



# HOT BEVERAGE BREWING WITH BENEFITS

Give customers a feel-good state of mind with the perfect cup of coffee, espresso or tea. With properly filtered water and the right blend of minerals, you'll help deliver that perfect aroma and taste your customers will appreciate—all while protecting your equipment.



## PROTECT YOUR EQUIPMENT

Reduces scale and buildup to help extend the life of your appliances.



## REMINERALIZE FOR FLAVOR EXTRACTION

Enhance coffee and tea extraction for improved taste.



## PRESERVE MAGIC AROMA

Reduces chlorine safely so your drinks smell as good as they taste.

# SOLUTIONS FOR COFFEE, ESPRESSO AND TEA

Ensure your water is all it can be for premium hot beverages.



## WATER TESTING

Provides a comprehensive snapshot of your water for tailor-fit solutions.



## FILTRATION

Helps reduce abrasion, clogging and scale buildup in brewing equipment, while preventing off tastes and odors in the finished product.



## REVERSE OSMOSIS

Reduces contaminants and helps protect equipment with one simple system that easily grows with your business. [Learn more at pentair.com/ez-ro.](https://www.pentair.com/ez-ro)



## WATER SOFTENING

Helps protect equipment, like espresso machines, from scale buildup for longer life and reduced maintenance.



## QUALITY WATER FILTRATION GOES A LONG WAY

Pentair Everpure is proud to be a global water industry standard since 1933. This year marks our 90th anniversary of serving the foodservice industry with reliable, consistent, quality water solutions. When it comes to your customers' water, trust the experts.

# CREATING A CUSTOM SOLUTION FOR YOUR WATER

The H2O Express Test Kit is designed to help you choose the best Pentair® Everpure® solution for your equipment based on the condition of *your* water!



## H2O Express Water Test Kit - Quick & Easy



- ✓ Complete Form
- ✓ Collect and Send Sample for Analysis in Prepaid Mailer
- ✓ Receive Detailed Report and Custom Solution

Scan code to watch video.



## COMMON WATER CONSIDERATIONS FOR COFFEE BREWERS



### Total Dissolved Solids (TDS)

A combined measure of all organic and inorganic substances dissolved in the water, including minerals, salts, metals and other particulates. TDS levels can affect the extraction level and the initial taste of a cup of coffee.



### Particulates

Fine sediment, rust and other particles that provide a catalyst for scale buildup and wear on equipment.



### Hard Minerals

The primary water-related problem for coffee brewers and espresso machines is limescale caused by dissolved calcium and magnesium ions. This rock-like buildup leads to reduced performance and increased downtime for maintenance.



### Chlorine

While added chlorine make water safe to drink, it also contributes to corrosion in coffee equipment and can give water an offensive taste and odor.



### Alkalinity

Alkalinity is water's capacity to neutralize acid. Some alkalinity is desirable to react with acids during the coffee extraction process, but too much has a negative effect on taste and contributes to scale buildup.



### pH

Water's balance of acid and alkaline substances can be an indication of whether it will be scale forming or corrosive.

Scan code or visit [pentair.com/coffee](https://pentair.com/coffee) to learn more!



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