

application:

FLASH STEAMERS, COFFEE & ESPRESSO

SPEC# _____

QUANTITY _____



model:

SGLP2-BL

McDonald's ScaleGard™ LP2 Dual Port Reverse Osmosis System

The 3M™ Model SGLP2-BL Dual Port Reverse Osmosis System provides two water qualities for specialty coffee and flash steam applications.

The twin RO membranes provide mineral-free water to the flash steamer. This water is treated to reduce dissolved solids and minerals that can cause scale and corrosion problems typically associated with flash steamers.

Water for coffee and espresso applications is first treated by the same RO process to reduce minerals and dissolved solids. The RO membranes are followed by a blending valve which adds minerals back into the water supply for Recipe Quality Water™. As a final polishing step, the water is then filtered through a cyst rated fine carbon block filter matrix to reduce any taste or odors in the water for the perfect cup of coffee.

The SGLP2-BL operates directly off of the incoming water pressure and is completely non-electric, thus reducing installation costs.

PRODUCT BENEFITS

- Twin high production reverse osmosis membrane cartridges efficiently reduce dissolved mineral salts and contaminants that can cause corrosion and scale build-up.
- Blending Valve supplies Recipe Quality Water for coffee and espresso applications. Steamer is supplied with non-adjusted reverse osmosis water
- Cyst rated post filter cartridge provides great tasting water
- Sanitary Quick Change (SQC) cartridge designs are simple to maintain and reduce the possibility of contamination during change-outs. No spills, no mess.
- Compact rugged powder coated steel bracket design allows for installation in tight areas and is rust and corrosion resistant.
- Non-electric design reduces installation costs.
- Auto-bypass valve ensures water availability at peak operating times.
- FDA CFR-21 and/or NSF compliant materials are suitable for potable water applications.

Model Number	Part Number	Description	Application
SGLP2-BL	62300-02	Dual Port Reverse Osmosis System	Meets McDonald's specifications for flash steamers, coffee brewers and espresso machines.

SGLP2-BL

McDonald's® ScaleGard™ LP2 Dual Port Reverse Osmosis System

SPEC# _____

QUANTITY _____

MODEL NUMBER _____

PART NUMBER _____

3M™ Water Filtration Products

PHYSICAL SPECIFICATIONS

- System is manufactured from FDA CFR-21 compliant materials.
- System is mountable with a powder coated steel bracket design.
- System plumbing connections are 3/8" quick disconnect type.

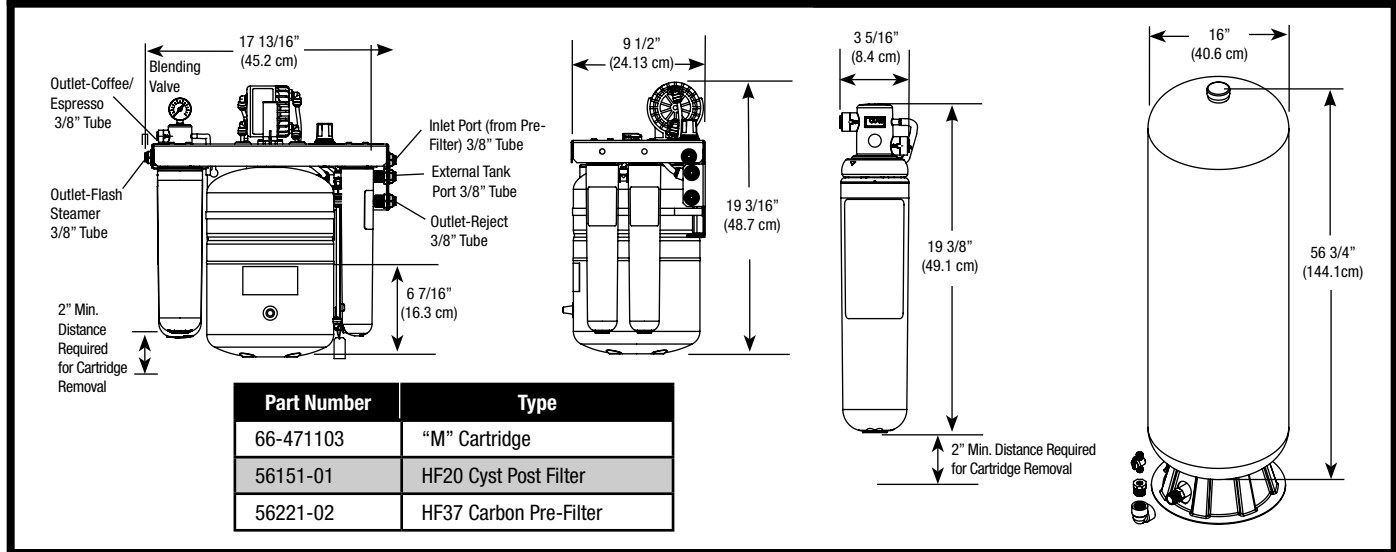
⚠ WARNING: Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. CUNO Incorporated recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. CUNO shall not be liable for system failures due to improper maintenance.

IMPORTANT: INSTALLATION TIPS

These installation tips are for informational purposes only and are not to be used as actual installation instructions.

CAUTION: To reduce the risk of property damage due to water leakage, read, follow, and understand the Installation and Use instruction guide BEFORE installation and use of this system.

- Shut off downstream equipment prior to installation of the system.
- Choose mounting location to support full system weight when operating.
- Comply with all state and local plumbing codes.
- Do not exceed operating parameters for temperature or pressure. System minimum operating pressure of 70 psi (482.6 kPa) and the maximum operating pressure of 90 psi (621 kPa) and operating temperature of 100°F (38°C). If pressure exceeds 90 psi (621 kPa), a pressure limiting valve must be installed.
- Do not install outdoors.
- For commercial use on cold water line only.
- Change cartridge at least every 6 months.
- Screw-tighten the sump to the head until snug, regardless of final label orientation.
- Systems certified for Cyst reduction may be used on disinfected water that may contain filtrable cysts. EPA Establishment No. 070595-CT-001



LIMITED WARRANTY

Seller warrants its equipment against defects in workmanship and material for a period of 2 years from date of shipment from the factory under normal use and service and otherwise when such equipment is used in accordance with instructions furnished by Seller and for purposes disclosed in writing at the time of purchase, if any. Any unauthorized alteration or modification of the equipment by Buyer will void this warranty. Seller's liability under this warranty shall be limited to the replacement or repair, F.O.B. point of manufacture, of any defective equipment or part which, having been returned to the factory, transportation charges prepaid, has been inspected and determined by the Seller to be defective. THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EITHER EXPRESSED OR IMPLIED, AS TO DESCRIPTION, QUALITY, MERCHANTABILITY, FITNESS FOR ANY PARTICULAR PURPOSE OR USE, OR ANY OTHER MATTER. Under no circumstances shall Seller be liable to Buyer or any third party for any loss of profits or other direct or indirect costs, expenses, losses or consequential damages arising out of or as a result of any defects in or failure of its products or any part or parts thereof or arising out of or as a result of parts or components incorporated in Seller's equipment but not supplied by the Seller.



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