Science. Applied to Life.™

3M[™] Foodservice Water Filtration Products | Espresso

Filtration fact: We help get chlorine under control.

Your espresso is mostly water. That means the quality of the water you use has a direct impact on the taste of your product. Excessive hardness, chlorine or chloramines in your water can take a toll on your equipment, and may lead to business interruptions and service calls. Reduce excessive hardness and chlorine and help improve the taste of your espresso with 3M[™] Foodservice Water Filtration Products. Take care of your water so you can take care of business.

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Brew your way to better profits.

Good quality water helps ensure better-tasting espresso, loyal customers and fewer service calls. We've long been regarded as an industry leader in the design, manufacturing and marketing of water filtration products that help provide solutions for today's ever-changing water quality concerns.

Our products offer simple, effective and easy-to-install solutions for commercial foodservice applications and we've designed our systems to meet the volume, water clarity and maintenance expectations of our customers.

The Challenge:

Excess chlorine can oxidize parts and fittings, and excessive hardness can form scale in your espresso equipment, reducing service life and causing bitter-tasting beverages.

The Solution:

3M[™] Water Filtration Products containing ion exchange resin media can help reduce hardness and improve espresso beverage quality without the need for a drain, electrical connection or salt regeneration.



Espresso Water Filtration Systems

Es	Espresso						
м	lodel/Part	Replacement Cartridge	Flow Rate (GPM)	Capacity (Gals)	Micron	Reduction Claims	
	5P124-T 634802	PS124	0.5	1,100 grains	1.0	Softening, chlorine taste and odor	
	GP124BN-T 634801	P-124BN	0.5	422.6 gals @ 10.5 gpg	1.0	Hard scale, chlorine taste and odor	
	GP165BN-T 633201	P-165BN	1.0	719 gals @ 9.0 gpg	0.5	Hard scale, chlorine taste and odor	
	GP195BN-T 633301	P-195BN	1.0	1,200 gals @ 9.0 gpg	1.0	Hard scale, chlorine taste and odor	

ScaleGard [™] Blend Series of Cartridges						
Model/Part	Flow Rate (GPM)	Capacity (Gals)*	Reduction Claims			
B145-CLS 5629701	0.5	530 gals @ 11 gpg	Hard scale, chlorine taste and odor, chloramines			
B165-CLS 5630401	0.5	749 gals @ 11 gpg	Hard scale, chlorine taste and odor, chloramines			
B195-CLS 5630501	0.5	1,249 gals @ 11 gpg	Hard scale, chlorine taste and odor, chloramines			

*Based on standard blend for coffee machines without steam operation.

ScaleGard [™] Blend Series of Heads				
Model/Part	Description			
BH3-NPT Head 6240807	Valve-in-head assembly with blend adjustment and NPT fittings			
BH3M-NPT Head 6240809	Valve-in-head assembly with blend adjustment, Local monitor and NPT fittings			
BH3WM-NPT Head/6240810	Valve-in-head assembly with blend adjustment, Wi-Fi monitor and NPT fittings			



ESP124-T SGP124BN-T SGP165BN-T SGP195BN-T



Capacity Gallons (Liters) Inlet Hardness (ppm/gpg) ESP124-T SGP124BN-T SGP165BN-T SGP195BN-T 50 (3) 367 (1,388) 1,525 (5,773) 2,157 (8,164) 3,595 (13,607) 60 (4) 275 (1,041) 1,271 (4,811) 1,798 (6,804) 2,996 (11,339) 100 (6) 183 (694) 763 (2,886) 1,079 (4,082) 1,798 (6,804) 140 (8) 138 (520) 545 (2,062) 770 (2,916) 1,284 (4,860) 180(11) 100 (379) 424 (1,604) 599 (2,268) 999 (3,780) 200 (12) 92 (347) 381 (1,443) 539 (2,041) 899 (3,402) 240 (14) 79 (297) 318 (1,203) 449 (1,701) 749 (2,835) 280 (16) 69 (260) 272 (1,031) 385 (1,458) 642 (2,430) 320 (19) 58 (219) 238 (902) 337 (1,276) 562 (2,126) 360 (21) 52 (198) 212 (802) 300 (1,134) 499 (1,890) 400 (23) 48 (181) 191 (722) 270 (1,021) 449 (1,701)

ScaleGard[™] Pro Series Products (SGP124BN-T, SGP165BN-T and SGP195BN-T) reduce hardness from water to help reduce scale, but also feature built-in nonadjustable blend mechanisms to allow some hardness to remain in the product water, deemed important for flavor of the espresso.

ESP Series Products do not feature a built-in blend mechanism.

Product Selection and Use: Many factors beyond 3M's control and uniquely within user's knowledge and control can affect the use and performance of a 3M product in a particular application. As a result, customer is solely responsible for evaluating the product and determining whether it is appropriate and suitable for customer's application, including conducting a workplace hazard assessment and reviewing all applicable regulations and standards (e.g., OSHA, ANSI, etc.). Failure to properly evaluate, select, and use a 3M product and appropriate safety products, or to meet all applicable safety regulations, may result in injury, sickness, death, and/or harm to property.

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Clear things up at 3MFoodService.com

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ESP Series Softening and ScaleGard[™] Pro Series Products