

QL3B - 2FC-P SYSTEM

System Part Number: EV929800



APPLICATIONS

- ◆ Drinking water
- ◆ Fountain beverage
- ◆ Office coffee service

SYSTEM DESCRIPTION

The **QL3B - 2FC-P** water filtration system is designed to reduce PFOA/PFOS, chlorine, taste & odor, lead, microplastics and particulates while maintaining a consistent flow rate of 1.5 gpm for 1,000 gallons. These features can help ensure reliable, and long-lasting equipment performance.

FEATURES • BENEFITS

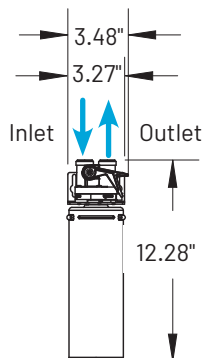
- ◆ Proprietary Fibredyne media reduces chlorine, taste & odor while providing particulate reduction down to 0.5 micron
- ◆ Certified to reduce up to 99.8% of PFOA/PFOS, commonly known as "forever chemicals"
- ◆ Reduces lead below the U.S. Federal Action Level of 10 ppb, and the Health Canada level of 5 ppb
- ◆ Easy, quick-change cartridge replacement
- ◆ Inlet shutoff valve, flush valve, and pressure gauges simplify service and monitor operating performance
- ◆ NSF/ANSI Standard 42 certified for the reduction of Chlorine, Taste & Odor, and Particulate Class I
- ◆ NSF/ANSI Standard 53 certified to reduce lead and cysts such as *Cryptosporidium* and *Giardia* by mechanical means
- ◆ NSF/ANSI Standard 401 certified for Microplastics Reduction
- ◆ Certified by IAPMO R&T against NSF/ANSI 53 for the reduction of Perfluorooctanoic acid (PFOA) and Perfluorooctane sulfonate (PFOS)

INSTALLATION TIPS

- ◆ Choose a mounting location suitable to support the weight of the system while operating.
- ◆ Install vertically and allow 2½" (6.35 cm) clearance below the cartridge for easy removal and replacement.
- ◆ Feed water temperature must not exceed 100°F (38°C).
- ◆ Do not install where the system could be exposed to freezing temperatures.
- ◆ Feed water supply pressure must not exceed 125 psi (non-shock). When pressure exceeds 85 psi, a pressure reducing valve is recommended.
- ◆ Flush cartridges by running water through the system for five (5) minutes.
- ◆ For more details, see the installation, operation, and maintenance guide included with the system.

QL3B - 2FC-P

EV929800



SPECIFICATIONS

System	Performance
Overall Dimensions 12.28" H x 3.48" W (31.19 cm x 8.84 cm)	Service Flow Rate 1.5 gpm (5.69 lpm)
Connections Inlet Connection: 3/8" FNPT Outlet Connection: 3/8" FNPT	Rated Capacity 1,000 gallons (3,785.41 L)
Operating Pressure 10 – 125 psi (0.7 – 8.6 bar)	PFOA/PFOS Yes
Water Temperature 35 – 100°F (2 – 38°C)	Chlorine Taste & Odor Reduction Yes
Operating Weight 8 lbs (3.7 kgs)	Particulate Reduction Yes
Shipping Weight 5 lbs (2.3 kgs)	Lead Reduction Yes
Electrical Connection None required	Cyst Reduction Yes
	Microplastics Reduction Yes

REPLACEMENT CARTRIDGE

Model	Qty	Description	Part No
2FC-P	1	Primary filter	EV959511

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It is recommended that filter cartridges be replaced every six (6) months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Always replace filter cartridges at least once per year.

Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.



System Tested and Certified by NSF International against NSF/ANSI Standards 42, 53 and 401 for the reduction of:

STANDARD NO. 42 – AESTHETIC EFFECTS Chemical Reduction Taste & Odor Chlorine Mechanical Filtration Nominal Particulate Class I	STANDARD NO. 53 – HEALTH EFFECTS Chemical Filtration Lead Mechanical Filtration Cyst
STANDARD NO. 401 – EMERGING COMPOUNDS / INCIDENTAL CONTAMINANTS Mechanical Filtration Microplastics	



The model QL3B - 2FC-P is certified by IAPMO R&T against NSF/ANSI 53 for the reduction of Perfluorooctanoic acid (PFOA) and Perfluorooctane sulfonate (PFOS).



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