3M

Science. Applied to Life.™

3M[™] Foodservice Water Filtration Products | Combi Ovens

Hot take: We help keep combi ovens running at full steam.

Ever wonder what you'd do if you lost your most versatile piece of kitchen equipment to a mechanical breakdown? If you take care of your water, your combi oven will take care of you.

Featured System: 3M[™] SGLP-CL Series Reverse Osmosis System

Hard water is especially problematic for combi ovens. When water is converted to steam, it leaves impurities behind. These impurities cling to the solid surfaces they come in contact with and can cause problems. Over time, you'll notice hard scale build-up, increased operating costs and maintenance downtime. 3M[™] Foodservice Water Filtration Products can help reduce impurities, downtime and worry—so you can focus on your customers.

The Challenge:

Scale build-up can increase energy consumption or blocked drains, while chlorine, chloramines, and chlorides may increase equipment corrosion, meaning more service calls and reduced service life.



The Solution:

3M[™] Water Filtration Products Reverse Osmosis Systems are designed for cost-effective reduction of scale in steam equipment.



Entire system, including the water storage tank, is integrated on a single wall-mounted bracket for easy installation

Chlorine & Chloramines Reduction 2

Sanitary Quick Change (SQC) prefilter cartridge includes an activated catalytic carbon block for the reduction of chlorine taste and odor and chloramines from the incoming water line

3 Non-Electric, Hydraulically Driven Pump Helps to maximize RO water production

High Production RO Membranes 4

100 or 200 gpd production rate @ 60 psi incoming water pressure and 77°F (25°C) temperature when system is producing water to atmosphere

Optional Automatic Cleaning Bypass (not shown) Allows the system to be used with single inlet combi ovens. The system automatically goes into bypass during the cleaning cycle

How the System Works:

High-production RO (reverse osmosis) membrane blocks and rejects dissolved mineral-ions—like magnesium and chlorides while letting filtered water through.







Annual Water Savings vs. Traditional RO Systems^{*}

The SGLP-CL System from 3M results in considerable cost savings in both water utility and water sewage as compared to traditional RO systems. In fact, a restaurant can save nearly 400 gallons of water for every 50 gallons of water used.*

3M[™] Reverse Osmosis Systems for Combi Ovens and Steamers

Model/Part	Туре	Capacity	Reduction Claim		
Single Ovens					
SGLP100-CL 5636201	Combi oven and boilerless steamer RO System (cleaning bypass sold separately)	100 gpd** (378.5 lpd)	Particulate, chlorine taste and odor, chloramines and TDS		
SGLP100-CL-BP 5636204	Combi oven and boilerless steamer RO System (includes cleaning bypass)	100 gpd** (378.5 lpd)	Particulate, chlorine taste and odor, chloramines and TDS		
Two High Ovens					
SGLP200-CL 5636202	Combi oven and boilerless steamer RO System (cleaning bypass sold separately)	200 gpd** (757 lpd)	Particulate, chlorine taste and odor, chloramines and TDS		
SGLP200-CL-BP 5636203	Combi oven and boilerless steamer RO System (includes cleaning bypass)	200 gpd** (757 lpd)	Particulate, chlorine taste and odor, chloramines and TDS		

Replace the prefilter every 12 months and the RO cartridge every 18 months. Periodical evaluation of membrane recommended for optimum quality and flow.

**RO production rates listed are at a water pressure and temperature of 60 psi and 25° (77°F) producing water at atmosphere. Actual RO production rates may vary depending on water-temperature, incoming water quality and other factors.

Model	Part Number	Туре	Qty. Required	
Replacement Cartridges				
HF65-CL	5628902	5 micron, particulate, chloramines, chlorine taste and odor	1	
CFS M	5625004	Reverse Osmosis Membrane	1 (SGLP100-CL) or 1 (SGLP100-CL-BP) 2 (SGLP200-CL) or 2 (SGLP200-CL-BP)	



^{*}Comparison of SGLP200-CL versus a traditional RO system with 8% water efficiency per NSF 58 protocol. Actual savings may vary based on water temperature and inlet water conditions.

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