



**YOU USE THE FINEST
INGREDIENTS,
WHY NOT THE
BEST WATER?**

BRITA Professional Filter Solutions

From cooking fine cuisine to cleaning cutlery –
use only the best water.



 **BRITA®**

Streamline your kitchen tasks with BRITA-enhanced water.



First-class water: the key ingredient for first-class catering.

300 servings of perfectly cooked fish or meat with crisp vegetables, plus a wide variety of other dishes on the menu – that is the reality of a commercial kitchen. Quality and service are what count in the catering business. Dishes prepared just right, and at just the right time, must be presented quickly and in an appetising manner.

Against this background, water plays a vital role in every kitchen. Nothing else is as versatile, or as important – it is an essential ingredient in cooking and cleaning alike. In fact, catering professionals who want to enhance efficiency in their kitchen should consider the quality of their water. Whether for steam generation in a combi steamer, the preparation of a perfect espresso or to achieve spotless results when washing glasses, cutlery and crockery: the correct water – enhanced by BRITA – always achieves that certain something extra.



What is BRITA-filtered water?

BRITA filtration systems are designed to ensure mains water meets the specific needs of professional caterers – no matter what the composition of the local water supply. The filtered water contains a balanced mix of minerals, such as calcium and magnesium. It has the ideal hardness level for use in high-end kitchen equipment. And any unwanted elements that could impact or mask aroma and taste are removed.

Better for your equipment, Better for your business.

BRITA filtration systems improve the quality of the water used to brew coffee and tea, and to cook, clean and prepare your food. BRITA-enhanced water also extends the service life of the equipment in your restaurant kitchen. All key components are reliably protected against limescale and deposits of unwanted minerals, such as gypsum.

By guarding against damage in this way, you increase the reliability and operational availability of your valuable appliances. And by avoiding repairs and reducing maintenance effort, you generate savings that boost your bottom line. Plus, the comprehensive range of BRITA water-filtration systems means you can be sure of finding the right solution for your catering business.



Take advantage of a proven maintenance concept.

Brita's portfolio of water-filtration solutions has been put to the test in diverse catering tasks. What's more, it is backed by a coherent and effective maintenance concept. From extensive experience, we understand that the combination of excellent service – provided by our trained professionals – and user-friendly solutions is ensuring a consistent water quality. Whether you choose to replace filters yourself, or entrust this task to our skilled service team, BRITA water-filtration systems are easy and cost-efficient to maintain.

Water that is equal to the task – whatever it may be.



For excellent taste and maximum protection.

Catering professionals are under constant pressure to keep costs down, but still need to deliver fresh, great-tasting food to be successful. Combi steamers that function faultlessly are an important prerequisite. Using water specially tailored to the tasks at hand, you can be confident that the customer receives food of the highest quality.

PURITY Steam filters from BRITA Professional treat water in a way that ensures less downtime, as equipment is protected longer against limescale deposits. All of this leads to smoother operations and a more profitable kitchen.



Good coffee is part and parcel of today's dining experience.

Concluding a meal with a cup of coffee has become a cherished routine in canteens, cafeterias and other places where catering is used.

PURITY filters have been specifically tailored to the water requirements of professional coffee machines. With the ideal mineral composition, aromas from ground coffee beans can develop fully. Any unwanted elements affecting taste and aroma are removed, ensuring a crema with the desired colour and consistency – and ensuring the joy of a perfect brew. In addition, PURITY filters protect your coffee machines against limescale and gypsum build-up.



Sparkling results all round.

The demands placed on catering can turn up the heat in the kitchen. In such a high-pressure working environment, there is no time for unnecessary work – for example, polishing cutlery. However, diners expect spotless glasses and utensils, so the dishwashers must deliver perfect results every time.

With PURITY Clean filters you can be confident of smear-free glasses and cutlery. Not only do you benefit from effective yet gentle cleaning, BRITA Professional filters also protect your equipment from limescale deposits on heating rods and other machine parts – reducing downtime and cutting avoidable costs.



PURITY – professional-grade water filters for caterers and commercial kitchens.

All filter solutions from the PURITY family meet the same standards: to ensure optimum water quality, the highest product safety and simple operation for various applications and water conditions.

Outstanding quality: day in, day out.

Each PURITY filtration system comprises perfectly matched filter components suitable for a variety of tasks.

- Decarbonising filters reduce carbonate hardness for reliable machine protection and ensure the ideal mineral composition for the respective application – with bypass options up to 70 %
- Pure activated carbon filters remove unwanted taste and aroma elements and retain particles for the best results
- A unique flow control and innovative IntelliBypass® technology contribute to consistent water quality over the entire life of the filter

Excellent product safety and durability.

- Carefully tested pressure vessels, an audible locking catch mechanism and visual safety symbols ensure the highest possible product safety
- Precise data logging using an innovative measurement and display unit with Advanced Control System (ACS) technology
- Robust filter housings tested for burst pressure using static and dynamic strength tests
- Regular certification by independent institutions

Easy to install and easy to use.

All filters need to be replaced. With this in mind, we at BRITA design our products to be easy to use, and easy to maintain. And thanks to intelligent, proven technology, our PURITY filtration system is just that.

- Filter replacement is possible without tools
- Water shortcut in the PURITY C heads – the machines continue to run during cartridge exchange
- Simple rinsing and bleeding of the filter by integrated flushing valves in the filter head is simple and convenient
- Operation of almost all filters is possible both vertically and horizontally



PURITY – the filtration products for commercial kitchens.

This is an overview of the complete range of PURITY filtration products, designed specifically for catering professionals. BRITA Professional has the right solution for you, providing the ideal water for your needs – no matter what the composition of your mains supply.



PURITY Quell ST

PURITY C Quell ST

PURITY Steam

PURITY C Steam

| Technology | Decarbonisation | | Decarbonisation | Decarbonisation | Decarbonisation |
|-----------------------------------|---|---|--|---|---|
| Application | Specially developed for use in catering, fine dining and vending sectors, for instance coffee and espresso machines. | | | Optimum water quality for the bakery and steam ovens | Optimum water quality for for small to mid-sized steamers and ovens |
| Filter sizes and capacity | 450, 600, 1200 4,217 l – 13,187 l* | C50, C150, C300, C500, C1100 660 – 11,500 l* | | 450, 600, 1200 3,680 l – 10,800 l* | C500, C1100 4,675 l – 7,907 l* |
| Main benefits and differentiators | <ul style="list-style-type: none"> • Elements, such as chlorine, that could impair taste and aroma are reduced for improved taste • Limescale deposits and the associated machine breakdowns are reduced, as are additional service and repair costs • For uninterrupted operation of downstream appliance • Always the right decision if high flow rates are required (up to 500 l/h with one bar pressure loss) | | <ul style="list-style-type: none"> • Flow rate of up to 150l/h with 1 bar pressure loss • Impressively simple to handle. Fits even under tight installation conditions | <ul style="list-style-type: none"> • Limescale deposits and the associated machine breakdowns are reduced, as are additional service and repair costs. Fine steam jets remain open longer • Elements, such as chlorine, that could impair taste and aroma are reduced for improved taste • Bypass settings are specially adapted to direct injection and boiler systems • For uninterrupted operation of downstream appliance • Always the right decision if high flow rates are required (up to 500 l/h with one bar pressure loss) | <ul style="list-style-type: none"> • Improved flow rate of up to 300 l/h with 1 bar pressure loss. • Impressively simple to handle. Fits even under tight installation conditions |
| Results | Reliable reduction in the carbonate hardness and thus limescale | | | <ul style="list-style-type: none"> • Outstanding and consistent water quality • Baked products, fish, meat and vegetables are cooked to their best | |



| PURITY C Finest | PURITY Clean / PURITY Clean Extra | PURITY C50 Fresh | PURITY C1000 AC |
|--|--|--|--|
| Softening | Partial & total demineralisation | Activated carbon filtration | Activated carbon filtration |
| Authentic espresso results from perfect water | Professional washing of high-quality cutlery, superior glasses and fine crockery directly at the bar | Professional water optimisation especially for hot water appliances such as coffee machines in soft water areas | For cold water filtration, for instance water dispensers. |
| C150, C300, C500, C1100 1,100 l - 6,000 l* | 1200 Purity Clean: 12,000 l* Purity Clean Extra: 5,000 l* | C50 15,000 l* | C1000 10,000 l* |
| <ul style="list-style-type: none"> • Optimised water for espresso preparation and optimum machine protection • A thick, golden-brown crema that lasts • Optimum results for all espresso based coffee specialities • Reduction of elements that negatively affect aroma and taste • Reliable protection for professional coffee machines from limescale and gypsum deposits | <ul style="list-style-type: none"> • Effective for raw water and high carbonate hardness and harmless additional mineral content • Glasses, white crockery and cutlery look clean and unmarked - without any hand polishing • Flow rate of up to 850 l/h with one bar pressure loss | <ul style="list-style-type: none"> • Best possible machine protection even in soft water regions with high particle density • Reduction of chlorine and all other substances that negatively affect aroma and taste, thanks to the activated carbon filter | <ul style="list-style-type: none"> • All raw water is filtered - no cloudiness and the best taste and aroma in the end product • Particles are retained down to 0.5 µm in accordance with NSF Standard 42 • Protection of equipment, significantly reduced machine downtime |
| Unique, intensive espresso taste with full body and authentic aroma | Partially / totally demineralised water for first-class washing results | Experience pure coffee enjoyment and fresh water for hot coffee delicacies | Optimised water for refreshing drinks |

* Information provided is based on typical operating conditions.
More specific details on capacity can be found in the corresponding BRITA Professional data sheets or operating manuals.
BRITA filters should only be used with water of potable quality.



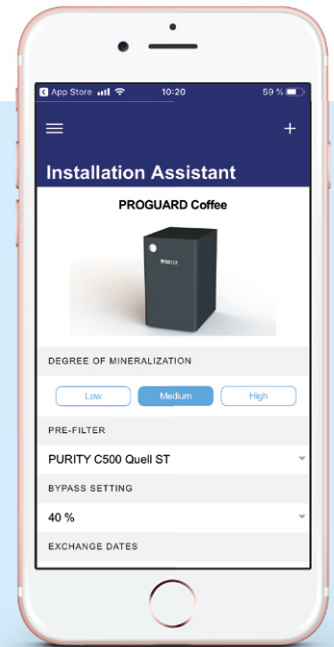
BRITA Professional Filter Service App

The new Filter Service App is your ideal assistant. This unique, comprehensive tool helps determine the right type and size of filter for your precise needs. It provides detailed installation guidance for service engineers, calculates when cartridges will need replacing – and has a wealth of other, innovative capabilities.

Download for free on



Or visit <https://professional.brita.net/app>



Your source of better water.

For more information, simply contact us:

BRITA GmbH

Heinrich-Hertz-Strasse 4 | 65232 Taunusstein | Germany

Tel.: +49 6128 746-5765 | Fax: +49 6128 746-5010 | professional@brita.net | www.professional.brita.net

BRITA Water Filter Systems Ltd.

BRITA House | 9 Granville Way | Bicester | Oxfordshire OX26 4JT | Great Britain

Tel.: +44 844 742-4990 | Fax: +44 844 742-4902 | clientservices@brita.co.uk | www.brita.co.uk