Scale Elimination
Pure & Simple.

TERRY

Scale Control
Water Treatment Systems

Scale Master 2
Scale Control System

Model: SM2

Designed for Multi- Compartment Steamers,
Combi-Ovens, up to 2,000 lbs. Ice Makers

NSF COMPONENT
Std. 169

AB1953 Compliant

Terry Standard Features

- Complete Scale Control
- Easy Connect Fittings
- 1 minute Cartridge Changeout
- Compact System
- 1/2" Manifold
- 6 Months Cartridge Life
- Can Be Added to Any Water filtration
- Exclusive Scale Control with Citryne®
- Filter Life Gauge
- Minimal Pressure Drop
- Patented Design
- No Water Waste
- No Need for Electricity
- Optional Flow Meter Available
- NSF - AB1953 Compliant

CITRYNE

All Terry Scale Control systems include
Citryne®, which is a patented blend to
eliminate the effects of scale in food
service equipment.

Stand alone scale elimination
system. The Scale Master 2
(SM2) is designed to eliminate
the effects of scale in ice
makers, steam cookers and
combi-ovens.

Dimensions

8" W X 25" H X 4.75" D

Fittings

Inlet and outlet at manifold 1/2" FPT

Max Temperature & Pressure

Max. temperature: 100^0
Cold water feed only

Max. Pressure 80 psi

Replacement Model

SM2C
Should be replaced approx. every 6 months

Approvals

NSF Std. 169 Component
AB1953 Compliant

The TERRY product line provides proprietary technology that has been proven to eliminate scale problems around the world. Its stand-alone effectiveness allows customers great flexibility in the field. TERRY does not manage the water – TERRY controls it.
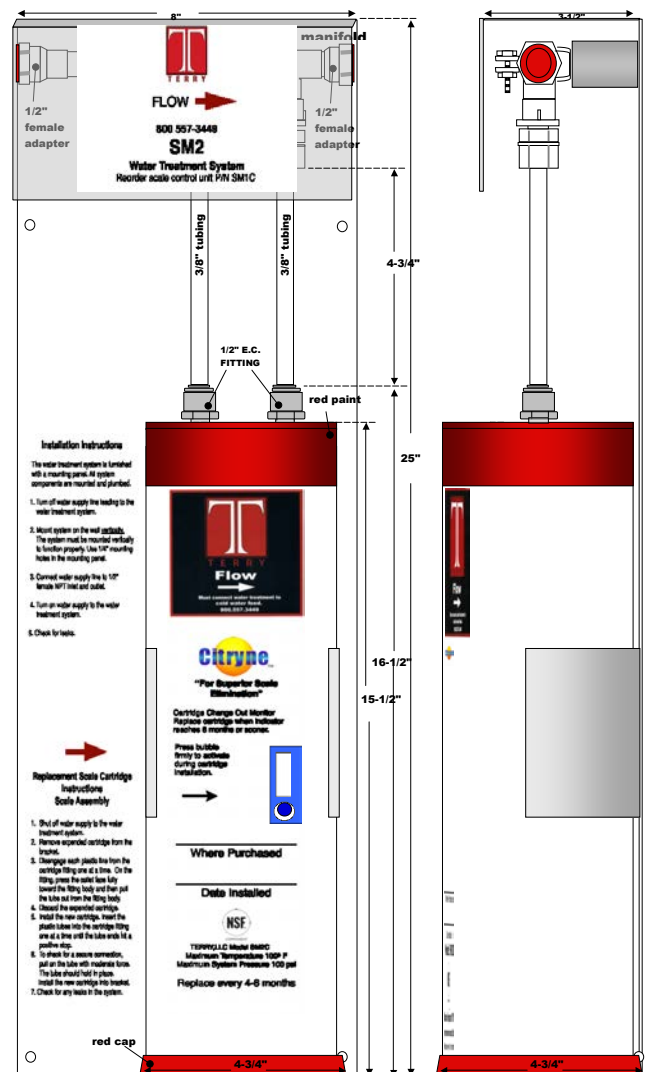
Shipping Weight

16 lbs.

Pressure Requirements

20-80 psi

Capacity

22,000 gallons before exhaustion

Scale Elimination Pure & Simple.

TERRY

6-2014