

SCALESTICK™ WATER TREATMENT

DLC1

Tankless Water Heaters

Prevention of scale build-up on heating elements, and interiors of water heaters is a must. According to the U.S. Bureau of Standards, 1/4" of scale build-up on heating elements requires 55% more energy to attain the same temperature. This translates into monetary losses due to an inefficient water heater, with additional expenses of repairing and replacing overworked water heaters due to scale build-up. Scale Sticks with HydroBlend will not only prevent scale build-up but also remove existing scale.

In most commercial applications, periodic de-scaling of hot water heaters is required. This requires down-time, labor, and the storage and use of aggressive acid-based cleaning agents. In commercial applications, water softening is often not a viable water treatment choice since the initial equipment cost and space requirements are high. Furthermore, salt and maintenance costs add additional long term expenses.

Food Service Water Treatment

Water quality plays an important role in the food service industry. Not only does water quality determine the taste and quality of all beverages served, it also determines the operating efficiency and longevity of water fed food service equipment.

As important as premium water is to a food service establishment's customers, so is the reduction in water related maintenance problems to the food service operator. Ice machines, steamers & combi-ovens, coffee, tea & espresso machines, hot water dispensers, bread proofers, etc..., are all susceptible to water related problems caused by sediment, hard water (lime scale deposits), and corrosion.

Steamers & Combi-Ovens

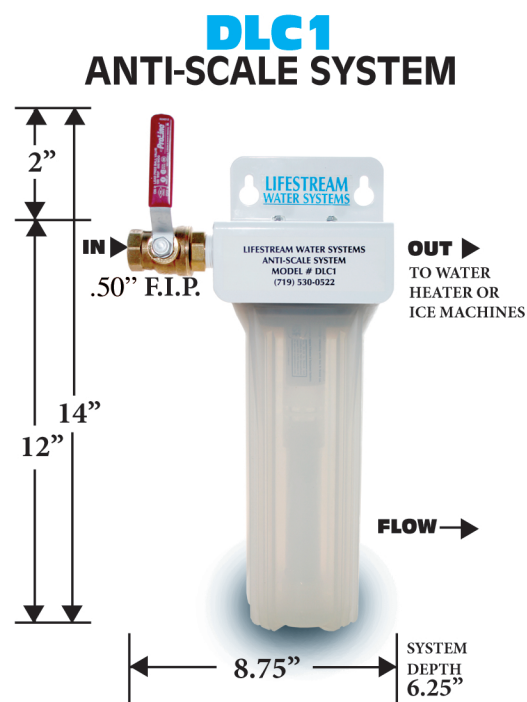
Most equipment malfunctions associated with steamers & combi-ovens are water related. Poor water quality promotes the formation of scale deposits and increases the potential of corrosion occurring. **A Scale Stick delivers the following benefits:**

- Scale deposits are dramatically reduced and decreasing harsh de-liming procedures.
- Scale-free level sensing probes function properly.
- Reduced energy consumption & faster cook cycles saves time and money.

Ice Making Equipment

The most frequent water related problems associated with ice machines are lime scale deposits, evaporator pitting, bin corrosion and suspended solids plugging distribution tubes and float valves. Ice is 100% water and as much as 70% of service calls on ice machines are water related. **Scale Stick prevents the following:**

- Mineral scale build up responsible for clogged sumps and increased maintenance is reduced.
- Energy efficiency and machine life are increased.



HydroBlend™

Is a unique composition blended to provide superior limescale (calcium carbonate) prevention and corrosion control in water fed equipment. The system feeds a controlled amount of specially blended scale control compounds into the water stream. *These compounds were chosen because they provide the most effective treatment for the longest duration. The specially designed **ScaleStick™** releases **HydroBlend™** at a constant rate resulting in consistent scale prevention and corrosion control for predictable periods of time. **No electricity, maintenance or guess work is required.** A simple glance at the clear housing indicates when replacement is needed.

* Not Performance Tested or Certified by NSF

Unlike standard scale control additives (polyphosphates), **HydroBlend™ is unaffected by high temperatures**, thus providing unparalleled treatment for water fed equipment including steamers, combi-ovens, coffee and espresso machines.



This SS-EXT is tested and Certified by NSF international against NSF/ANSI Standard 42 for material requirements only.