EV9799-11 Kleenware HTS-11 System Scale prevention and corrosion control for warewashing equipment BENEFITS Scale control system features HydroBlend which inhibits mineral deposits and provides corrosion protection Extends the life of expensive foodservice equipment Opaque (red) high temperature bowl allows for hot water (up to 200° F) feed installations Transparent replacement cartridge containing HydroBlend scale inhibitor, which is effective up to 200°F Specially designed flow through head assures consistent, predictable product feed rates Kleenware HTS-11 System: EV9799-11 HT-10 Replacement Cartridge: EV9799-22 INSTALLATION TIPS APPLICATION/SIZING OPERATION TIPS The HTS-II system must be used as a unit (i.e. Inspect HT-10 cartridge at least every 6 months Commercial dishwashers high temperature bowl, head and cartridge) for replacement Commercial glassware washers Install vertically using the mounting bracket Pre-existing equipment scale may be dislodged and settle to the bottom of a chamber which can Warewashing booster heaters provided clog drain initially. Remove any settled scale Use 3/4" water line and observe proper inlet/outlet water directions In new installations, the HydroBlend usage rate may start high, but will be reduced as existing Some pressure relief mechanism should be scale is removed provided downstream of the system to permit releasing line pressure when changing cartridges Replace HT - 10 cartridge before HydroBlend™ compound is completely used up Deliming of equipment prior to installation is recommended, but not required

Kleenware HTS-11 System

S P E C I F I C A T I O N S

Overall Dimensions: 12-1/2"H x 4-3/4"W x 4-5/8"D

Inlet connection: 3/4"

Outlet connection: 3/4"

Service Flow Rate: Maximum 15 gpm (56.8 Lpm)

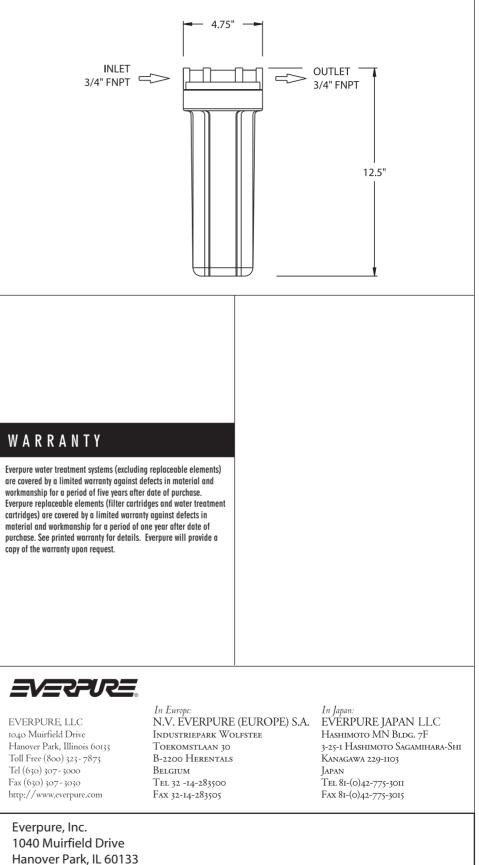
Pressure Requirements: 10 - 200 psi (0.7 – 13.6 bar), non-shock

Temperature: 200°F (93°C)

No electrical connection required

Shipping Weight: 7 lbs.

Operating Weight: 8 lbs.



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