

DOESN'T FIVE-STAR QUALITY REQUIRE FIVE-STAR WATER?

BRITA Professional Filter Solutions

Make water from a proven filtration system
your restaurant's secret ingredient.

 BRITA®

Great chefs know the value of great water.



High-quality water is the basis for high-quality cuisine.

Nothing in your kitchen is as versatile, and important, as water. It is the key ingredient in almost all hot and cold beverages. It ensures your crockery is spotless, and your glasses clean. And, of course, every chef cooks with water. Given its central role, can your restaurant afford to skimp on its quality?

In high-class cuisine, a great deal of time and care is dedicated to the selection of the ingredients and their professional preparation. The same care should be given to the water you use. Whether for steam generation in a combi steamer, the preparation of a perfect espresso or to achieve spotless results when washing glasses 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 tap water meets the specific needs of premium restaurants - 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.



Protect your equipment - and your bottom line.

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 business.





Steam, brew, clean – to the highest standards.

Vegetables with vibrant colours and fish cooked to perfection – when food comes out of a combi steamer like this, you know your customers will enjoy it. With PURITY Steam filters from BRITA Professional being specifically developed for combi steamers, you are laying the foundation for the best results. This BRITA-enhanced water delivers improved taste and appetising appearance. And by preventing limescale in steam nozzles, you will reduce cleaning and maintenance effort.



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.



Delicious water makes for delicious coffee.

The perfect coffee rounds off a first-class meal and helps create a memorable dining experience. 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. Unwanted elements affecting taste and aroma are reduced, ensuring a crema with the desired colour and consistency. And your equipment is being protected against limescale and gypsum build-up.



Spotless results every time.

An earthy Barolo swirls slowly in a crystal glass and develops visually and in flavour. For this moment, pristine glasses are a must. The PURITY Clean filters from BRITA Professional reduce all or some of the ions that cause the formation of limescale and mineral deposits. This saves time as manual glass polishing is not required. As a result, hygiene is better and breakages reduced to a minimum. The result is gleaming crockery and shining glasses. In addition, the machines are reliably protected from limescale deposits, which significantly reduces ongoing cleaning and servicing costs.



PURITY – the water filtration system for premium restaurants.

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 systems comprises perfectly matched filter components suitable for a variety of tasks.

- Decarbonising filters reduce carbonate hardness for reliable machine protection as well as offering the optimum mineral composition for the respective application – with bypass options up to 70 %
- Pure activated carbon filters remove unwanted taste and aroma elements as well as retaining particles for the best results
- A unique flow control as well as the innovative IntelliBypass® technology lead to constant 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 if the cartridge is not installed
- Simple rinsing and bleeding of the filter by integrated flushing valves in the filter head make handling and operation simple and convenient
- Operation of almost all filters is possible both vertically and horizontally



PURITY – the filtration products for high-class dining establishments.

This is an overview of the complete range of PURITY filtration products, designed specifically for restaurants. 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 Steam

PURITY C Steam

PURITY Quell ST

PURITY C Quell ST

| | PURITY Steam | PURITY C Steam | PURITY Quell ST | PURITY C Quell ST |
|-----------------------------------|--|--|---|--|
| Technology | Decarbonisation | Decarbonisation | Decarbonisation | Decarbonisation |
| Application | Optimum water quality for the bakery | Proven technology re-invented for small to mid-sized steamers and ovens | Specially developed for use in catering, fine dining and vending sectors, for instance coffee machines and bakery equipment | |
| Filter sizes and capacity | 450, 600, 1200 3,680 l – 10,800 l* | C500, C1100 4,675l – 7,907l | 450, 600, 1200 4,217 l – 13,187 l* | C50, C150, C300, C500, C1100 660 – 11,500 l* |
| Main benefits and differentiators | <ul style="list-style-type: none"> • High capacity with reliable reduction of limescale formation • Fine steam jets remain open longer • Bypass settings specially adapted to different steamers and ovens • Maximum product safety • For uninterrupted operation and safe use • Simple to use | <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 • Improved flow rate of up to 300 l/h with 1 bar pressure loss • Bypass settings are specially adapted to direct injection and boiler systems | <ul style="list-style-type: none"> • Reduce unwanted elements that affect taste and aroma • Provide optimum product quality • Maximum product safety for uninterrupted operation and safe use • Always the right decision if high flow rates are required | <ul style="list-style-type: none"> • Impressive simple handling and fitting even in tight installation conditions |
| Results | Outstanding and consistent water quality | Baked products, fish, meat and vegetables are cooked to their best | Reliable reduction in the carbonate hardness and thus limescale | |



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 in soft water
areas

The filter cartridge reliably
retains residues in the water
that can negatively affect the
taste, aroma or appearance of
the end product

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*

- 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

- 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

- Reliable protection and 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

- 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

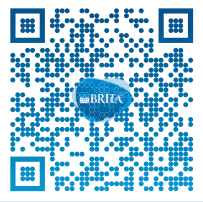
Unique, intensive espresso
taste with full body and
authentic aroma

Partially / totally demine-
ralised water for firstclass
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