

SCALEBLASTER[®]

WATER CONDITIONER

Sustainable Solutions to Hard Water Problems

APPLICATIONS

CLM-553

Soup Vending



Soup Vending Applications

The mechanisms for all liquid product vending machines follow the same principles - water is input, dry metered mix is added, water is jetted into mix, product brews or cooks, and serves at the outlet. This type of equipment all have heat exchange coils, water lines, volume meters, nozzles, and level controls that must be kept clean and free of scale and biofilm deposits. Not only does this lead to aesthetically unpleasant bitter tastes and odors in the beverage, the scale and bio-film may become a "home" for bacteria that transfer to the beverage, the dispenser works less efficiently, and has a shorter overall working life.

ScaleBlaster can help these issues below:

- Reduce and prevent scale, opening up the water flow
- Reduce bio-film as well as contaminant growth.
- Improve beverage taste and appearance lessen bitterness, oily residue, and odor
- Reduce filter clogs and nozzle dispenser clogs, by improving the effectiveness of the filters
- Improve mix to "per serving" ratio, allowing for better taste
- Reduce cooking time
- Increase heating efficiency of coils, hot water tanks, and other associated components and equipment used for brewing and serving by keeping them all cleaner
- Reduce the need for service calls by service personnel - reduce labor costs
- Reduce electricity costs by lowering kilowatt usage through increased heat transfer efficiency
- Increase the useful life of the equipment
- Provide responsible, chemical-free treatment



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ScaleBlaster.com
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