

SOLUZIONI FOODSERVICE

**WINTERHALTER MONOMATIK 3 SOFTENER, SUPPLY TEMPERATURE UP TO 50°C, FIBERGLASS CARTRIDGE, SALT CONTAINER AND PVC LID, REGULATION BASED ON THE FLOW**

PROFESSIONAL EXTERNAL SOFTENER



vedi prodotto online

CODICE: **MONOMATIK1X4**  
MARCA: **WINTERHALTER**

# SOLUZIONI FOODSERVICE

## FEATURES:

Dimensions mm. 230x400 H570

Water supply temperature up to 50 °C, mains water hardness max 29 °dH, fiberglass cartridge, salt tank

and plastic cover. Regeneration is volume controlled.

The MonoMatik 3 device works on the ion exchange principle and is characterized by its reduced water and salt consumption.

The control head, without electrical power, allows precise regulation based on the hardness of the water on site.

The device is thus independent of any electricity interruptions and the moment of regeneration is automatically determined by the flow of water in the control head.

The short regeneration time of 10 minutes allows for efficient operation with short waiting times.