

SCALEBLASTER[®]

WATER CONDITIONER

APPLICATIONS

Sustainable Solutions to Hard Water Problems

CLM-556



Supermarkets

Supermarket Applications

Fish department - Ice Machines - improves operating efficiency; improves appearance of ice as well as of machine exterior without chemicals; aids filter operation; reduced strain on machine means quieter operation; extends lifecycle of equipment.

Lobster steamers can benefit, also.

Meat department and deli department - Washing and cleaning processes

Bakery - Steam ovens, proofers, bagel making

Produce Misters - Reduces frequency of need to clean nozzles, sprayers, water feed tubing, and mirrors and makes such cleaning much easier; generally eliminates need for acids and other glass and mirror cleaning formulas and chemicals to be used near produce - a quick wipe or squeegee and it's done.

Coffee bars, beverage and soup vending - Reduces scale, lime, and biofilm build-up in coffee, espresso, soda, and other beverage machine water feed tubes, brewers, and tanks, and improves the effectiveness of filters. Non-chemical treatment reduces odors, has no negative impact on (and possibly improves) taste. The need for scale removal is less frequent; breakdowns, leaks, and service calls are also less frequent and less costly, as parts are replaced less often. Less downtime = more sales.

Dishwashers and potwashers - Reduces scale accumulation on the interior and exteriors; reduces biofilm and its attendant bacteria growth; reduces spotting and re-washes on glassware, dishes, pots; improves life of gaskets, seals, and packings; increases equipment lifecycle; improves operating efficiency, saving water and energy, and reducing detergent and formula consumption.

Food court, self-serve prepared foods - Steamer tables - reduced scale and biofilm buildup that clogs water feed lines and inhibits steam generation; more efficient operation means less energy used.

HVAC and refrigeration - A/C, cooling towers, evaporative condensers, chillers, condensers, compressors, reclamation units, boilers, hot water heaters, pumps, and refrigeration units can all function more efficiently, reducing corrosion, and energy and water consumption and waste. Resource-wasting scale and bacteria-inducing biofilm build-up is kept under control, allowing optimized heat transfer and operation, and reducing bacteria growth and spread; blowdown frequency for cooling towers can be reduced. Frequent chemical use can be reduced or possibly eliminated, and cleaning frequency is greatly reduced.

Hot water can be more easily and rapidly delivered to sinks and employee and public washrooms at the needed temperatures and within health code specified times.



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ScaleBlaster.com
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