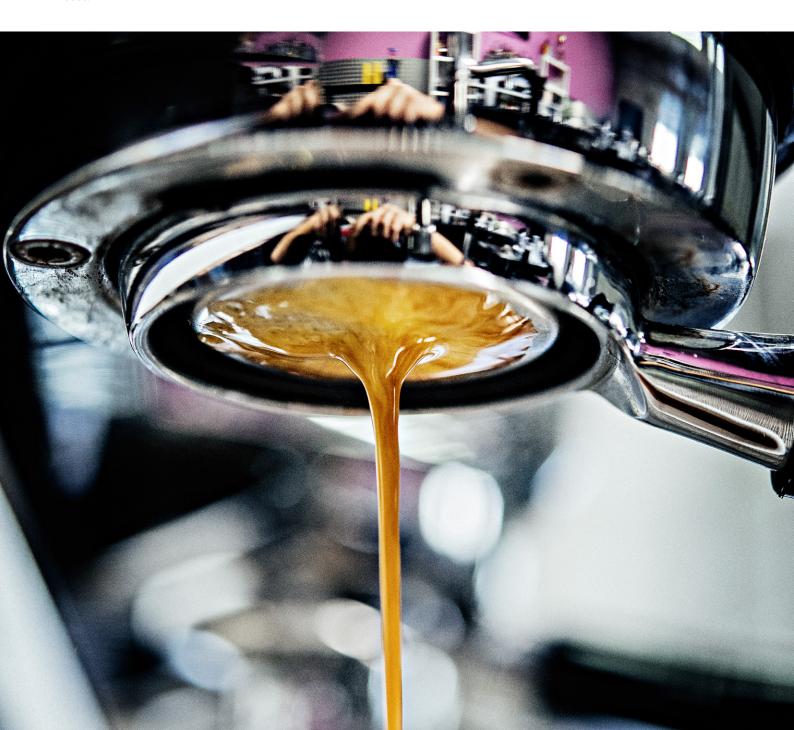


Great water. Great coffee and baked goods.

Great-tasting coffee and pastries start with high-quality water.

Water is essential – to brewing coffee, baking pastries, cleaning kitchen equipment, and other tasks. But water is more than simply H_2O . It typically contains a variety of minerals and other dissolved solids that can vary greatly from region to region. Although invisible to the naked eye, these can have a major impact on the taste, consistency and appearance of beverages and baked goods. To help achieve the best brews and the tastiest treats, BRITA offers a broad range of filters to tailor water to unique needs.







Better crema, finer aroma, improved taste - with the right water

Coffee is part and parcel of our modern lifestyles. And the quality of the water that goes into each and every cup makes a difference. If the coffee tastes bitter, for example, overly soft water is generally the culprit. But excessively hard water prevents the aroma from developing, resulting in blandness.

With BRITA filtration systems, it is possible to optimise tap water for coffee-making, whatever the mineral composition of the local supply. The filtered water contains a balanced mix of minerals, such as calcium and magnesium, and is ideal for brewing coffee. Any unwanted elements that could impact taste or aroma are effectively removed.



Delicious water for delicious baked goods

If bakeries are to survive and thrive in today's fiercely competitive environment, they must serve freshly made, attractive goods. To ensure first-rate results every time, the quality of the dough is key - and the water composition, too, must be just right.

Water is employed, for instance, in the steaming process that gives a lovely sheen to light, fluffy baked goods. And when dishwashers are subject to heavy use, the right water composition can ensure sparkling results.



Protect your equipment - and your bottom line.

Not only can BRITA filtration systems improve the taste of your beverages, BRITA-enhanced water also extends the service life of your coffee-making and other equipment. All steam nozzles and other key components are protected against limescale and mineral deposits. By guarding against damage in this way, you increase the operational availability of your machinery. And by avoiding repairs and downtime, you generate savings that boost your bottom line. A comprehensive range of BRITA water filters means you can be sure of finding the right choice for your business.

BRITA's answer

PURITY and BRITA PROGUARD Coffee filtration products from BRITA Professional cater to a wide range of café and bakery requirements. Filtration remains constant over the entire life cycle, consistently tailoring the water's mineral composition to the task at hand – for reliably great-tasting results, whatever the local water supply.

PURITY

All PURITY filter solutions are designed to deliver excellent water quality, outstanding product safety and simple operation for diverse applications and water types.

Outstanding quality: day in, day out.

- Decarbonising filters reduce carbonate hardness for reliable equipment protection. They provide the ideal mineral composition for each task - with bypass options up to 70 %
- Pure activated carbon filters remove unwanted substances to ensure a fresh taste
- Unique flow control and innovative IntelliBypass* technology ensure consistent water quality

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.

- Filter replacement is possible without tools
- Water bypass in the PURITY C heads machines continue to operate even if cartridge is not installed
- Simple rinsing and bleeding of the filter by integrated flushing valves in the filter head
- Most filters can be installed vertically or horizontally

BRITA PROGUARD Coffee

BRITA PROGUARD Coffee is BRITA's solution for particularly challenging scenarios – where local water contains high levels of corrosive chlorides and/or sulphates. The patented multi-cartridge solution combines a reverse osmosis (RO) membrane with mineralisation and pre-filtration technology, all in a single, effective unit.

New addition to our coffee portfolio



Mineralisation for a tailored taste.

- Consistent mineralisation for great-tasting coffee
- A choice of up to three mineralisation levels to tailor water to specific needs and preferences with the BRITA TasteSystem
- In line with recommendations from the Specialty Coffee Association (SCA) and the German Coffee Association

Safe and simple to install, use and service.

- Where mains water pressure is above 3 bar, BRITA PROGUARD Coffee operates without the need for electricity – no power connection is required. Should the pressure be lower, then an electric booster pump can be readily installed.
- To be used in conjunction with the free BRITA Professional Filter Service App; the app provides guidance for selecting, installing and replacing filters, and much more



Reliable protection of equipment.

- Salt retention rate of over 97 % prevents corrosion*
- BRITA three-fold machine protection against corrosion, limescale and gypsum deposits, and associated faults and downtime.
- Resulting filtrate is pH neutral (6.5 to 7.5)

PURITY and BRITA PROGUARD – filtration solutions for coffee machines and bakery equipment.







BRITA PROGUARD Coffee

PURITY Quell ST

PURITY C Quell ST

Technology	Reverse osmosis, mineralisation	Decarbonisation	Decarbonisation	
Application	Ideal for making high-quality coffee in regions with challenging water compositions (high in chlorides, sulphates)	Specially developed for use in catering, fine dining and vending sectors, for instance coffee and espresso machines		
Filter sizes and capacity	50, 300, 500, 1100 Capacity varies by situation. Corresponding BRITA Professional Filter Service App helps determine the right filter.	450, 600, 1200 4,217 l - 13,187 l*	C50, C150, C300, C500, C1100 660 - 11,500 I*	
Main benefits and differentiators	 A choice of mineralisation levels in line with individual preferences, for consistently great-tasting coffee Protects against corrosion and associated machine break- downs; salt retention rate of over 97 % 	 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 150l/h with 1 bar pressure loss 		
	• pH-neutral filtrate (6.5 - 7.5)	500 l/h with one bar pressure	• Impressively simple to handle.	

loss)

Results

Reliably excellent water quality and mineralisation for great coffee

• Non-electric operation (where

water pressure is sufficient)

Reliable reduction in carbonate hardness and limescale



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



Fits even under tight installa-

tion conditions

PURITY and BRITA PROGUARD - Filtration solutions for coffee machines and bakery equipment.







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PURITY C Steam

Fits even under tight installati-

on conditions

PURITY C Finest

Technology	Decarbonisation	Decarbonisation	Softening	
Application	Optimum water quality for bakery and steam ovens	Optimum water quality for small to mid-sized steamers and ovens	Authentic espresso results from perfect water	
Filter sizes and capacity	450, 600, 1200 3,680 l - 10,800 l*	C500, C1100 4,675 - 7,907 *	C150, C300, C500, C1100 1,100 l - 6,000 l*	
Main benefits and differentiators	reduced, as are additional service remain open longer • Elements, such as chlorine, that coreduced for improved taste • Bypass settings are specially adaptive systems	ts, such as chlorine, that could impair taste and aroma are d for improved taste settings are specially adapted to direct injection and boiler		
	 Always the right decision if high flow rates are required (up to 500 l/h with one bar pressure 	 Improved flow rate of up to 300 l/h with 1 bar pressure loss Impressively simple to handle. 	taste • Reliable protection for professional coffee machines from limescale and gypsum	

Results

• Outstanding and consistent water quality

loss)

• Baked products, fish, meat and vegetables are cooked to their best

Unique, intensive espresso taste with full body and authentic aroma

deposits







PURITY C50 Fresh

PURITY Clean/ PURITY Clean Extra

AquaAroma Series/ AquaGusto

Activated carbon filtration

Partial & total demineralisation

Decarbonisation

Application

Professional water optimisation especially for soft water used in hot-water appliances, e.g. coffee machines Professional washing of high-quality cutlery, superior glasses and fine crockery directly at the bar

The filter cartridge for mobile espresso and coffee machines with water tank

Filter sizes and capacity

C50 15,000 l* 1200

PURITY Clean: 12,000 l* PURITY Clean Extra: 5,000 l* AquaAroma: 145 |* AquaAroma Crema: 150 |* AquaGusto: 100 | / 250 |*

Main benefits and differentiators

- 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
- 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
- Reduces the limescale content in drinking water, in order to protect espresso machines and coffee machines against scale build-up
- Constant water pressure and temperature during brewing
- Simple assembly without tools and easy to retrofit

Results

Experience pure coffee enjoyment and fresh water for hot coffee delicacies

Partially / totally demineralised water for firstclass washing results Outstanding and consistent water quality without installation of filter technology

BRITA filters should only be used with water of potable quality.

^{*} 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.
"Must be used in combination with an upstream PURITY C Quell ST pre-filter

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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