A ODVÁPNENIE VODY

OVLÁDACIE VENTILY

POLOAUTOMATICKÉ

- ECO-4 E, King E, Pluton E

AUTOMATICKÉ

- Mini
- ECO-5 NEW!
- King
- Blu
- Softener
- Mini Boy
- Senior
- Pluton
- Maxi Boy
- Elegant / Maxi Elegant
- HOT series (pre horúcu vodu)
- Duosoft
- Centrálne stanice úpravy vody
- Duplex

B ODSOLENIE

ÚPLNÉ ODSOLENIE

- MVE
- DF – Metóda reverznej osmózy

ČIASTOČNÉ ODSOLONIE

- MTE
- MTE-R
- STU - Jednotka na úpravu parou NEW!

C ČISTENIE VODY

- AF-C2/C2DUO/AF-C4
- Cube Line
- Blue Line
- Aqua Purion
- Coffee Genius
- SF 10
- Sterilizátory vody UV Lampy

D DÁVKOVAČE VODY

E PRÍSLUŠENSTVO

- Vodomery
- Regeneračné zariadenia
- Nástroje na testovanie vody

VODA pre

Voda privádzaná do umývačky je primárnym umývacím prostriedkom a jej kvalita je veľmi dôležitá pre získanie čistého riadu, lesklého príboru alebo skla bez škvŕn a fľakov.

Zmäkčovanie vody je základná technológia, ktorá chráni umývačku riadu pred usadzovaním vodného kameňa a niekoľkonásobne zvyšuje účinnosť umývacieho prostriedku.
Ide o veľmi dôležitú technológiu pre umývačky riadu.

UMÝVAČKY POHÁROV A RIADU

Čiastočná alebo celková
demineralizácia/odsoľovanie navyše zaisťuje dokonalé sklo a príbory bez potreby leštenia a chráni pred vodným kameňom.

Upozorňujeme tiež, že pri použití mäkkej vody by ste mali znížiť množstvo umývacieho prostriedku o 50 % a keď je voda čiastočne alebo úplne demineralizovaná, množstvo oplachovacích kvapalín by sa malo znížiť približne o 80 %.

KONVEKTOMATY

In the combi steamer ovens, the water is used as steam and to clean the device. For washing the chamber of the Oven only **soft water** is required, but to produce steam, water should be at least **partially demineralized**.

Soft water will protect against calcium and magnesium deposits – limescale formation. Partially desalinated water will protect against deposits formed when the combi steamer oven chamber or window is drying. **MTE** Technology is optimal solution for the combi-steamer ovens (page 32-35)

Depending on the geographical location, there are areas where water can be highly mineralized. Therefore complete demineralisation should be used for steam production (the best method is by reverse osmosis - **DF**), together with compact water softener for the cleaning process. (page 30-31)

The ice cubes should be perfectly transparent and made from bacteriologically pure water. Ice cubes should be also devoid of all taste and smell. Moreover, when water hardness is above 15 German degrees the ice cube machines are exposed to limescale formation. The common phenomenon observed in ice cubes is the development of microorganisms, algae. **CUBE LINE** filter meets all the conditions to ensure proper water quality for the ice cube machines (page38).

However when water hardness level is very high, an automatic softener should be used.

If the mineral content (TDS level) exceeds 400 mg/l an ice cube machines often fails to obtain crystal clear ice cubes, then the only method to use is the reverse osmosis system:

DF (page 30-31).

VÝROBNÍKY ĽADU

KÁVOVARY

Water for brewing coffee and tea should be very carefully prepared. It should provide excellent brew quality and at the same time protect the machine against limescale.

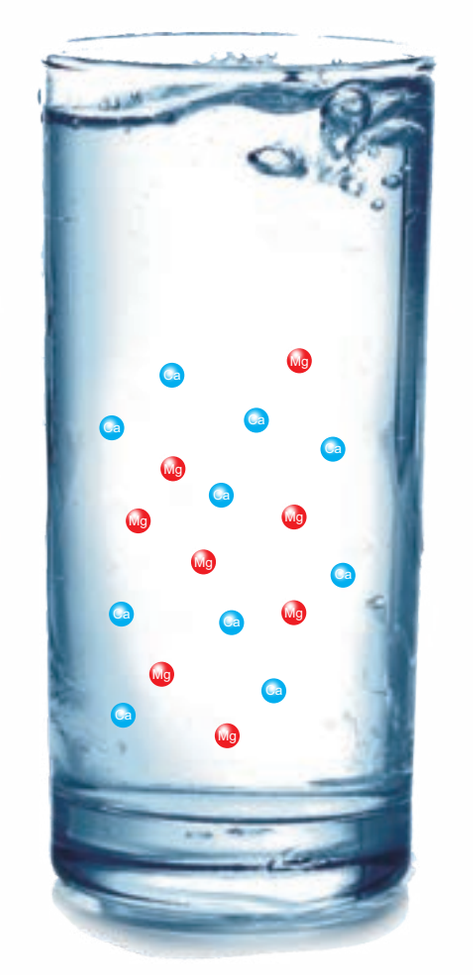
The simplest and basic water treatment system is **softening** (page 9-22). During this process, we already provide decent quality brewing. However, it is not recommended to soften water completely. The optimal value of the general hardness is the range between 4-7 German degree. Therefore, when using a softener, make sure to use a hardness regulator (hard and soft water mixer)

The combination of softening, partial demineralization and filtration gives you the most suitable water to get the perfect brew. This provides the **Blu Line** (page 39) and Aqua Purion (page 40). This filters remove the carbonate hardness, while filtration removes any substances that cause unpleasant taste or smell from the water.

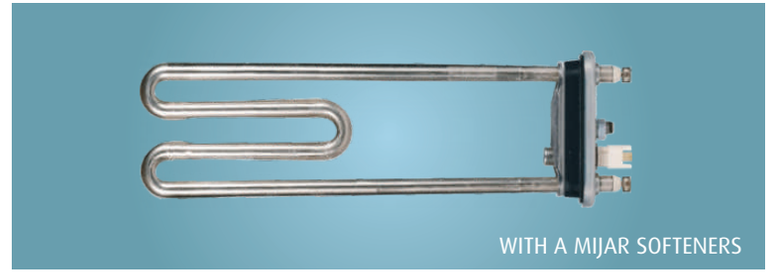
To receive perfect brewing, water should meet specific parameters such as TDS level, water hardnsess pH and organoleptic futures. This can be achived only by **Coffee Genius** device (page41) .

A WATER SOFTENING

The water softening is a process used to remove all calcium and magnesium compounds from the water. These compounds are responsible for water hardness.




WITHOUT SOFTENING


WITH A MIJAR SOFTENERS

Hard water is very disadvantageous especially to gastronomy and hotel business. A limescale precipitates from hard water while drying, heating, boiling and evaporating are harmful to the devices which are in contact with water or steam. It's a good heat insulator, so when it settles on heating element it creates an excellent thermal insulation which is resulting in higher energy consumption – 1 mm of a limescale gives 10% higher energy consumption. Calcium and magnesium compounds react with detergents creating a sediment which doesn't act in washing proces. That's why washing in soft water allows to save 30-70% of detergents used.

A solution for limescale problem.
Soft water perfectly protects all appliances which are in contact with hot water or steam from limescale build-up. It increases efficiency and elongates equipment lifespan used in gastronomy e.g. coffee machines, dish- and glass-washers, ice-cube makers, combi-steamers, central heating stoves, washing machines, sanitary fittings, watering systems. Using soft water will doubly minimize consumpion of detergents both while dishwashing and floor cleaning, toilet equipment cleaning and laundry. Soft water improves the detergent features. Hardly removable stains or other contaminations are just no problem now.

„HARD WATER"

- Water flow reduction
- Equipment damages
- Heat insulation (higher energy costs)
- High amount of used detergents
- Limescale
- Soap „scum" build up

„SOFT WATER"

- Scale build-up prevention
- Lower servicing costs
- Longer equipment lifespan
- Lower energy costs
- Improved energy efficiency
- Less detergents consumption