



Better water,  
better business.

BRITA Professional Filter Solutions –  
the ideal basis for baking perfection.

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# Better water, better baking, better business.

## It all starts with high-quality water

Your local tap water is so much more than H<sub>2</sub>O. Water dissolves more substances than any other liquid. The composition of mains water can vary greatly from region to region. It typically contains a blend of minerals, organic compounds and more. These can have a major impact on the look and taste of baked goods, and the durability of your machines.

We're here to support you baking delicious bread and pastries, and running a sustainable, thriving business. And how? Through a broad range of filters tailoring the essential ingredient water to your unique needs.



## Protect your equipment – and your bottom line

Water is our source of life, so the environment is a topic close to our hearts. Our water filtration solutions are smart and easy-to-use. They protect your machines and together with our unrivalled recycling programme, help you run your business sustainably.

Filtered water protects machine parts, such as nozzles, from limescale and mineral deposits. This naturally saves energy costs for heating water. Longer term, you reduce downtimes and damage to your valuable equipment. All this protects your bottom line as well as the environment. A longer machine lifetime is good for business and good for the planet.

We established our recycling programme in 1992 and recycle more than 80% of our filters. And in our own subsidiaries we do all we can to save resources and reduce our CO<sub>2</sub> footprint.



## Good for your business. And peace of mind.

### BRITA water filter solutions – your reliable business partner

Business life today is demanding enough! So, we aim to give you complete reassurance when it comes to protecting your professional equipment. Our range of water filters covers all water conditions – even the most challenging. A BRITA filter prevents breakdowns caused by unwanted minerals and particles in your mains water. This reduces repair costs and prolongs the lifetime of your valuable machines. It helps you to save energy, too.

Get in touch with our experienced and well-trained employees. We'll be happy to assist you even after installation and ensure your bakery always runs on full steam!

## Looks good, tastes good!

### Filtered water for irresistible results

For bakeries to thrive in today's dynamic market, freshly made, delicious-looking goods are vital. To ensure first-rate results every time, dough quality is key – and the water composition must be just right, too.

Water is used, for instance, in the steaming process that gives a lovely sheen to light, fluffy baked goods. Bakery dishwashers are also subject to heavy use, and the right water composition can ensure sparkling cutlery, utensils and glassware.

## Smart filter solutions for perfect bread and pastries.

### PURITY filtration technology

PURITY filter solutions deliver excellent water quality, outstanding product safety and simple operation, across all mains water types.

The PURITY systems cater to a wide range of bakery requirements. Filtration works consistently, tailoring the water's mineral composition to the task at hand. So, you can count on perfect baked goods as well as machine protection. Whatever your local water supply.

- Outstanding quality: day in, day out
- Excellent product safety and durability
- Easy to install, easy to use, easy to recycle



## Full steam ahead!

### PURITY Steam

Steam, generated from mains water, can cause damaging build-up of limescale and other deposits. BRITA steam filters optimise water so your baking oven will be perfectly protected. Our filters retain valuable minerals while filtering out chlorine and other taste-impairing substances. The result? Light, fluffy baked goods with an appetising golden sheen.

PURITY Steam - for large, high flow rate ovens and combi steamers. Reduces pressure lost to ensure smoothly operating machines.

PURITY C Steam - proven technology reinvented for small to medium-sized ovens and steamers, bringing all the filtration power and expertise you'd expect from BRITA.



## The all-in-one solution for professional bakery equipment.

### PROGUARD Gastronomy 200

This all-in-one solution uses reverse osmosis (RO) technology to beat challenging water conditions. PROGUARD Gastronomy 200 provides high quality RO filtered water for your oven and demineralised water for your dishwasher. Whatever the composition of your mains water, this filter system can handle it. And with a powerful flow rate, this solution will fulfil all your professional bakery needs.

With PROGUARD Gastronomy 200, you can be sure that your bakery business runs smoothly. The filter system protects your equipment against limescale, gypsum and corrosion - even at fluctuating water demands.



## Dual defence against corrosive water.

### PURITY XtraSafe

In some regions, mains water contains chlorides, sulphates and gypsum, which can cause corrosion. This can damage your oven, meaning extra maintenance effort and earlier replacement of parts. We developed PURITY XtraSafe with these challenges in mind. The filter cartridge's five-step process, with dual ion exchangers, protects against corrosion and limescale build-up.

Our recommended filtration bypass settings help ensure the ideal water composition, with just the right degree of carbonate hardness. Perfect for tempting bread and pastries!



# Filtration solutions for bakery equipment.



	PURITY Steam	PURITY C Steam	PROGUARD Gastronomy 200	PURITY C1100 XtraSafe
<b>Application</b>	<ul style="list-style-type: none"> <li>Baking ovens and combi steamers</li> <li>High capacity with reliable reduction of limescale and taste- and aroma-impairing elements</li> </ul>	<ul style="list-style-type: none"> <li>Small to medium-sized ovens and combi steamers</li> <li>Reliably reduces limescale and taste- and aroma-impairing elements</li> </ul>	<ul style="list-style-type: none"> <li>Baking ovens and combi steamers</li> <li>Reliable protection against corrosion, limescale and gypsum deposits</li> </ul>	<ul style="list-style-type: none"> <li>Baking ovens and combi steamers</li> <li>Targeted protection against corrosive water for all steam-making equipment</li> </ul>
<b>Filter sizes and capacity</b>	450, 600, 1200 3,680 l* - 10,800 l*	C500, C 1100 4.675 l* - 7.907 l*	PROGUARD Gastronomy 200	C1100 User-specific capacity calculation via BRITA Professional Filter Service App
<b>Main benefits and differentiators</b>	<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 ovens and steamers</li> <li>Improved flow performance of up to 500 l/h with 1 bar pressure loss</li> </ul>	<ul style="list-style-type: none"> <li>Significantly reduced machine downtimes due to two premium RO-membranes with a salt retention rate <math>\geq 97\%</math></li> <li>Covers from low water demands with peaks to constantly high demands</li> <li>Individual mineralisation level through adjustable blending of raw water</li> <li>High performing system with sufficient flow rate of 140 l/h (at 15° C inlet water temperature) and 200 l/h (at 25° C)</li> <li>Easy to use display, showing all relevant performance data at a glance</li> </ul>	<ul style="list-style-type: none"> <li>Limescale deposits and the associated machine breakdowns are reduced, as are extra service and repair costs</li> <li>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>Bypass settings are specially adapted to direct injection and boiler systems</li> <li>For uninterrupted operation of downstream appliance</li> </ul>	
<b>Results</b>	<ul style="list-style-type: none"> <li>Reliable reduction in carbonate hardness and limescale</li> </ul>	<ul style="list-style-type: none"> <li>High quality RO filtered water for your oven and total demineralised water for your dishwasher</li> </ul>	<ul style="list-style-type: none"> <li>Prepare perfectly baked goods while extending the life of your equipment – even where mains water is high in salts and gypsum</li> </ul>	
<b>Technology</b>	Decarbonisation	Reverse osmosis, activated carbon filtration	Total demineralisation	

\* 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.

\*\* Operating conditions: raw water pressure >3 bar, continuous flow, flow rate > 5l/h





## Take the BRITA way.

### Our unrivalled recycling programme

Recycling and environmental protection are at the heart of the BRITA way. Back in 1992, we introduced a recycling programme for our filter cartridges – the first in our industry. We recycle cartridges from private households as well as the hospitality industry at our Taurusstein plant, in Germany.

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



## At your service!

### BRITA Professional Filter Service App

Our smart little app helps work out which type and size of filter is just right for your needs. It gives complete installation guidance for service engineers, calculates when cartridges will need replacing – and has plenty more clever and useful capabilities.

Download for free on:  
 Or visit <https://professional.brita.net/app>



## What's in my water? What's the best solution for my bakery equipment? How long do my filters last?

Any questions? Let's talk. We're happy to help.

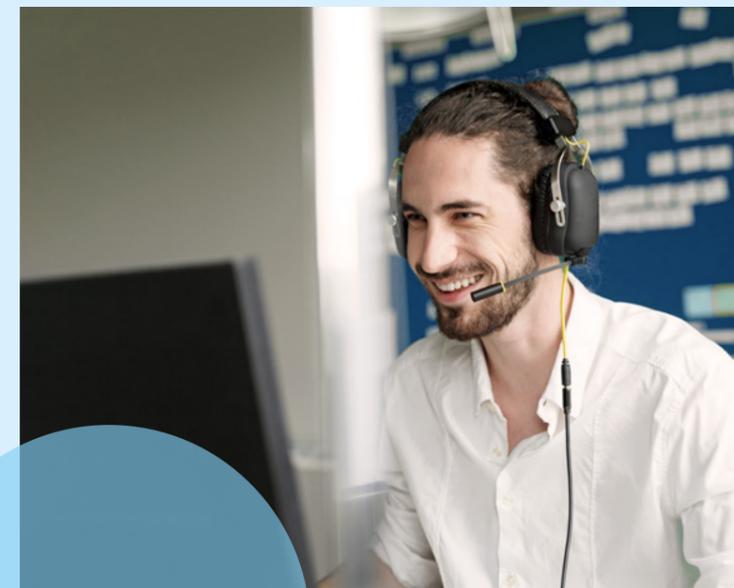
Don't hesitate to contact us with questions about your tap water and an individual filter solution for your business.

Professional Filters hotline:

**+44 1869 365 851**  
 Mon - Fri 8:30 am - 5:00 pm



Here you get directly to our service portal.





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