

# Sparkling Reference



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## **WATERLOGIC WL500 PREMIUM SPARKLING OVERVIEW**

**Waterlogic WL500 Water Treatment System** produces Premium Sparkling Water which is made in a batch and contains a fine, dense carbonation as compared to other “soda water” products in the market. Optimum sparkling water is generated in the **WL500 Water Treatment System** with 5°C (41°F) cold water and food grade CO<sub>2</sub> at 43.5 psi (3 Bar).

Please ensure customer’s carbonation expectations are clear before installing a **WL500 Water Treatment System**. Waterlogic Premium Sparkling Water is very similar to Perrier and Pellegrino.

The premium fine dense sparkling water produced by the **WL500 Water Treatment System** may not meet user's expectations if they are looking for large bubble soda stream type of carbonation.

A blind taste test using Pellegrino/Perrier is a great way to demonstrate the expectations and quality of the Waterlogic Premium Sparkling Water. Open two bottles and empty one and fill with Premium Waterlogic Sparkling Water from a freshly regenerated tank operating at optimum conditions (41°F / 43 psi). Recap both and mark the bottles accordingly. Ensure the bottles are sampled at the same temperature by refrigerating if necessary for later use and comparison. Most users will prefer the great taste of the Waterlogic Premium Sparkling Water at a fraction of the cost of the bottled counterparts.

You may purchase a carbonation tester from a company such as Taprite to measure the level of carbonation if you wish to quantify the results and check the output of the **WL500 Water Treatment System**. The level of carbonation is very consistent as long the test conditions are repeatable and proper testing procedures are followed.

Temperature of the water in the **WL500 Water Treatment System** has the largest impact on the taste and carbonation levels and the Cold Tank must be below 46°F (prefer 41°F) before injecting water into the Sparkling Chamber (carbonator) to produce proper results.

The temperature inside the Cold Tank can be displayed on the LDC screen by setting the temp display function to "Ranging" mode. See the programming section to adjust this setting.

Allow a minimum of an hour for the **WL500 Water Treatment System** to chill the cold circuit to the 41°F set point temperature before sampling the sparkling water. Once the water is chilled, the Sparkling Tank should be "Regenerated" by completely and continuously dispensing the initial batch (0.8 liters) of product from the carbonator until only Co<sub>2</sub> gas is dispensing from the faucet. The initial batch of sparkling product will be flat because it was injected into the carbonator at ambient temperature when initiating the **WL500 Water Treatment System**. Always remember that the water must be below 46° F to make premium sparkling water.

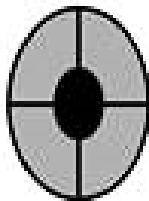
Do not set the cold temperature set point below 41°F or you increase the risk of freezing the Sparkling Tank. The Thermistor that controls the refrigeration system is located in the well in the UV Cold Tank and does not monitor water temperature in the Sparkling Tank (carbonator). The refrigeration system chills both tanks simultaneously and is either on/off based up on feedback from the Thermistor. Frequent or continuous use of the cold still water results in refrigeration system running and continuously chilling the sparkling product in the carbonator below freezing point. This can result in a frozen Sparkling Tank and sparkling product will not be dispensed even with proper gas supply.

Waterlogic recommends Airgas CO<sub>2</sub> Tanks. Contact for Airgas is found at [www.airgas.com](http://www.airgas.com). Confirm they can service the location for the CO<sub>2</sub> delivery.

When installing with a WL500 with the Base Stand, the CO<sub>2</sub> tanks go inside the base. We recommend two 10 LB canisters, both of which fit in the Base together. When one tank is depleted, you can hook up the other and re-order to replace.



CO <sub>2</sub> Bottle Information			
CO <sub>2</sub> Size	OH (in)	Diameter (in)	VH (in)
10 LB	20 1/2	7	17 3/4
20 LB	27	7 5/8	24



Measurements are – 7” Diameter X Approximately 22” tall with valve.

When installing with a WL500 Counter Top, the CO<sub>2</sub> go under the Counter Top (in the cabinet). We recommend two 10 LB canisters, when one tank is depleted, you can use the other and re-order to replace. **Waterlogic** recommends the CO<sub>2</sub> tank be secured by a bracket to the cabinet. The bracket can be ordered at Kegworks, using the link below.

<http://www.kegworks.com/single-co2-gas-cylinder-safety-wall-bracket?keyword=&matchtype=&device=c&adtype=pla&productgroup=129352908721&productid20F05-101&gclid=C16N6Jb4z8kCFZEXHwodoXUCXw>

A preset regulator comes with the WL500. It’s important to make sure the pressure is set properly to get the finer bubbles.