

# 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.



# 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.



### 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.



### 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.





## 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 C iQ – The first data-controlled water filter system

PURITY C iQ is more than a filter cartridge. It is a solution that combines a filter, a filter head and an online cloud-based portal to deliver accurate data on key parameters in real time – giving you actionable information for better decision-making and enhanced predictive maintenance. That, in turn, helps you safeguard equipment against limescale, ensure consistent cup quality, and cut costs through greater service efficiency.



# 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 C iQ |
|--|--------------|----------------|-----------------|---------------------------------|
|--|--------------|----------------|-----------------|---------------------------------|

|                                   |  |  |   |  |
|-----------------------------------|--|--|---|--|
| 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<br>3,680 l – 10,800 l*  | C500, C1100<br>4,675 l – 7,907 l*  | 450, 600, 1200<br>4,217 l – 13,187 l*   | C50**, C150, C300, C500, C1100<br>660 l – 11,500 l*  |
| Main benefits and differentiators | <ul style="list-style-type: none"> <li>• High capacity with reliable reduction of limescale formation</li> <li>• Fine steam jets remain open longer</li> <li>• Bypass settings specially adapted to different steamers and ovens</li> <li>• Maximum product safety</li> <li>• For uninterrupted operation and safe use</li> <li>• Simple to use</li> </ul> | <ul style="list-style-type: none"> <li>• Limescale deposits and the associated machine breakdowns are reduced, as are additional service and repair costs. Fine steam jets remain open longer</li> <li>• Elements, such as chlorine, that could impair taste and aroma are reduced for improved taste</li> <li>• Improved flow rate of up to 300 l/h with 1 bar pressure loss</li> <li>• Bypass settings are specially adapted to direct injection and boiler systems</li> </ul> | <ul style="list-style-type: none"> <li>• Reduce unwanted elements that affect taste and aroma</li> <li>• Provide optimum product quality</li> <li>• Maximum product safety for uninterrupted operation and safe use</li> <li>• Always the right decision if high flow rates are required</li> </ul> | <ul style="list-style-type: none"> <li>• Impressive simple handling and fitting even in tight installation conditions</li> <li>• PURITY C iQ: Easy installation, complete control and transparency thanks to the data-driven iQ water filtration system</li> </ul> |
| 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 C iQ

PURITY C1100  
XtraSafe

PURITY Clean /  
PURITY Clean Extra

PURITY C50 Fresh

Softening

Total demineralisation

Partial & total  
demineralisation

Activated carbon filtration

Authentic espresso results  
from perfect water

This cartridge delivers tar-  
geted protection against cor-  
rosive water for coffee and  
steaming-making equipment

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

C150, C300, C500, C1100  
1,100 l - 6,000 l\*

C1100  
User-specific capacity calcu-  
lation via BRITA Professional  
Filter Service App

1200  
Purity Clean: 12,000 l\*  
Purity Clean Extra: 5,000 l\*

C50  
15,000 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
- PURITY C iQ: Easy installation, complete control and transparency thanks to the data-driven iQ water filtration system

- Specially designed for water high in salts and gypsum
- Dual defence: two ion exchangers protect your equipment against corrosion, limescale and gypsum deposits
- Filtration bypass settings are tailored specifically to steaming food and brewing coffee

- 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

Unique, intensive espresso  
taste with full body and  
authentic aroma

Make great coffee and  
steamed dishes, and extend  
the life of your equipment -  
even where mains water is  
high in salts and gypsum

Partially / totally demine-  
ralised water for firstclass  
washing results

Experience pure coffee  
enjoyment and fresh water  
for hot coffee delicacies

\* 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.

\*\* Not available for PURITY C iQ

# BRITA Recycling Program



Environmental protection and recycling are part of the BRITA corporate philosophy. As early as 1992, we established a recycling programme for our filter cartridges – the first in our industry. Our plant in Taunusstein, Germany, processes cartridges from both the hospitality industry and private households.

Learn more about the BRITA Recycling program: [brita.co.uk/recycling-professional](https://brita.co.uk/recycling-professional)

# BRITA Professional Filter Service App

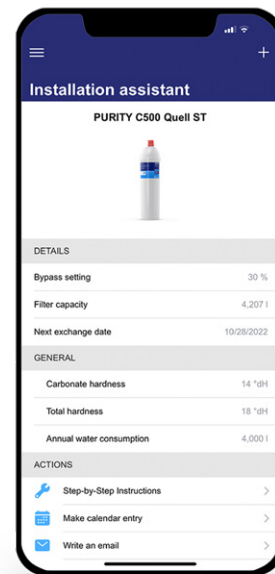


The Filter Service App is your ideal assistant. This unique, comprehensive tool helps determine the right type and size of filter for your precise needs. It provides detailed installation guidance for service engineers, calculates when cartridges will need replacing – and has a wealth of other, innovative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

Download for free on



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



## What's in your water? BRITA can help you determine your water's composition – and tailor it to your unique needs.

For more information please contact:

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