

PROFESSIONAL WATER PURIFYING TECHNOLOGY FOR THE PROFESSIONAL-GRADE KITCHEN

There are many ingredients that make a great restaurant – excellent food, quality kitchen equipment, good drinks, quick and pleasant service and spotless glassware, just to name a few. Surprising as it may sound, many of these things are largely influenced by the quality of the water used in your professional kitchen.

OUR WATER TREATMENT SYSTEMS WILL ALLOW YOU TO ACHIEVE THE BEST RESULTS WHILE CUTTING DOWN ON MANY UNNECESSARY EXPENSES



*reverse osmosis system APRO-PAP:
plug-&-play RO-system with integrated UV and storage tank*

We proudly present our APRO systems — the heart-and-soul of quality water purification in your professional kitchen

- Manufactured using the highest quality components
- A design that blends perfectly into any professional kitchen interior
- Very compact
- Low noise level
- Made and engineered in Estonia

A cost-effective solution for professional kitchens

Complex approach

Most manufacturers of professional kitchen equipment can provide you with some water-treatment options for their appliances. We, on the other hand, offer you an **all-in-one** water filtration solution that can be connected to all of your kitchen and bar equipment including:

- Coffee-machines
- Convection ovens
- Dishwashing machines
- Bar glass washers
- Ice machines
- Boilers and water heaters
- And many more

Central water treatment technology allows you to avoid dealing with numerous service contracts and cartridges replacements for different water purifying products. In addition to that, you will no longer have to worry about using third-party solutions, in case a manufacturer insists on using “recommended” water treatment filters with their kitchen equipment (the ones usually specified in the warranty).

This will extend the life expectancy of all of your water-using kitchen appliances.



What's good about our APRO system?

PLUG-AND-PLAY

Easily integrates with your commercial kitchen's waterworks.

HANDLES ALL LEVELS OF WATER HARDNESS

Even extremely hard water will become perfectly soft and pure after being processed by the system, which will extend the life expectancy of your appliances and lower your maintenance costs.

THOUGHTFUL DESIGN

Created by experienced engineers, the system successfully employs water recirculation technology in order to minimize water usage.

SAFETY

Equipped with water quality monitors that allow you to ensure that the system is functioning properly. Pump protection minimizes the risk of machine/system damage.

How cost-effective is it?

Direct savings

DISHWASHING MACHINE

- Cuts detergent use by up to 50%
- Cuts rinsing aid use by up to 70%
- Cuts lime-scale removal costs by 100% — allows you to get rid of the pesky hard water stains and signs for good
- Almost completely eliminates the risk of dishwasher breakage due to heating element corrosion = eliminates machine downtime
- Cuts overall maintenance costs

BOILER

- Heating water using clean, corrosion free heating elements saves you up to 30% in energy costs
- Almost completely eliminates the risk of breakage due to heating element corrosion = no equipment downtime
- Cuts overall maintenance costs

STEAM AND OTHER WATER-USING OVENS

- Cuts nozzle and heating element replacement and maintenance costs
- Eliminates the need for purchasing, installing and maintaining these components

COFFEE MACHINE

- Eliminates the need for special detergents and inbuilt water filters — cuts costs by up to 100%
- Eliminates the time and effort necessary for cleaning out lime-scale
- Eliminates the need for replacing heating and other elements of the coffee machine that get damaged due to high salt and mineral presence in water
- Cuts overall maintenance cost
- No lime-scale build-up clogging your milk frother/steam generator
- Delicious water without any odors and unpleasant flavors that is perfect for making espressos

ICE MACHINE

- Water additives do not clog nozzles
- The pump stays clean and free of sediments
- Freezing takes up less energy
- Much more pure and transparent looking ice
- No water impurities = no cloudy white spots on ice cubes

REFRIGERATED DISPLAY CASE

- Cuts equipment cleaning labor costs
- Cuts detergent and special cleaning agents costs

SERVING LINE (STEAM TABLES)

- Up to 30% less energy required for water heating and temperature control
- No lime-scale/corrosion on heating elements — no special cleaning agents costs nor other costs that come with replacing and maintaining lime-scale covered elements

DRINKING AND SERVING WATER

- Serving water in glass pitchers
- Tap water is crystal clear, no unpleasant odors or flavors. Perfect for making water-based vitamin drinks with fruit — purified water is better infused with flavors.

Indirect savings

- No need to wipe glassware dry after washing
- No oily film on tea = more aesthetic look + less cleanup
- Cuts costs on lime-scale detergents for cleaning kitchen equipment
- Cuts labor costs for cleaning commercial kitchen space and equipment
- Protects clients from foodborne illnesses that can be caused by bacteria in tap water.

