 9 | 125 | 13 | 0 | 1'290 | 2'140 | 4'000 | 5'710 | 9'430 |
| 8 | 10 | 143 | 14 | 0 | 1'130 | 1'880 | 3'500 | 5'000 | 8'250 |
| 9 | 11 | 161 | 16 | 0 | 1'000 | 1'670 | 3'110 | 4'440 | 7'330 |
| 10 | 13 | 179 | 18 | 0 | 900 | 1'500 | 2'800 | 4'000 | 6'600 |
| 11 | 14 | 196 | 20 | 0 | 820 | 1'360 | 2'550 | 3'640 | 6'000 |
| 12 | 15 | 214 | 21 | 0 | 750 | 1'250 | 2'330 | 3'330 | 5'500 |
| 13 | 16 | 232 | 23 | 0 | 690 | 1'150 | 2'150 | 3'080 | 5'080 |
| 14 | 18 | 250 | 25 | 0 | 640 | 1'070 | 2'000 | 2'860 | 4'710 |
| 15 | 19 | 268 | 27 | 0 | 600 | 1'000 | 1'870 | 2'670 | 4'400 |
| 16 | 20 | 286 | 29 | 0 | 560 | 940 | 1'750 | 2'500 | 4'120 |
| 17 | 21 | 304 | 30 | 0 | 530 | 880 | 1'650 | 2'350 | 3'880 |
| 19 | 24 | 339 | 34 | 0 | 470 | 790 | 1'470 | 2'100 | 3'470 |
| 21 | 26 | 375 | 38 | 0 | 430 | 710 | 1'330 | 1'900 | 3'140 |
| 23 | 29 | 411 | 41 | 0 | 390 | 650 | 1'220 | 1'740 | 2'870 |
| 26 | 33 | 464 | 46 | 0 | 350 | 580 | 1'070 | 1'540 | 2'540 |
| 29 | 36 | 518 | 52 | 0 | 310 | 520 | 960 | 1'380 | 2'270 |
| 33 | 41 | 589 | 59 | 0 | 270 | 450 | 850 | 1'210 | 2'000 |
| 38 | 48 | 679 | 68 | 0 | 240 | 390 | 730 | 1'050 | 1'740 |

Capacities are intended as guidelines and can vary according the machine typ. Please contact us for recommendations.

| Boiler System | | | | | | | | | |
|---------------|--------------|-----|-----|---------------|--------------------|-------|--------|--------|--------|
| °KH | °Clarke (GB) | PPM | °FH | Bypass-levels | capacity in liters | | | | |
| | | | | | S | M | L | XL | XXL |
| < 4 | 5 | 70 | 7 | 4 | 3'200 | 5'300 | 10'000 | 14'300 | 22'000 |
| 5 | 6 | 90 | 9 | 4 | 2'570 | 4'290 | 8'000 | 11'500 | 17'200 |
| 6 | 8 | 107 | 11 | 3 | 2'140 | 3'570 | 6'670 | 9'520 | 15'710 |
| 7 | 9 | 125 | 13 | 3 | 1'840 | 3'060 | 5'710 | 8'160 | 13'470 |
| 8 | 10 | 143 | 14 | 2 | 1'410 | 2'340 | 4'370 | 6'250 | 10'310 |
| 9 | 11 | 161 | 16 | 2 | 1'250 | 2'080 | 3'890 | 5'550 | 9'170 |
| 10 | 13 | 179 | 18 | 2 | 1'130 | 1'880 | 3'500 | 5'000 | 8'250 |
| 11 | 14 | 196 | 20 | 2 | 1'020 | 1'700 | 3'180 | 4'550 | 7'500 |
| 12 | 15 | 214 | 21 | 2 | 940 | 1'560 | 2'920 | 4'170 | 6'870 |
| 13 | 16 | 232 | 23 | 2 | 870 | 1'440 | 2'690 | 3'850 | 6'350 |
| 14 | 18 | 250 | 25 | 2 | 800 | 1'340 | 2'500 | 3'570 | 5'890 |
| 15 | 19 | 268 | 27 | 2 | 750 | 1'250 | 2'330 | 3'330 | 5'500 |
| 16 | 20 | 286 | 29 | 2 | 700 | 1'170 | 2'190 | 3'120 | 5'160 |
| 17 | 21 | 304 | 30 | 2 | 660 | 1'100 | 2'060 | 2'940 | 4'850 |
| 19 | 24 | 339 | 34 | 2 | 590 | 990 | 1'840 | 2'630 | 4'340 |
| 21 | 26 | 375 | 38 | 1 | 480 | 790 | 1'480 | 2'120 | 3'490 |
| 23 | 29 | 411 | 41 | 1 | 430 | 720 | 1'350 | 1'930 | 3'190 |
| 26 | 33 | 464 | 46 | 1 | 380 | 640 | 1'200 | 1'710 | 2'820 |
| 29 | 36 | 518 | 52 | 1 | 340 | 570 | 1'070 | 1'530 | 2'530 |
| 33 | 41 | 589 | 59 | 1 | 300 | 510 | 940 | 1'340 | 2'220 |
| 38 | 48 | 679 | 68 | 1 | 260 | 440 | 820 | 1'170 | 1'930 |

Capacities are intended as guidelines and can vary according the machine typ. Please contact us for recommendations.

Coffee and Vending machines

| Coffee-Espresso | | | | | | | | | |
|-----------------|--------------|-----|-----|---------------|--------------------|-------|--------|--------|--------|
| °KH | °Clarke (GB) | PPM | °FH | Bypass-levels | capacity in liters | | | | |
| | | | | | S | M | L | XL | XXL |
| < 4 | 5 | 70 | 7 | 6 | 4'500 | 7'500 | 14'000 | 20'000 | 33'000 |
| 5 | 6 | 90 | 9 | 6 | 3'600 | 6'000 | 11'000 | 16'000 | 27'000 |
| 6 | 8 | 107 | 11 | 5 | 3'000 | 5'000 | 9'200 | 13'200 | 22'000 |
| 7 | 9 | 125 | 13 | 5 | 2'570 | 4'280 | 7'890 | 11'310 | 18'860 |
| 8 | 10 | 143 | 14 | 4 | 1'870 | 3'120 | 5'750 | 8'250 | 13'750 |
| 9 | 11 | 161 | 16 | 4 | 1'670 | 2'780 | 5'110 | 7'330 | 12'220 |
| 10 | 13 | 179 | 18 | 4 | 1'500 | 2'500 | 4'600 | 6'600 | 11'000 |
| 11 | 14 | 196 | 20 | 4 | 1'360 | 2'270 | 4'180 | 6'000 | 10'000 |
| 12 | 15 | 214 | 21 | 3 | 1'070 | 1'790 | 3'290 | 4'710 | 7'860 |
| 13 | 16 | 232 | 23 | 3 | 990 | 1'650 | 3'030 | 4'350 | 7'250 |
| 14 | 18 | 250 | 25 | 3 | 920 | 1'530 | 2'820 | 4'040 | 6'730 |
| 15 | 19 | 268 | 27 | 3 | 860 | 1'430 | 2'630 | 3'770 | 6'290 |
| 16 | 20 | 286 | 29 | 3 | 800 | 1'340 | 2'470 | 3'540 | 5'890 |
| 17 | 21 | 304 | 30 | 3 | 760 | 1'260 | 2'320 | 3'330 | 5'550 |
| 19 | 24 | 339 | 34 | 3 | 680 | 1'130 | 2'070 | 2'980 | 4'960 |
| 21 | 26 | 375 | 38 | 2 | 540 | 890 | 1'640 | 2'360 | 3'930 |
| 23 | 29 | 411 | 41 | 2 | 490 | 810 | 1'500 | 2'150 | 3'590 |
| 26 | 33 | 464 | 46 | 2 | 430 | 720 | 1'330 | 1'900 | 3'170 |
| 29 | 36 | 518 | 52 | 2 | 390 | 650 | 1'190 | 1'710 | 2'840 |
| 33 | 41 | 589 | 59 | 2 | 340 | 570 | 1'040 | 1'500 | 2'500 |
| 38 | 48 | 679 | 68 | 2 | 300 | 490 | 910 | 1'300 | 2'170 |

The COFFEE-ESPRESSO application describes the production of hot drinks with steam operation. The stated capacities are intended as guidelines for single cup dispense. The capacities may vary according to dispensed volume and machine type. Please contact us for recommendations.

| Vending | | | | | | | | | |
|---------|--------------|-----|-----|---------------|--------------------|-------|--------|--------|--------|
| °KH | °Clarke (GB) | PPM | °FH | Bypass-levels | capacity in liters | | | | |
| | | | | | S | M | L | XL | XXL |
| < 4 | 5 | 70 | 7 | 6 | 5'310 | 9'300 | 17'500 | 25'000 | 41'000 |
| 5 | 6 | 90 | 9 | 6 | 4'250 | 7'500 | 14'000 | 20'000 | 33'000 |
| 6 | 8 | 107 | 11 | 6 | 3'540 | 6'250 | 11'670 | 16'670 | 27'500 |
| 7 | 9 | 125 | 13 | 6 | 3'040 | 5'360 | 10'000 | 14'280 | 23'570 |
| 8 | 10 | 143 | 14 | 5 | 2'120 | 3'750 | 7'000 | 10'000 | 16'500 |
| 9 | 11 | 161 | 16 | 5 | 1'890 | 3'330 | 6'220 | 8'890 | 14'670 |
| 10 | 13 | 179 | 18 | 5 | 1'700 | 3'000 | 5'600 | 8'000 | 13'200 |
| 11 | 14 | 196 | 20 | 5 | 1'550 | 2'730 | 5'090 | 7'270 | 12'000 |
| 12 | 15 | 214 | 21 | 4 | 1'180 | 2'080 | 3'890 | 5'550 | 9'170 |
| 13 | 16 | 232 | 23 | 4 | 1'090 | 1'920 | 3'590 | 5'130 | 8'460 |
| 14 | 18 | 250 | 25 | 4 | 1'010 | 1'790 | 3'330 | 4'760 | 7'860 |
| 15 | 19 | 268 | 27 | 4 | 940 | 1'670 | 3'110 | 4'440 | 7'330 |
| 16 | 20 | 286 | 29 | 4 | 880 | 1'560 | 2'920 | 4'170 | 6'880 |
| 17 | 21 | 304 | 30 | 4 | 830 | 1'470 | 2'750 | 3'920 | 6'470 |
| 19 | 24 | 339 | 34 | 4 | 750 | 1'320 | 2'460 | 3'510 | 5'790 |
| 21 | 26 | 375 | 38 | 3 | 580 | 1'020 | 1'900 | 2'720 | 4'490 |
| 23 | 29 | 411 | 41 | 3 | 530 | 930 | 1'740 | 2'480 | 4'100 |
| 26 | 33 | 464 | 46 | 3 | 470 | 820 | 1'540 | 2'200 | 3'630 |
| 29 | 36 | 518 | 52 | 3 | 420 | 740 | 1'380 | 1'970 | 3'250 |
| 33 | 41 | 589 | 59 | 3 | 370 | 650 | 1'210 | 1'730 | 2'860 |
| 38 | 48 | 679 | 68 | 3 | 320 | 560 | 1'050 | 1'500 | 2'480 |

The VENDING application describes the production of hot drinks without steam operation. The stated capacities are intended as guidelines for single cup dispense. The capacities may vary according to dispensed volume and machine type. Please contact us for recommendations.

Claris Standard S-XXL in gallons (US)

Combi Steamers / Self-Cooking Systems / Steam Cookers / Ovens

| Direct Injection | | | | | | | | | |
|------------------|-------------|-----|-----|---------------|--------------------|-----|-------|-------|-------|
| °KH | Grains (US) | PPM | °FH | Bypass-levels | capacity in US gal | | | | |
| | | | | | S | M | L | XL | XXL |
| < 4 | 4 | 70 | 7 | 0 | 600 | 980 | 1'850 | 2'640 | 4'360 |
| 5 | 5 | 90 | 9 | 0 | 470 | 790 | 1'480 | 2'110 | 3'490 |
| 6 | 6 | 107 | 11 | 0 | 400 | 660 | 1'230 | 1'760 | 2'910 |
| 7 | 7 | 125 | 13 | 0 | 340 | 560 | 1'060 | 1'510 | 2'490 |
| 8 | 8 | 143 | 14 | 0 | 300 | 500 | 930 | 1'320 | 2'180 |
| 9 | 9 | 161 | 16 | 0 | 260 | 440 | 820 | 1'170 | 1'940 |
| 10 | 10 | 179 | 18 | 0 | 240 | 400 | 740 | 1'060 | 1'740 |
| 11 | 11 | 196 | 20 | 0 | 220 | 360 | 670 | 960 | 1'580 |
| 12 | 12 | 214 | 21 | 0 | 200 | 330 | 620 | 880 | 1'450 |
| 13 | 14 | 232 | 23 | 0 | 180 | 300 | 570 | 810 | 1'340 |
| 14 | 15 | 250 | 25 | 0 | 170 | 280 | 530 | 760 | 1'240 |
| 15 | 16 | 268 | 27 | 0 | 160 | 260 | 490 | 700 | 1'160 |
| 16 | 17 | 286 | 29 | 0 | 150 | 250 | 460 | 660 | 1'090 |
| 17 | 18 | 304 | 30 | 0 | 140 | 230 | 440 | 620 | 1'020 |
| 19 | 20 | 339 | 34 | 0 | 120 | 210 | 390 | 560 | 920 |
| 21 | 22 | 375 | 38 | 0 | 110 | 190 | 350 | 500 | 830 |
| 23 | 24 | 411 | 41 | 0 | 100 | 170 | 320 | 460 | 760 |
| 26 | 27 | 464 | 46 | 0 | 90 | 150 | 280 | 410 | 670 |
| 29 | 30 | 518 | 52 | 0 | 80 | 140 | 250 | 370 | 600 |
| 33 | 34 | 589 | 59 | 0 | 70 | 120 | 230 | 320 | 530 |
| 38 | 40 | 679 | 68 | 0 | 60 | 100 | 190 | 280 | 460 |

Capacities are intended as guidelines and can vary according the machine typ. Please contact us for recommendations.

| Boiler System | | | | | | | | | |
|---------------|-------------|-----|-----|---------------|--------------------|-------|-------|-------|-------|
| °KH | Grains (US) | PPM | °FH | Bypass-levels | capacity in US gal | | | | |
| | | | | | S | M | L | XL | XXL |
| < 4 | 4 | 70 | 7 | 4 | 850 | 1'400 | 2'640 | 3'780 | 5'810 |
| 5 | 5 | 90 | 9 | 4 | 680 | 1'130 | 2'110 | 3'030 | 4'540 |
| 6 | 6 | 107 | 11 | 3 | 570 | 940 | 1'760 | 2'520 | 4'150 |
| 7 | 7 | 125 | 13 | 3 | 490 | 810 | 1'510 | 2'160 | 3'560 |
| 8 | 8 | 143 | 14 | 2 | 370 | 620 | 1'160 | 1'650 | 2'720 |
| 9 | 9 | 161 | 16 | 2 | 330 | 550 | 1'030 | 1'470 | 2'420 |
| 10 | 10 | 179 | 18 | 2 | 300 | 500 | 930 | 1'320 | 2'180 |
| 11 | 11 | 196 | 20 | 2 | 270 | 450 | 840 | 1'200 | 1'980 |
| 12 | 12 | 214 | 21 | 2 | 250 | 410 | 770 | 1'100 | 1'810 |
| 13 | 14 | 232 | 23 | 2 | 230 | 380 | 710 | 1'020 | 1'680 |
| 14 | 15 | 250 | 25 | 2 | 210 | 350 | 660 | 940 | 1'560 |
| 15 | 16 | 268 | 27 | 2 | 200 | 330 | 620 | 880 | 1'450 |
| 16 | 17 | 286 | 29 | 2 | 190 | 310 | 580 | 820 | 1'360 |
| 17 | 18 | 304 | 30 | 2 | 170 | 290 | 540 | 780 | 1'280 |
| 19 | 20 | 339 | 34 | 2 | 160 | 260 | 490 | 700 | 1'150 |
| 21 | 22 | 375 | 38 | 1 | 130 | 210 | 390 | 560 | 920 |
| 23 | 24 | 411 | 41 | 1 | 110 | 190 | 360 | 510 | 840 |
| 26 | 27 | 464 | 46 | 1 | 100 | 170 | 320 | 450 | 740 |
| 29 | 30 | 518 | 52 | 1 | 90 | 150 | 280 | 400 | 670 |
| 33 | 34 | 589 | 59 | 1 | 80 | 140 | 250 | 350 | 590 |
| 38 | 40 | 679 | 68 | 1 | 70 | 120 | 220 | 310 | 510 |

Capacities are intended as guidelines and can vary according the machine typ. Please contact us for recommendations.

Coffee and Vending machines

| Coffee-Espresso | | | | | | | | | |
|-----------------|-------------|-----|-----|---------------|--------------------|-------|-------|-------|-------|
| °KH | Grains (US) | PPM | °FH | Bypass-levels | capacity in US gal | | | | |
| | | | | | S | M | L | XL | XXL |
| < 4 | 4 | 70 | 7 | 6 | 1'190 | 1'980 | 3'700 | 5'290 | 8'720 |
| 5 | 5 | 90 | 9 | 6 | 950 | 1'600 | 2'900 | 4'230 | 7'130 |
| 6 | 6 | 107 | 11 | 5 | 790 | 1'320 | 2'430 | 3'490 | 5'810 |
| 7 | 7 | 125 | 13 | 5 | 680 | 1'130 | 2'100 | 2'990 | 4'980 |
| 8 | 8 | 143 | 14 | 4 | 490 | 820 | 1'520 | 2'180 | 3'630 |
| 9 | 9 | 161 | 16 | 4 | 440 | 730 | 1'350 | 1'940 | 3'230 |
| 10 | 10 | 179 | 18 | 4 | 400 | 660 | 1'220 | 1'740 | 2'910 |
| 11 | 11 | 196 | 20 | 4 | 360 | 600 | 1'100 | 1'590 | 2'640 |
| 12 | 12 | 214 | 21 | 3 | 280 | 470 | 870 | 1'240 | 2'080 |
| 13 | 14 | 232 | 23 | 3 | 260 | 440 | 800 | 1'150 | 1'920 |
| 14 | 15 | 250 | 25 | 3 | 240 | 400 | 750 | 1'070 | 1'780 |
| 15 | 16 | 268 | 27 | 3 | 230 | 380 | 700 | 1'000 | 1'660 |
| 16 | 17 | 286 | 29 | 3 | 210 | 350 | 650 | 940 | 1'560 |
| 17 | 18 | 304 | 30 | 3 | 200 | 330 | 610 | 880 | 1'470 |
| 19 | 20 | 339 | 34 | 3 | 180 | 300 | 550 | 790 | 1'310 |
| 21 | 22 | 375 | 38 | 2 | 140 | 240 | 430 | 620 | 1'040 |
| 23 | 24 | 411 | 41 | 2 | 130 | 210 | 400 | 570 | 950 |
| 26 | 27 | 464 | 46 | 2 | 110 | 190 | 350 | 500 | 840 |
| 29 | 30 | 518 | 52 | 2 | 100 | 170 | 310 | 450 | 750 |
| 33 | 34 | 589 | 59 | 2 | 90 | 150 | 280 | 400 | 660 |
| 38 | 40 | 679 | 68 | 2 | 80 | 130 | 240 | 340 | 570 |

The COFFEE-ESPRESSO application describes the production of hot drinks with steam operation. The stated capacities are intended as guidelines for single cup dispense. The capacities may vary according to dispensed volume and machine type. Please contact us for recommendations.

| Vending | | | | | | | | | |
|---------|-------------|-----|-----|---------------|--------------------|-------|-------|-------|--------|
| °KH | Grains (US) | PPM | °FH | Bypass-levels | capacity in US gal | | | | |
| | | | | | S | M | L | XL | XXL |
| < 4 | 4 | 70 | 7 | 6 | 1'300 | 2'280 | 4'230 | 6'080 | 10'050 |
| 5 | 5 | 90 | 9 | 6 | 1'070 | 1'900 | 3'540 | 5'300 | 8'500 |
| 6 | 6 | 107 | 11 | 6 | 940 | 1'650 | 3'090 | 4'400 | 7'270 |
| 7 | 7 | 125 | 13 | 6 | 800 | 1'420 | 2'640 | 3'770 | 6'230 |
| 8 | 8 | 143 | 14 | 5 | 560 | 990 | 1'850 | 2'650 | 4'360 |
| 9 | 9 | 161 | 16 | 5 | 500 | 880 | 1'640 | 2'350 | 3'880 |
| 10 | 10 | 179 | 18 | 5 | 450 | 790 | 1'480 | 2'120 | 3'490 |
| 11 | 11 | 196 | 20 | 5 | 410 | 720 | 1'350 | 1'920 | 3'170 |
| 12 | 12 | 214 | 21 | 4 | 310 | 550 | 1'030 | 1'470 | 2'420 |
| 13 | 14 | 232 | 23 | 4 | 290 | 510 | 950 | 1'360 | 2'240 |
| 14 | 15 | 250 | 25 | 4 | 270 | 470 | 880 | 1'260 | 2'080 |
| 15 | 16 | 268 | 27 | 4 | 250 | 440 | 820 | 1'170 | 1'940 |
| 16 | 17 | 286 | 29 | 4 | 230 | 410 | 770 | 1'100 | 1'820 |
| 17 | 18 | 304 | 30 | 4 | 220 | 390 | 700 | 1'040 | 1'710 |
| 19 | 20 | 339 | 34 | 4 | 200 | 350 | 650 | 930 | 1'530 |
| 21 | 22 | 375 | 38 | 3 | 150 | 270 | 500 | 720 | 1'190 |
| 23 | 24 | 411 | 41 | 3 | 140 | 250 | 460 | 660 | 1'080 |
| 26 | 27 | 464 | 46 | 3 | 120 | 220 | 410 | 580 | 960 |
| 29 | 30 | 518 | 52 | 3 | 110 | 200 | 370 | 520 | 860 |
| 33 | 34 | 589 | 59 | 3 | 100 | 170 | 320 | 460 | 760 |
| 38 | 40 | 679 | 68 | 3 | 90 | 150 | 280 | 350 | 660 |

The VENDING application describes the production of hot drinks without steam operation. The stated capacities are intended as guidelines for single cup dispense. The capacities may vary according to dispensed volume and machine type. Please contact us for recommendations.

9.2 Claris ULTRA 170-2000

Vending and Ice machines

| °KH | °Clarke | Grains (US) | PPM | °FH | Bypass-level | capacity in liters | | | | | | capacity in US gal | | | | | |
|-----|---------|-------------|-----|-----|--------------|--------------------|-------|-------|--------|--------|--------|--------------------|-------|-------|-------|-------|--------|
| | | | | | | 170 | 250 | 500 | 1000 | 1500 | 2000 | 170 | 250 | 500 | 1000 | 1500 | 2000 |
| < 4 | 5 | 4 | 70 | 7 | 6 | 3'920 | 5'770 | 9'620 | 17'500 | 25'000 | 41'250 | 1'040 | 1'520 | 2'540 | 4'620 | 6'610 | 10'900 |
| 5 | 6 | 5 | 90 | 9 | 6 | 3'220 | 4'740 | 7'890 | 15'560 | 22'220 | 36'670 | 850 | 1'250 | 2'090 | 4'110 | 5'870 | 9'690 |
| 6 | 8 | 6 | 107 | 11 | 6 | 2'830 | 4'170 | 6'940 | 14'140 | 20'200 | 33'330 | 750 | 1'100 | 1'830 | 3'740 | 5'340 | 8'810 |
| 7 | 9 | 7 | 125 | 13 | 6 | 2'430 | 3'570 | 5'950 | 12'120 | 17'320 | 28'570 | 640 | 940 | 1'570 | 3'200 | 4'570 | 7'550 |
| 8 | 10 | 8 | 143 | 14 | 6 | 2'130 | 3'130 | 5'210 | 10'610 | 15'150 | 25'000 | 560 | 830 | 1'380 | 2'800 | 4'000 | 6'610 |
| 9 | 11 | 9 | 161 | 16 | 6 | 1'890 | 2'780 | 4'630 | 9'430 | 13'470 | 22'220 | 500 | 730 | 1'220 | 2'490 | 3'560 | 5'870 |
| 10 | 13 | 10 | 179 | 18 | 6 | 1'700 | 2'500 | 4'200 | 8'500 | 12'100 | 20'000 | 450 | 660 | 1'100 | 2'240 | 3'200 | 5'280 |
| 11 | 14 | 11 | 196 | 20 | 6 | 1'550 | 2'270 | 3'790 | 7'710 | 11'020 | 18'180 | 410 | 600 | 1'000 | 2'040 | 2'910 | 4'800 |
| 12 | 15 | 12 | 214 | 21 | 6 | 1'280 | 1'880 | 3'130 | 6'480 | 9'260 | 15'280 | 340 | 500 | 830 | 1'710 | 2'450 | 4'040 |
| 13 | 16 | 14 | 232 | 23 | 6 | 1'180 | 1'730 | 2'880 | 5'980 | 8'550 | 14'100 | 310 | 460 | 760 | 1'580 | 2'260 | 3'730 |
| 14 | 18 | 15 | 250 | 25 | 6 | 1'090 | 1'610 | 2'680 | 5'560 | 7'940 | 13'100 | 290 | 420 | 710 | 1'470 | 2'100 | 3'460 |
| 15 | 19 | 16 | 268 | 27 | 6 | 1'020 | 1'500 | 2'500 | 5'190 | 7'410 | 12'220 | 270 | 400 | 660 | 1'370 | 1'960 | 3'230 |
| 16 | 20 | 17 | 286 | 29 | 6 | 960 | 1'410 | 2'340 | 4'860 | 6'940 | 11'460 | 250 | 370 | 620 | 1'280 | 1'830 | 3'030 |
| 17 | 21 | 18 | 304 | 30 | 6 | 900 | 1'320 | 2'210 | 4'580 | 6'540 | 10'780 | 240 | 350 | 580 | 1'210 | 1'730 | 2'850 |
| 19 | 24 | 20 | 339 | 34 | 6 | 810 | 1'180 | 1'970 | 4'090 | 5'850 | 9'650 | 210 | 310 | 520 | 1'080 | 1'550 | 2'550 |
| 21 | 26 | 22 | 375 | 38 | 6 | 730 | 1'070 | 1'790 | 3'600 | 5'150 | 8'490 | 190 | 280 | 470 | 950 | 1'360 | 2'240 |
| 23 | 29 | 24 | 411 | 41 | 6 | 670 | 980 | 1'630 | 3'040 | 4'350 | 7'170 | 180 | 260 | 430 | 800 | 1'150 | 1'900 |
| 26 | 33 | 27 | 464 | 46 | 5 | 500 | 740 | 1'230 | 2'390 | 3'420 | 5'640 | 130 | 190 | 320 | 630 | 900 | 1'490 |
| 29 | 36 | 30 | 518 | 52 | 5 | 440 | 650 | 1'080 | 2'010 | 2'870 | 4'740 | 120 | 170 | 280 | 530 | 760 | 1'250 |
| 33 | 41 | 34 | 589 | 59 | 5 | 370 | 550 | 910 | 1'700 | 2'420 | 4'000 | 100 | 140 | 240 | 450 | 640 | 1'060 |
| 36 | 48 | 40 | 679 | 68 | 5 | 340 | 500 | 830 | 1'560 | 2'220 | 3'670 | 90 | 130 | 220 | 410 | 590 | 970 |

The COFFEE-ESPRESSO application describes the production of hot drinks with steam operation and VENDING without steam operation. The stated capacities are intended as guidelines for single cup dispense. The capacities may vary according to dispensed volume and machine type. Please contact us for recommendations.

Coffee-Espresso

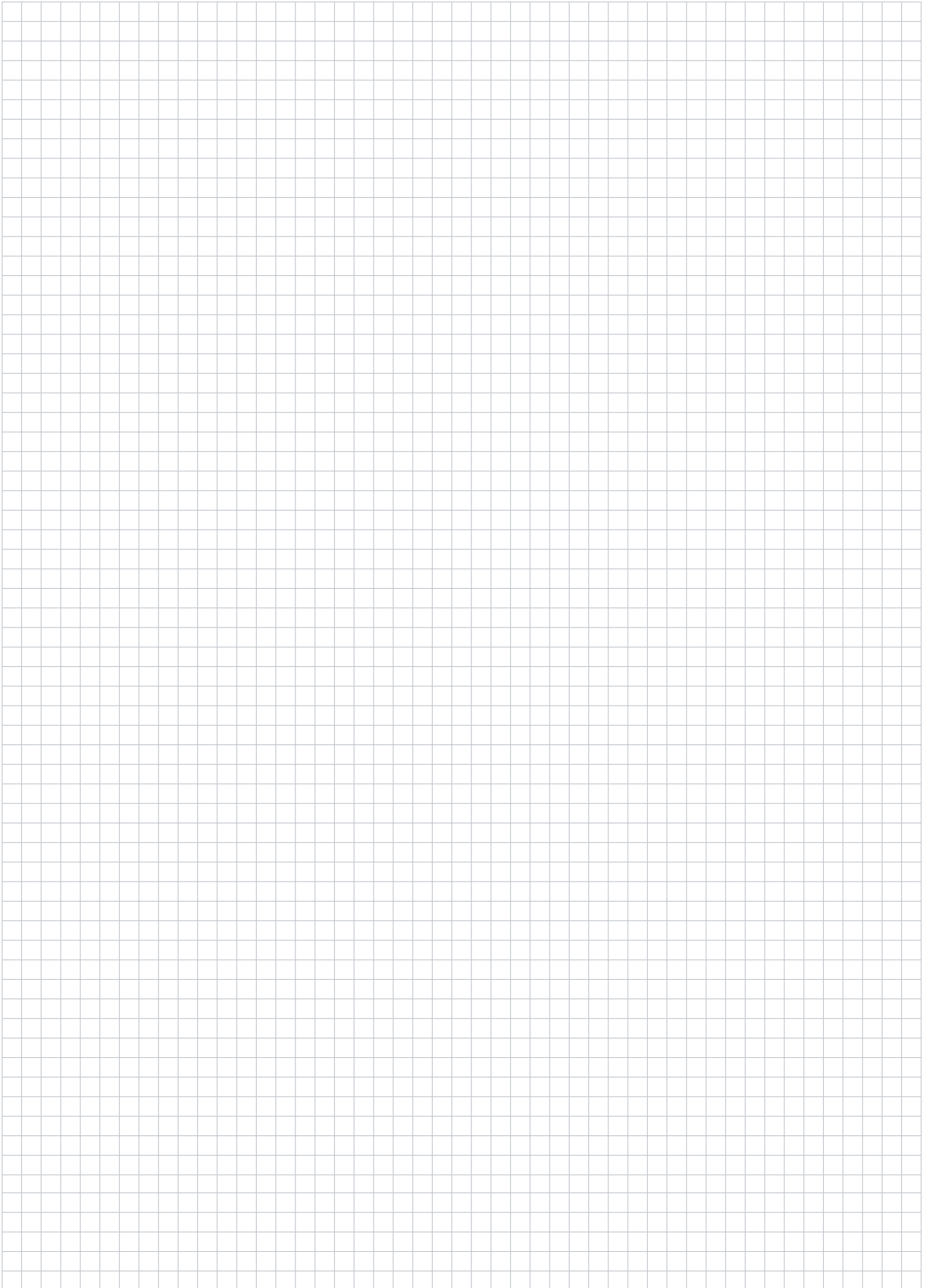
| °KH | °Clarke | Grains (US) | PPM | °FH | Bypass-level | capacity in liters | | | | | | capacity in US gal | | | | | |
|-----|---------|-------------|-----|-----|--------------|--------------------|-------|-------|--------|--------|--------|--------------------|-------|-------|-------|-------|--------|
| | | | | | | 170 | 250 | 500 | 1000 | 1500 | 2000 | 170 | 250 | 500 | 1000 | 1500 | 2000 |
| < 4 | 5 | 4 | 70 | 7 | 6 | 3'330 | 5'000 | 8'330 | 16'670 | 23'810 | 39'290 | 880 | 1'320 | 2'200 | 4'400 | 6'290 | 10'380 |
| 5 | 6 | 5 | 90 | 9 | 6 | 2'860 | 4'290 | 7'140 | 15'140 | 21'620 | 35'680 | 750 | 1'130 | 1'890 | 4'000 | 5'710 | 9'430 |
| 6 | 8 | 6 | 107 | 11 | 6 | 2'500 | 3'750 | 6'250 | 14'140 | 20'200 | 33'330 | 660 | 990 | 1'650 | 3'740 | 5'340 | 8'810 |
| 7 | 9 | 7 | 125 | 13 | 6 | 2'140 | 3'210 | 5'360 | 12'120 | 17'320 | 28'570 | 570 | 850 | 1'420 | 3'200 | 4'570 | 7'550 |
| 8 | 10 | 8 | 143 | 14 | 6 | 1'880 | 2'810 | 4'690 | 8'750 | 12'500 | 20'630 | 500 | 740 | 1'240 | 2'310 | 3'300 | 5'450 |
| 9 | 11 | 9 | 161 | 16 | 6 | 1'670 | 2'500 | 4'170 | 7'780 | 11'110 | 18'330 | 440 | 660 | 1'100 | 2'050 | 2'940 | 4'840 |
| 10 | 13 | 10 | 179 | 18 | 6 | 1'500 | 2'250 | 3'750 | 7'000 | 10'000 | 16'500 | 400 | 590 | 990 | 1'850 | 2'640 | 4'360 |
| 11 | 14 | 11 | 196 | 20 | 6 | 1'360 | 2'050 | 3'410 | 6'360 | 9'090 | 15'000 | 360 | 540 | 900 | 1'680 | 2'400 | 3'960 |
| 12 | 15 | 12 | 214 | 21 | 5 | 1'060 | 1'600 | 2'660 | 5'190 | 7'410 | 12'220 | 280 | 420 | 700 | 1'370 | 1'960 | 3'230 |
| 13 | 16 | 14 | 232 | 23 | 5 | 980 | 1'470 | 2'450 | 4'790 | 6'840 | 11'280 | 260 | 390 | 650 | 1'260 | 1'810 | 2'980 |
| 14 | 18 | 15 | 250 | 25 | 5 | 910 | 1'370 | 2'280 | 4'440 | 6'350 | 10'480 | 240 | 360 | 600 | 1'170 | 1'680 | 2'770 |
| 15 | 19 | 16 | 268 | 27 | 5 | 850 | 1'280 | 2'130 | 4'150 | 5'930 | 9'780 | 220 | 340 | 560 | 1'100 | 1'570 | 2'580 |
| 16 | 20 | 17 | 286 | 29 | 5 | 780 | 1'170 | 1'950 | 3'720 | 5'320 | 8'780 | 210 | 310 | 520 | 980 | 1'410 | 2'320 |
| 17 | 21 | 18 | 304 | 30 | 5 | 740 | 1'100 | 1'840 | 3'500 | 5'010 | 8'260 | 190 | 290 | 490 | 930 | 1'320 | 2'180 |
| 19 | 24 | 20 | 339 | 34 | 5 | 660 | 990 | 1'640 | 3'140 | 4'480 | 7'390 | 170 | 260 | 430 | 830 | 1'180 | 1'950 |
| 21 | 26 | 22 | 375 | 38 | 5 | 570 | 860 | 1'430 | 2'670 | 3'810 | 6'290 | 150 | 230 | 380 | 700 | 1'010 | 1'660 |
| 23 | 29 | 24 | 411 | 41 | 5 | 520 | 780 | 1'300 | 2'430 | 3'480 | 5'740 | 140 | 210 | 340 | 640 | 920 | 1'520 |
| 26 | 33 | 27 | 464 | 46 | 5 | 460 | 690 | 1'150 | 2'150 | 3'080 | 5'080 | 120 | 180 | 300 | 570 | 810 | 1'340 |
| 29 | 36 | 30 | 518 | 52 | 4 | 340 | 520 | 860 | 1'610 | 2'300 | 3'790 | 90 | 140 | 230 | 430 | 610 | 1'000 |
| 33 | 41 | 34 | 589 | 59 | 4 | 300 | 450 | 760 | 1'410 | 2'020 | 3'330 | 80 | 120 | 200 | 370 | 530 | 880 |
| 36 | 48 | 40 | 679 | 68 | 4 | 280 | 420 | 690 | 1'300 | 1'850 | 3'060 | 70 | 110 | 180 | 340 | 490 | 810 |

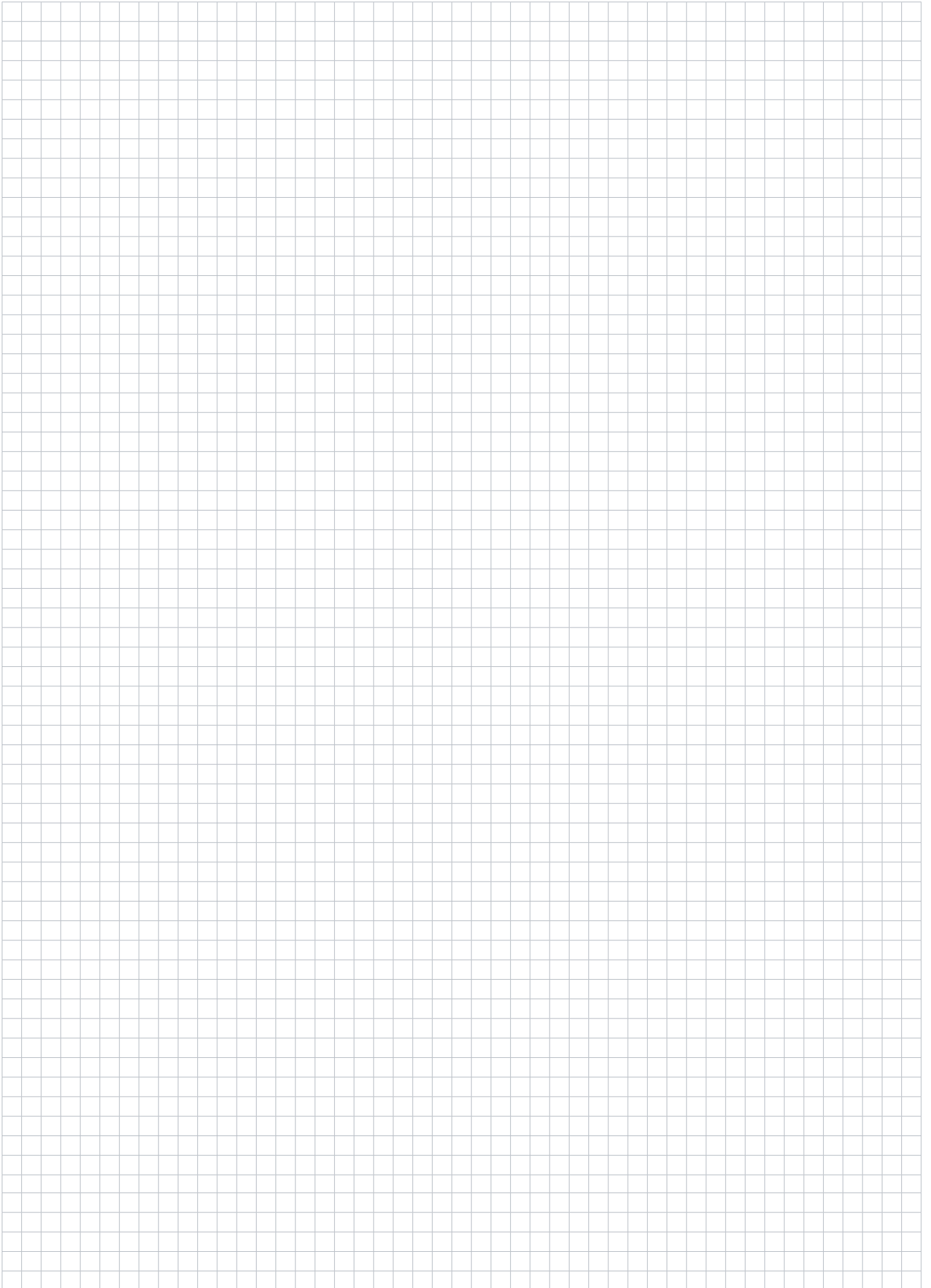
9.3 Claris PRIME

| Settings and Capacities | | Hot Drinks and Ice Machines | | | | | | Combi Steamer | |
|--|------------------------|---------------------------------|------|-------|-------|-------|-------|---------------|------|
| | | Capacity in Liter | | | | | | | |
| TDS Feed Water (250 µS/cm) > 150 ppm | Carbonate Hardness °KH | Chloride Level feed water (ppm) | < 70 | < 100 | < 140 | < 200 | < 300 | < 300 | |
| | | Bypass setting | 6 | 5 | 4 | 3 | 2 | 1 | 0 |
| | | | 6000 | 4800 | 4000 | 3430 | 3000 | 2670 | 2400 |
| TDS Feed Water (150 - 300 ppm) | Carbonate Hardness °KH | Chloride Level feed water (ppm) | < 70 | < 100 | < 140 | < 200 | < 300 | < 300 | |
| | | Bypass setting | 6 | 5 | 4 | 3 | 2 | 1 | 0 |
| | | | 2630 | 2100 | 1750 | 1500 | 1310 | 1170 | 1050 |
| TDS Feed Water (500 - 750 µS/cm) | Carbonate Hardness °KH | Chloride Level feed water (ppm) | < 70 | < 100 | < 140 | < 200 | < 300 | < 300 | |
| | | Bypass setting | 6 | 5 | 4 | 3 | 2 | 1 | 0 |
| | | | 1750 | 1400 | 1170 | 1000 | 880 | 780 | 700 |
| TDS Feed Water (750 - 1000 µS/cm) | Carbonate Hardness °KH | Chloride Level feed water (ppm) | < 70 | < 100 | < 140 | < 200 | < 300 | < 300 | |
| | | Bypass setting | 6 | 5 | 4 | 3 | 2 | 1 | 0 |
| | | | 1250 | 1000 | 830 | 710 | 630 | 560 | 500 |

| Settings and Capacities | | Hot Drinks and Ice Machines | | | | | | Combi Steamer | |
|--|------------------------|---------------------------------|-------|-------|-------|-------|-------|---------------|-----|
| | | Capacity in US Gallon | | | | | | | |
| TDS Feed Water (250 µS/cm) > 150 ppm | Carbonate Hardness °KH | Chloride Level feed water (ppm) | < 70 | < 100 | < 140 | < 200 | < 300 | < 300 | |
| | | Bypass setting | 6 | 5 | 4 | 3 | 2 | 1 | 0 |
| | | | 1,590 | 1,270 | 1,060 | 910 | 790 | 700 | 630 |
| TDS Feed Water (150 - 300 ppm) | Carbonate Hardness °KH | Chloride Level feed water (ppm) | < 70 | < 100 | < 140 | < 200 | < 300 | < 300 | |
| | | Bypass setting | 6 | 5 | 4 | 3 | 2 | 1 | 0 |
| | | | 2,250 | 1,800 | 1,500 | 1,280 | 1,120 | 1,000 | 900 |
| TDS Feed Water (500 - 750 µS/cm) | Carbonate Hardness °KH | Chloride Level feed water (ppm) | < 70 | < 100 | < 140 | < 200 | < 300 | < 300 | |
| | | Bypass setting | 6 | 5 | 4 | 3 | 2 | 1 | 0 |
| | | | 690 | 550 | 460 | 400 | 350 | 310 | 280 |
| TDS Feed Water (750 - 1000 µS/cm) | Carbonate Hardness °KH | Chloride Level feed water (ppm) | < 70 | < 100 | < 140 | < 200 | < 300 | < 300 | |
| | | Bypass setting | 6 | 5 | 4 | 3 | 2 | 1 | 0 |
| | | | 460 | 370 | 310 | 260 | 230 | 210 | 180 |

Determine the appropriate bypass setting and capacity by indicating the maximum TDS, carbonate hardness and Chloride level of the feed water in the table. The stated bypass settings and capacities for hot drinks, Ice Cube machines and combi steamers are intended as guidelines and may vary according to machine type. Please contact us for recommendation.





claris | watertechnology

Pentair Water Belgium bvba
Toekomstlaan 30
B-2200 Herentals, Belgium
phone: +32 14 28 35 04
www.everpure.com

Everpure, LLC
1040 Muirfield Drive
Hanover Park
Illinois 60133
phone: +1-630-307-3000
www.everpure.com



EVERPURE®