



ALWAYS THE RIGHT TECHNOLOGY:

Water for steam generation

ALL-ROUND PROTECTION FOR OVENS,
COMBINATION STEAMERS AND CO.

OUR DRINKING WATER IS OF AN

outstanding quality

Yet it is unsuitable directly from the tap for steam generation in combination steamers and ovens, because the minerals, otherwise so highly valued, lead to undesirable deposits in such applications. The consequence is decreases in the performance of costly machines, right up to machine downtimes.

STEAM IN THE OVEN

Whether compact shop ovens or complete baking stations – they both need pure steam. With perfect steam, rolls, croissants, etc. will be a success, the innovative baking technology will be properly cared for and downtimes avoided. Ovens in the front area retain their clear glass panes and the baking area remains free of unattractive deposits.

NO CUISINE WITHOUT STEAM

Modern kitchens can no longer do without steam. With these innovative "steamers", perfect quality meals can be served in large quantities at an exact time. For this purpose, full functionality of these all-rounders around the clock is essential. However, if the quality of the water with which the combination steamer is operated is unsuitable, then the salts

dissolved in the water lead to deposits in boilers, pipe systems and the cooking chamber. Frequent downtimes and additional service operations are the consequence. Water optimisation specifically targeting this issue prevents these problems before they occur. This saves on costs and safeguards turnover – anytime and anywhere.





Efficient solutions

IN PRACTICAL APPLICATIONS

THE BWT WATER+MORE TECHNOLOGY

As Europe's leading water optimiser, we provide all technologies for all requirements regarding the provision of the best water. Whether basic limescale protection, ion exchange/softening or de-mineralisation/reverse osmosis, whether simple filter cartridges or innovative systems, whether for large or small amounts of water at a location: our product range and our know-how enable you to install the respective best solution.

INTEGRATED OVERALL CONCEPT FOR COMBINATION STEAMERS AND OVENS

BWT water+more has the largest product range worldwide in water optimisation for steam generation in gastronomy. What is more, we have the expertise to know which technologies bring the respective optimum result on-site. Thus, you can use technologies which efficiently provide the best water depending on the local water quality and required water quantity. We are happy to advise you!



FOCUS ON SUSTAINABILITY

Water optimisation can make an important contribution to the improvement of sustainable operations. The minimisation of service operations through fault-free systems and long service intervals saves CO₂. BWT water+more takes back all filter cartridge systems after use and ensures they are recycled. Compact machines such as reverse osmosis systems by BWT water+more distinguish themselves through maximum water utilisation and a long service life. In this way, we actively support the aspiration of our partners to save resources wherever possible.

A FEW STEPS
TO THE RIGHT

water optimisation

From the complete BWT water+more product range, the most efficient water optimisation can be selected for every local water quality, every required water quantity, every water requirement and every available space.



FOR OVENS AND COMBINATION STEAMERS

1. DETERMINATION OF THE LOCAL WATER QUALITY

- » Simple determination via drip tests
- » Measurement of the total hardness (°dTH)
- » Measurement of the carbonate hardness (°dKH)

2. DETERMINATION OF THE NECESSARY BWT PROTECTION CLASS

- A** Difference dTH - dKH greater than 6
And/or dTH more than 30° German hardness
And/or chloride proportion higher than 50 mg/l
- B** Difference dTH - dKH greater than or equal to 6
- C** Difference dTH - dKH smaller than or equal to 5

°dTH: total hardness, °dKH: carbonate hardness

3. ESTIMATION OF THE CONSUMER'S WATER REQUIREMENTS

The total water consumption of a machine is comprised of:

- » Typical water consumption per operation
- » Number of operations on average per working day
- » Water requirements for cleaning programs

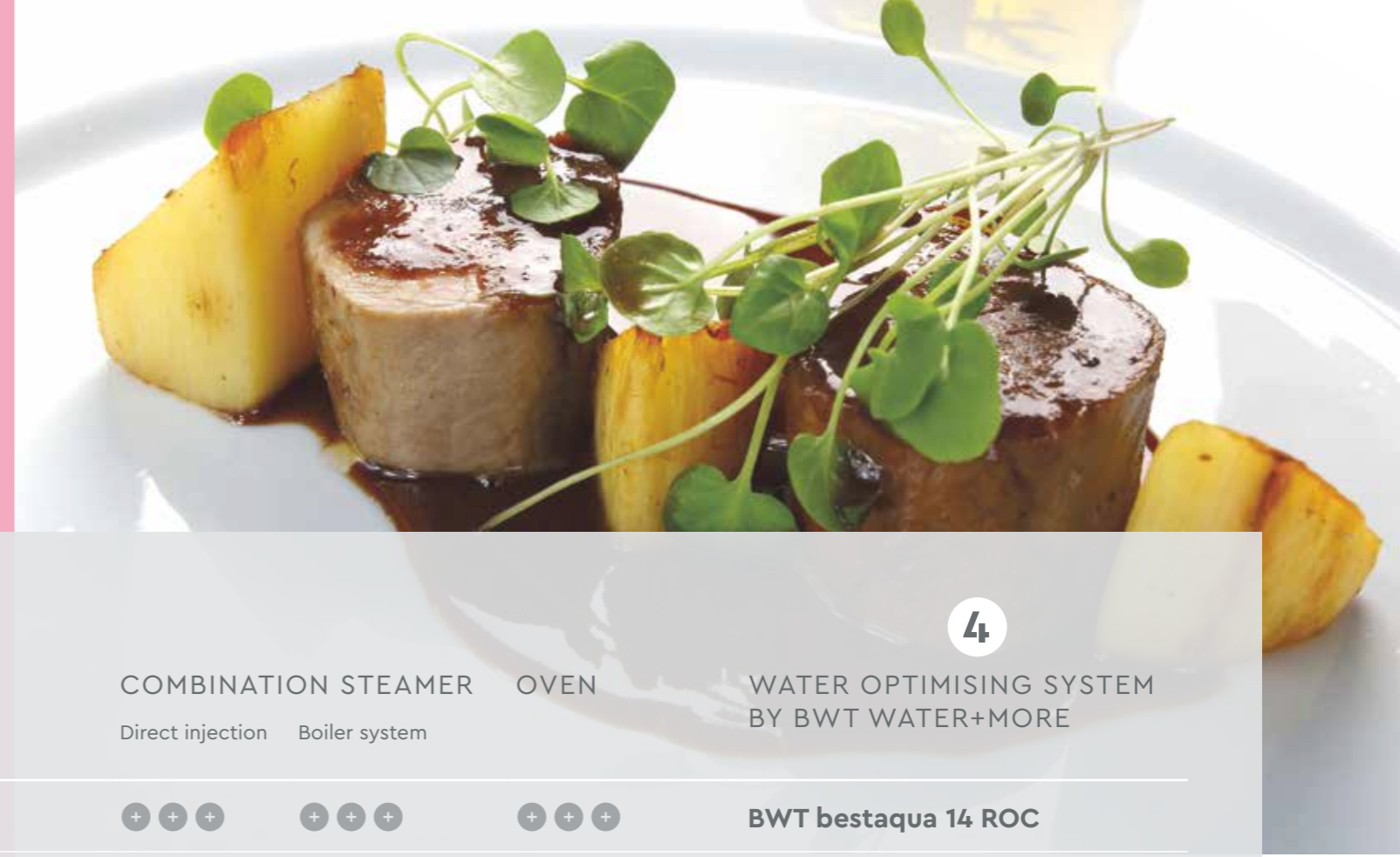
On the basis of this data, the probable water consumption can be estimated, e.g. per month. The actual water consumption can then be measured extremely simply using the BWT Aquameter, thus allowing the next filter exchange to be planned.

4. SELECTION OF THE BEST WATER OPTIMISATION

After determination of the necessary BWT protection class and the average water consumption, the respective best water optimisation system can then be selected. This generates highest efficiency through the longest possible operation periods and minimised service operations.

Water optimisation

AT A GLANCE.
FROM ONE SOURCE.



1 DETERMINATION OF THE LOCAL WATER QUALITY	2	3	COMBINATION STEAMER		OVEN	4						
	BWT PROTECTION CLASS	WATER REQUIREMENTS	Direct injection	Boiler system		WATER OPTIMISING SYSTEM BY BWT WATER+MORE						
A	MAXIMUM PROTECTION (lime and gypsum protection, chlorides)		+	+	+	+	+	+	BWT bestaqua 14 ROC			
			+	+	+	+	+	+	+	+	+	BWT bestclear EXTRA
	BASIC PROTECTION PLUS (lime and gypsum protection)		+	+	+	+	+	+	+	+	+	BWT bestaqua 14 ROC
		+	+	+	+	+	+	+	+	+	BWT bestprotect	
C	BASIC PROTECTION (lime protection)		+	+	+	+	+	+	+	+	+	BWT bestaqua 14 ROC
			+	+	+	+	+	+	+	+	+	BWT bestmax

⁽¹⁾ Bypass 0.
⁽²⁾ Bypass 1.



BWT BESTHEAD FLEX FILTERHEAD FOR ALL BWT WATER+MORE FILTER CARTRIDGES

- » Locking mechanism for secure bypass setting and high-visibility display
- » With refined new connection technology for maximum flexibility in installation
- » Simple, reliable and integrated ventilation with EASY Vent flush valve
- » DVGW-certified backflow inhibitor integrated at the input/output
- » Reliable filter changing without the loss of water



Download now for free!

OUR APP *bestwater toolkit*

makes it easy for users to select the right filter system to meet their own particular requirements. Simply enter the local water hardness, application and consumption – and the appropriate filter will be displayed in the right size.

Solutions and technology for water optimisation

EFFICIENT LIMESCALE PROTECTION FOR OVENS AND COMBINATION STEAMERS THANKS TO TAILOR-MADE SOLUTIONS FOR ALL WATER QUALITIES AND ALL WATER REQUIREMENTS

CONSTITUENTS OF RAW WATER

- NEUTRAL PARTICLES**
 - Off-flavours
 - Chlorine
- ANIONS**
 - Sulphate
 - Carbonate
 - Chloride
- CATIONS**
 - Calcium
 - Magnesium
 - Sodium
 - Potassium
- SOLIDS**
 - Lime [calcium carbonate]
 - Gypsum [calcium sulphate]
 - Particles

COMPLETE DESALINATION



RESALTING*



DECARBONISATION



* Regular cleaning of the machine is necessary for ion exchange into easily soluble salts.



BWT bestaqua 14 ROC
The Purist – a system solution for the restaurant industry



Innovative reverse osmosis technology: for high water requirements and heavy-duty use in restaurant kitchens and bakeries. Powerful and suitable for all untreated water or drinking water.

Salt content in the filtrate:
extremely low



BWT bestclear EXTRA
The desalinator – optimum protection for devices and equipment

Water filter with complete desalination technology: for medium water requirements in restaurants and for consistently clean cooking chambers in combination steamers and ovens.

Salt content in the filtrate:
extremely low

BWT bestprotect
The protector – for basic protection against problematic water



Water filter with resalting technology: for medium water requirements, combats limescale and gypsum formation and allows for the lightning-quick cleaning of combination steamers and ovens.

Salt content in the filtrate:
high



BWT bestmax
The all-rounder – for basic protection

Water filter with ion exchange technology: for medium water requirements, fewer chalk deposits and easy cleaning of combination steamers and ovens.

Salt content in the filtrate:
medium



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FOR YOU AND PLANET BLUE.