

## WATER TREATMENT SOLUTIONS

WATER FILTRATION | SCALE PREVENTION



**W** INSTALLATION



MAINTENANCE



SERVICE





### WATER FILTRATION

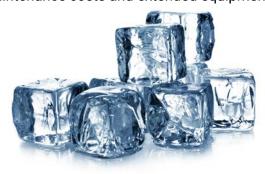
## Provides Safe, Clean Water Eliminates Bad Tastes and Odors

Water quality plays an important role in the grocery and food service industries. Water filtration provides an effective way of controlling contaminants which provides clean and safe water. Not only does water quality determine the taste and quality of all food and beverages served, it also determines the operating efficiency and longevity of waterfed equipment. Properly treated water can easily decrease operating costs by reducing equipment repair, hard water build-up, and down-time.





- Unpleasant tastes, odors, chlorines and contaminants are eliminated resulting in safe, clean water and satisfied customers.
- Water and ice are cleaner and clearer so all of your beverages start pure and taste the way they should.
- Sediment, scale, and corrosion are virtually eliminated from in your water-fed machines resulting in reduced maintenance costs and extended equipment life.





Results of poorly maintained filters















## **Common Systems that Require Water Filtration**

- Ice Machines
- Produce Misters
- Steamers
- Espresso Machines
- Food Service
- Soda Machines
- Food Humidifiers
- Hot Water Dispensers
- Bakery Proofers
- Kitchens & Delis
- Drinking Fountains
- Combi-Ovens
- Coffee Brewers

#### Extends Equipment Life

#### Reduces Maintenance Costs



Scale buildup in pipes without scale prevention













# **Common Systems that Require Scale Treatment**

- Ice Machines
- Produce Misters
- Steamers
- Espresso Machines
- Food Service
- Soda Machines
- Dishwashers
- Bakery Proofers
- Kitchens & Delis
- Combi-Ovens
- Coffee Brewers
- Display Cases
- Humidification
- Sanitation Equipment

### SCALE PREVENTION

Scale is a hard mineral coating that forms on the inside surfaces of pipes, boilers, water heaters, and equipment in which water is repeatedly heated. Scale deposits interfere with heat exchangers and reduce their efficiency by insulating the heat transfer surfaces. If scale deposits are left to accumulate, water flow is restricted, causing piping and heat exchanger tubes to become plugged. Unpleasant scale buildup also accumulates on the outside surfaces of fixtures, cookware, glassware, utensils, and housings. Ignoring scale buildup can lead to the damage and possible failure of high temperature water-fed equipment. Contamination of food products can occur if scale is left untreated.



#### Benefits of Scale Prevention

- Inhibits scale and corrosion in your water-fed machines resulting in reduced maintenance costs and extended equipment life.
- Removes existing scale in pipes and water-fed equipment.
- Energy efficiency & machine life are increased.
- Reduced energy consumption and faster cook cycles saves time and money.





U.S.A. KASCO LLC 1569 Tower Grove Ave. St. Louis, MO 63110 314.771.1550 | 800.325.8940 www.Kasco.com

CANADA
Atlantic Service Co., Ltd.
929 Rue Michelin
Laval, QC H7L 5B6
514.722.3438 | 800.361.3329
www.KascoCanada.com













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