



A CUP OF COFFEE
IS 98 % WATER.
YOU FILTER THE
COFFEE – WHY NOT
THE WATER?

VIVREAU Professional Filter Solutions

Better water for your business - the ideal basis for great coffee, bread and pastries.

VIVREAU[®]
ADVANCED WATER SYSTEMS

Great water. Great coffee and baked goods.

Great-tasting coffee and pastries start with high-quality water.

Water is essential – to brewing coffee, baking pastries, cleaning kitchen equipment, and other tasks. But water is more than simply H₂O. It typically contains a variety of minerals and other dissolved solids that can vary greatly from region to region. Although invisible to the naked eye, these can have a major impact on the taste, consistency and appearance of beverages and baked goods. To help achieve the best brews and the tastiest treats, VIVREAU offers a broad range of filters to tailor water to unique needs.





Better crema, finer aroma, improved taste – with the right water

Coffee is part and parcel of our modern lifestyles. And the quality of the water that goes into each and every cup makes a difference. If the coffee tastes bitter, for example, overly soft water is generally the culprit. But excessively hard water prevents the aroma from developing, resulting in blandness.

With VIVREAU filtration systems, it is possible to optimise tap water for coffee-making, whatever the mineral composition of the local supply. The filtered water contains a balanced mix of minerals, such as calcium and magnesium, and is ideal for brewing coffee. Any unwanted elements that could impact taste or aroma are effectively removed.



Delicious water for delicious baked goods

If bakeries are to survive and thrive in today's fiercely competitive environment, they must serve freshly made, attractive goods. To ensure first-rate results every time, the quality of the dough is key – and the water composition, too, must be just right.

Water is employed, for instance, in the steaming process that gives a lovely sheen to light, fluffy baked goods. And when dishwashers are subject to heavy use, the right water composition can ensure sparkling results.



Protect your equipment – and your bottom line.

Not only can VIVREAU filtration systems improve the taste of your beverages, VIVREAU-enhanced water also extends the service life of your coffee-making and other equipment. All steam nozzles and other key components are protected against limescale and mineral deposits. By guarding against damage in this way, you increase the operational availability of your machinery. And by avoiding repairs and downtime, you generate savings that boost your bottom line. A comprehensive range of VIVREAU water filters means you can be sure of finding the right choice for your business.

VIVREAU's answer

PURITY and PURITY C filtration products from VIVREAU Professional cater to a wide range of café and bakery requirements. Filtration remains constant over the entire life cycle, consistently tailoring the water's mineral composition to the task at hand – for reliably great-tasting results, whatever the local water supply.





PURITY and PURITY C

All PURITY filter solutions are designed to deliver excellent water quality, outstanding product safety and simple operation for diverse applications and water types.

Outstanding quality: day in, day out.

- Decarbonizing filters reduce carbonate hardness for reliable equipment protection. They provide the ideal mineral composition for each task – with bypass options up to 70 %
- Pure activated carbon filters remove unwanted substances to ensure a fresh taste
- Unique flow control and innovative IntelliBypass® technology ensure consistent water quality

Excellent product safety and durability.

- Carefully tested pressure vessels, an audible locking catch mechanism and visual safety symbols ensure the highest possible product safety
- Precise data logging using an innovative measurement and display unit with Advanced Control System (ACS) technology
- Robust filter housings tested for burst pressure using static and dynamic strength tests
- Regular certification by independent institutions

Easy to install and easy to use.

- Filter replacement is possible without tools
- Water bypass in the PURITY C heads – machines continue to operate even if cartridge is not installed
- Simple rinsing and bleeding of the filter by integrated flushing valves in the filter head
- Most filters can be installed vertically or horizontally

PURITY – filtration solutions
for coffee machines and bakery equipment.



PURITY Quell ST



PURITY C Quell ST



PURITY C Finest

Technology	Decarbonization	Decarbonization	Softening
Application	Specially developed for use in catering, fine dining and vending sectors, for instance coffee and espresso machines		Authentic espresso results from perfect water
Filter sizes and capacity	600, 1200 1904 gal – 3484 gal*	C50, C150, C300, C500, C1100 174 gal – 3038 gal*	C500, C1100 901 gal – 1585 gal*
Main benefits and differentiators	<ul style="list-style-type: none"> • Elements, such as chlorine, that could impair taste and aroma are reduced for improved taste • Limescale deposits and the associated machine breakdowns are reduced, as are additional service and repair costs • For uninterrupted operation of downstream appliance • Always the right decision if high flow rates are required (up to 500 l/h with one bar pressure loss) 	<ul style="list-style-type: none"> • Flow rate of up to 150 l/h with 1 bar pressure loss • Impressively simple to handle. Fits even under tight installation conditions 	<ul style="list-style-type: none"> • Optimized water for espresso preparation and optimum machine protection • A thick, golden-brown crema that lasts • Optimum results for all espresso based coffee specialities • Reduction of elements that negatively affect aroma and taste • Reliable protection for professional coffee machines from limescale and gypsum deposits
Results	Reliable reduction in carbonate hardness and limescale		Unique, intensive espresso taste with full body and authentic aroma



PURITY C Steam



AquaAroma Crema

Technology	Decarbonization	Decarbonization
Application	Optimum water quality for small to mid-sized steamers and ovens	The filter cartridge for mobile espresso and coffee machines with water tank
Filter sizes and capacity	C500, C1100 1235 gal – 2089 gal*	40 gal*
Main benefits and differentiators	<ul style="list-style-type: none"> • Limescale deposits and the associated machine breakdowns are reduced, as are additional service and repair costs. Fine steam jets remain open longer • Elements, such as chlorine, that could impair taste and aroma are reduced for improved taste • Bypass settings are specially adapted to direct injection and boiler systems • For uninterrupted operation of downstream appliance <ul style="list-style-type: none"> • Improved flow rate of up to 300 l/h with 1 bar pressure loss • Impressively simple to handle. Fits even under tight installation conditions 	<ul style="list-style-type: none"> • Reduces the limescale content in drinking water, in order to protect espresso machines and coffee machines against scale build-up • Constant water pressure and temperature during brewing • Simple assembly without tools and easy to retrofit
Results	<ul style="list-style-type: none"> • Outstanding and consistent water quality • Baked products, fish, meat and vegetables are cooked to their best 	Outstanding and consistent water quality without installation of filter technology

* Information provided is based on typical operating conditions.
 More specific details on capacity can be found in the corresponding VIVREAU Professional data sheets or operating manuals.
 VIVREAU filters should only be used with water of potable quality.

What's in your water? VIVREAU can help you determine your water's composition – and tailor it to your unique needs.

For more information please contact:

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