



► FROM PENTAIR WATER SOLUTIONS

HIGH FLOW CSR TWIN - XCLM⁺ SYSTEM

Part Number: EV976132



SYSTEM DESCRIPTION

Engineered for performance and dependability, the **Everpure High Flow CSR Twin - XCLM⁺** water filtration system delivers exceptional water quality for multiple foodservice applications. Its exclusive filtration design reduces chloramines, chlorine, and tastes & odors. The prefilter reduces particulates to 5 microns while the post filter allows scale inhibition*. At a flow rate of 3.34 gpm, this system treats up to 24,000 gallons of water for reducing chloramines and chlorine.

FEATURES • BENEFITS

- ◆ High-performance catalytic carbon block technology is engineered to reduce chloramines, chlorine, and tastes & odors
- ◆ Manifold features water shut-off, flushing valve, inlet and outlet pressure gauges
- ◆ Easy, quick-change filter replacement
- ◆ SR-X with SS-IMF cartridge inhibits scale buildup in ice machines and coffee brewers*
- ◆ NSF/ANSI Standard 42 certified for Particulate Class III reduction to effectively filter dirt and particles as small as 5 microns in size
- ◆ NSF certified to ASSE 1087

NSF certified claims are identified in the product specifications. Additional claims are based on Pentair testing.

APPLICATIONS

- ◆ Fountain beverage
- ◆ Coffee
- ◆ Ice machines
- ◆ Multiple equipment systems

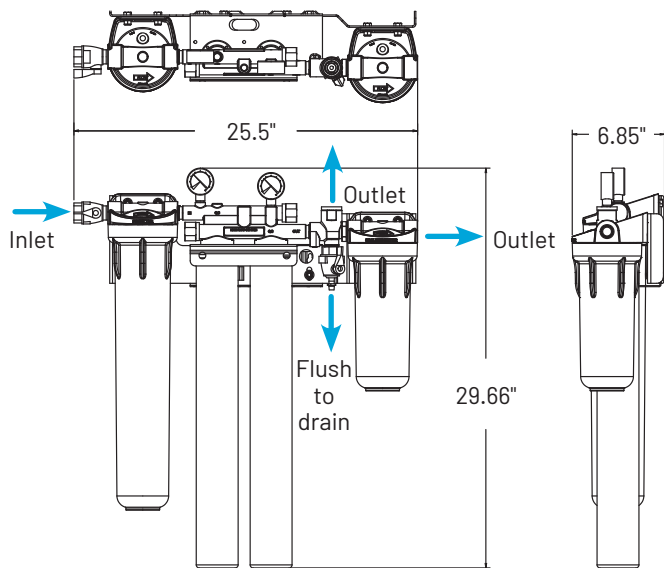
INSTALLATION TIPS

- ◆ 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.

*As tested by Pentair

HIGH FLOW CSR TWIN - XCLM⁺

EV976132



SPECIFICATIONS

System	Performance
Overall Dimensions 29.66" L x 25.5" W x 6.85" D (75.34 x 64.77 x 17.39 cm)	Service Flow Rate 3.34 gpm (12.64 Lpm)
Connections Inlet: 3/4" FNPT Outlet: 3/4" FNPT	Rated Capacity Chloramines 24,000 gallons (90,849.88 L) 38,000 gallons (143,845.65 L)*
Operating Pressure 10 – 125 psi (0.7 – 8.6 bar)	Rated Capacity Chlorine 24,000 gallons (90,849.88 L) 38,000 gallons (143,845.65 L)*
Water Temperature 35 – 100°F (2 – 38°C)	Chloramines Reduction Yes†
Operating Weight 73.4 lbs (33.29 kgs)	Chlorine Reduction Yes†
Shipping Weight 27.44 lbs (12.44 kgs)	Tastes & Odors Reduction Yes†
Electrical Connection None required	Particulate Reduction Yes

*As tested by Pentair at a flow rate of 3.34 gpm (12.64 Lpm).

† As tested by Pentair at a flow rate of 2.5 gpm (9.46 Lpm).

‡ Not performance tested or certified by NSF.

For Pentair Everpure Product Warranties visit:
<http://pentair.com/assets/foodservice-warranty>.
 To receive a free copy email or call your Pentair representative using the information provided below.

Replace all filter cartridges every six (6) months as part of a regular scheduled program and no less than once per year. In multiple-cartridge systems, all primary quick-change cartridges must be replaced simultaneously.

The substances reduced by this drinking water device are not necessarily in your water.

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

REPLACEMENT CARTRIDGE

Model	Qty	Description	Part No
XCLM ⁺	2	Primary filter	EV976100 (1pk)
EC210	1	Prefilter	EV953426 (6pk) EV953420 (20pk)
SS-IMF	1	Scale stick	EV979932 (12pk)



System Tested and Certified by NSF International against ASSE / ANSI 1087 and NSF/ANSI Standard 42 for the reduction of:

STANDARD NO. 42 – AESTHETIC EFFECTS

Mechanical Filtration
 Nominal Particulate Class III



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