

AWARD WINNING WATER TREATMENT SOLUTIONS FOR **COFFEE LOVERS**

SUPERIOR ESPRESSO DEMANDS SUPERIOR INGREDIENTS. TOP BARISTAS KNOW THAT ESPRESSO IS 95 PERCENT WATER, SO PROPER INGREDIENT WATER QUALITY IS AS IMPORTANT AS THE BEANS AND THE GRIND. AND IT DOESN'T JUST AFFECT TASTE; POOR QUALITY WATER CAN CAUSE CORROSION AND SCALE BUILDUP, IRREPARABLY DAMAGING ESPRESSO EQUIPMENT.



EVERPURE SYSTEMS WILL SOLVE THREE TOP WATER-RELATED PROBLEMS

MINERAL SCALE

Mineral or lime scale is formed when water contains a combination of hard minerals (calcium and magnesium), carbonates and sulfates at neutral or higher pH. Scale can produce stress fractures and pinholes in the boiler, as well as cause level probes and floats to stick, resulting in under- or over-filling of the water reservoir. Scale can be removed with acid cleaning, but this process is harsh to all metal surfaces, and can reduce the equipment's operating life.

In addition to the time and cost of service calls, scale removal can lead to equipment downtime, negatively impacting sales.

METAL CORROSION

Corrosion is a chemical process in which metals are eaten away, causing components to rust and disintegrate, eventually causing costly equipment to fail. Corrosion rates will vary widely depending upon a number of water quality-related factors, such as acidity (low pH), dissolved corrosive salts, municipal disinfection used and operating temperature. Metal corrosion is permanent and progressive. When rust breaks through the protective layer of the metal, it cannot be fully cleaned, removed or restored to its original condition. This can result in expensive repair visits and ultimately shortens the life of expensive equipment.

OFF TASTE

When it comes to espresso, ingredients are critical to achieving the best tasting product. Improper tasting water and an imbalance of minerals can alter flavour and aroma. Superior-tasting drinks encourage repeat business, and returning visitors lead to increased sales and profits. Everpure systems will insure a delicious espresso every time regardless of the contaminants in the water feeding the application.



WORLD BARISTA CHAMPIONSHIPS

THE ONLY WATER TREATMENT PRODUCTS APPROVED FOR USE BY WBC COMPETITORS



COMMERCIAL
EQUIPMENT
ELECTRICAL
SPECIAL MENTION

MRS-600HE RO SYSTEM

THE MOST EFFICIENT
FOODSERVICE REVERSE
OSMOSIS SYSTEM AVAILABLE

The MRS-600 RO system dramatically reduces water waste and consumes less energy, whilst providing high quality premium water with reduced costs and increased efficiency.



SYSTEM FEATURES

High output / high efficiency configurable Reverse Osmosis systems rated at 2,270 litres per day nominal.

A conventional RO system can require five volumes of water to produce one volume of water that can be dispensed. The remaining four volumes are discharged to the drain. The MRS-600HE systems waste only a small fraction of the total volume, thus reversing the ratio of waste-to-product RO water relationship.

With an average recovery of 78%, the MRS-600HE system only disposes ~ 1/4 of a cup of water for each cup of coffee brewed. By contrast, conventional RO systems (20% recovery) send four volumes of water to the drain for each volume of coffee produced

CLARIS ULTRA

SOPHISTICATED FILTER
TECHNOLOGY FOR WATER
MANAGEMENT

The CLARIS ULTRA water filter system is designed to meet the precise standards of speciality coffee houses. The unique system combines sophisticated filtration technology with smart engineering in a 6-stage filtration process. The system's exclusive DUO-BLEND bypass valve technology provides a consistent and precise carbonate hardness level adjustment resulting in optimised ingredient water quality, and enhanced corrosion protection for the equipment.

CARTRIDGE FEATURES

- Protects equipment from corrosion
- DUO-BLEND by-pass technology for the precise adjustment of carbonate hardness
- 6-stage filtration process
 - Pre-filtration
 - Carbonate hardness adjustment
 - Fine filtration
 - 5 micron particle filter membrane in combination with a high efficient activated carbon absorption media at the filter outlet
- Removes carbonate hardness, colour, unpleasant odours and tastes
- Position vertically or horizontally



CONSERV™ 75E

HIGH EFFICIENCY REVERSE
OSMOSIS SYSTEM FOR
ESPRESSO MACHINES

- With a blending valve, you can adjust to the right balance of minerals for optimal ingredient water for espresso
- Provides protection against off-taste and odour while removing particulates and dissolved solids
- System output rated at 192 litres per day. NSF Certified.
- Adaptable for ice applications via prefilter inlet
- Includes accessory on-board tank for added capacity during periods of peak demand
- Compact design permits wall mount, counter-top or under counter installation



SYSTEM INCLUDES

- Pretreatment carbon filter
- High efficiency RO membrane cartridge
- Incorporated RO water storage tank
- Post treatment carbon filter
- Calcite feed cartridge and blending valve to accurately control water mineral content



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