LPA-CS5-17

Inhibit Lime Scale for coffee machine and hot water dispenser



SPECIFICATIONS

Service Flow Rate	2.1GPM (7.94L/min)
Rated Capacity	21,000 Gallons (79,484L)
Operation Temperature	4~38°C (39~100°F)
Pressure Requirements	10~100 psi (0.7~6.9bar)
Inlet / Outlet Connection	3/8"
Electrical Connection	None required
Dimension	Overall : 3.7" x 18.8" Cartridge : Ø3.3" x 17.4"
Weight	1.0kg
Claim	Chlorine, Taste and Odor, Particulate, Scale Inhibitor

FEATURES · BENEFITS

- Phosphate can prevent to make scale in boiler or heater (phosphate)
- 5micron pore size CTO Block
- Extrusion carbon production method provides stable quality and
- Pre-shield Technology can prevent early clogging and keep the lifespan.
- Replacement method is easy quick-change.

APPLICATION

Water Station · ICE · Cold Beverage · Drinking Fountain · Food Service



INSTALLATION INSTRUCTIONS

1. Turn off main tap water.
2. Rotate the old cartridge counter clockwise ¼ turn and pull it out.
3. Insert the new cartridge into the filter head and rotate clockwise ¼ turn.
4. Please the cartridge to the vertical position.
5. Turn on the main tap water and check for leaks. If leaks occur, repeat step 1, 2, 3, 4. If leaks persist, discontinue use and call your supporting dealer.
6. Flush filter for 10 minutes before use.

OPERATION TIPS

1. For cold water only.
2. Filter should be replaced by each required replacement date.
3. The testing was performed under standard laboratory conditions, actual performance may vary.
4. Check for compliance with the state and local laws and regulations.
5. System must be installed and operated in accordance with manufacturer’s recommended procedures and guidelines.
6. Be sure to use the pressure reducing valve, if the water pressure exceeds 4 bar.

NSF

System tested and certified by NSF International against NSF/ANSI Standards 42 & 401 in System Model LPA-CS5-17 for reduction claims specified on the performance data sheet.

LAB PUA

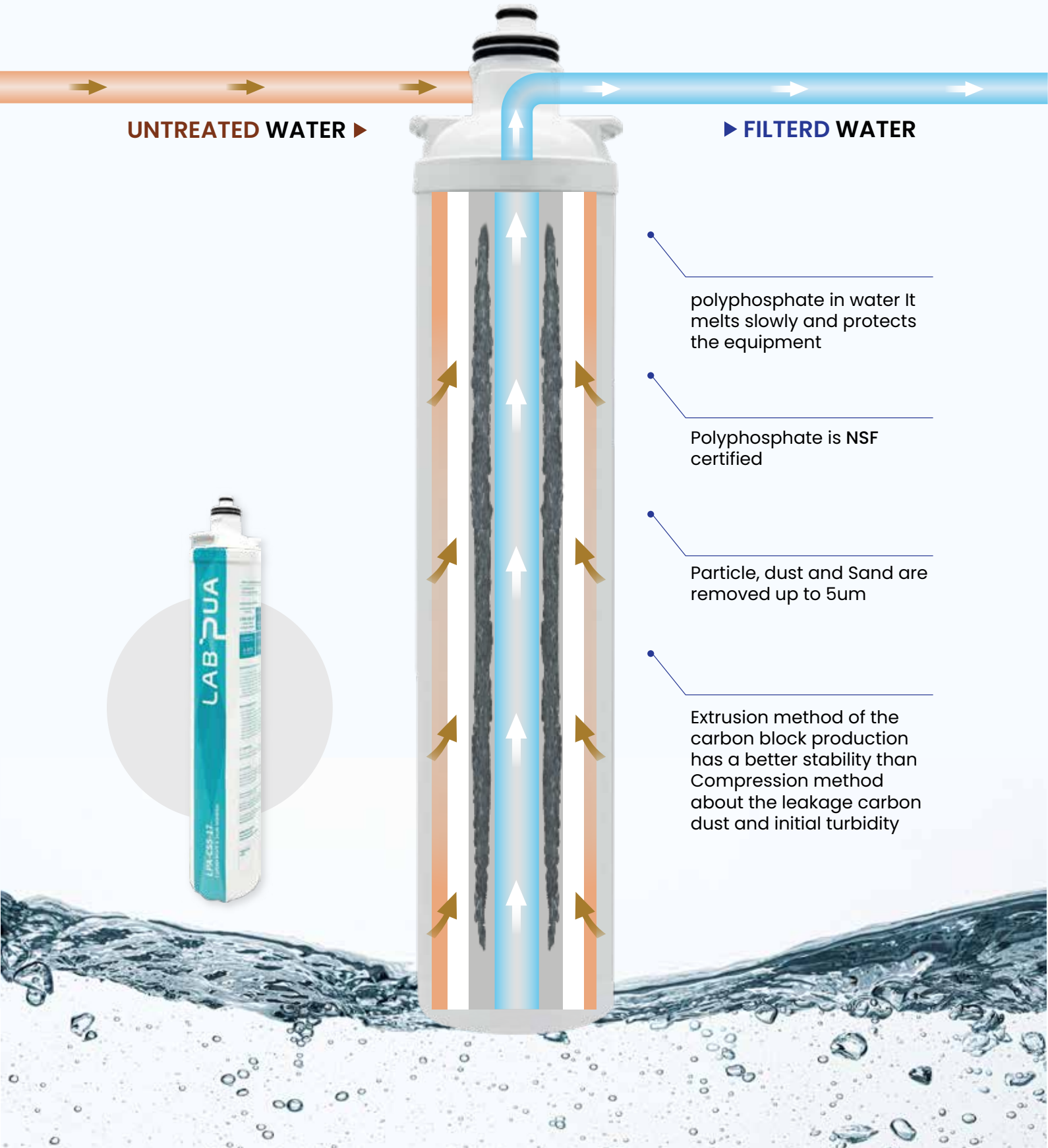
LAB PUA HIGH FLOW COMPLETE

Performance Data

LPA-CS5-17

Chlorine, Taste & Odor, Particle Reduction and Scale Inhibitor

5 MICRON / SCALE INHIBITOR



WHAT IS THE **LAB PUA** SPECIAL?

> **“The Lab efforts for making perfect pure and clean water”**

Relation to the taste of coffee and equipment longevity.

When it comes to the taste of coffee, Lab Pua takes care of ensuring its quality by focusing on various factors. Coffee filters, for instance, play a crucial role in maintaining the flavor and aroma of brewed coffee. They effectively remove impurities and unwanted substances from the water, such as chlorine, sediment, and other contaminants that can impact the coffee's taste. Lab Pua coffee filters are specifically designed to minimize these impurities, resulting in cleaner and better-tasting coffee.

In the classic gastronomy and catering industry, specialty coffees and consistently high-quality drinking water are considered some of the safest and most profitable revenue sources. In the case of specialty coffees, the significance of proper water supply goes beyond protecting barista-style coffee machines from limescale. It increasingly revolves around a key question that drives sales: How can proprietors ensure the best water quality to deliver the tastiest cup of coffee?

Water quality varies significantly from one location to another, and this variation has a substantial impact on both espresso quality and the performance of coffee machines. From a machine perspective, sediment can cause blockages in the group head injectors, flow meters, and solenoids, while also leading to excessive wear on water pumps and valves. Particularly for Australian cafes, the primary concern often lies in reducing total hardness (TH), which refers to the presence of magnesium and calcium salts in the water that form scale. Scale not only affects machine efficiency, with scaled elements consuming up to 40% more power, but it also prolongs machine start-up time, reduces machine recovery, and can eventually lead to complete blockages. Additionally, scale can hinder the proper functioning of sensors, such as the water level probe, causing the boiler to run dry or overfill. Moreover, chemicals like chlorine can have a negative impact on the taste of espresso, considering that espresso is primarily composed of water (98%).