



Every day you are faced with new challenges in your work.
From now on, you needn't worry about water quality.



* with Advanced Control System technology

PURITY Steam (sizes: 450, 600, 1200)

The PURITY Steam systematically prevents scale deposits, so ensuring consistently high water quality. This means you can be sure that your high-quality equipment provides maximum capacity – 24 hours a day. Consistent water quality over the entire lifetime of the filter guarantees a fresh appearance and unique flavour for your food. The ideal solution to offer high quality products to your customers but also keep your equipment working efficiently.



PURITY Quell ST (sizes: 450, 600, 1200)

The PURITY Quell ST with 3 different filter sizes ensures the reliable removal of limescale-forming substances, as well as unwanted odour and tastes, so offering optimal product quality and long machine running times. The ideal solution for everyone hoping to satisfy even the most demanding quality requirements. Keeping machines running effectively and without breakdown, and customers coming back time and time again!



PURITY C Quell ST (sizes: C50, C150, C300, C500)

BRITA's PURITY C Quell ST filter cartridges have been specially developed for use in the catering, vending and coffee sector to reduce the carbonate hardness in drinking water, thus avoiding scale deposits in the upstream appliance. The PURITY filter removes heavy metal ions such as lead and copper. Whilst also reducing cloudiness, organic impurities and chlorine that impair the quality and taste of the filtrate including the by-pass water.

Quality Assurance Every Time

The food grade quality provided by BRITA water filter products is tested and monitored by independent institutions.

In over 40 years the name BRITA has become synonymous with water quality. Expertise, know-how and above all passion and enthusiasm have made our family firm the world market leader for domestic water filters. In over 70 countries worldwide people trust and enjoy the benefits of BRITA filtered water.

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The secret of delicious bakery products and crispy vegetables: PURITY filter systems.

For optimum water quality when steaming and baking as well as long lasting protection for your equipment.



Not all water is the same.

A low concentration of salts and minerals in water is advantageous for both appliances and food. The constituents of water, however, can vary from region to region. Even the best-quality water may have a high level of carbonate hardness, something that not only affects the flavour of food but may also harm your sales!

Machine downtime and dissatisfied customers become a thing of the past!

Steaming and baking with water which does not have optimum constituents may have unpleasant consequences. Limescale and unwanted substances such as chlorine impair the odour, flavour and quality of food, which can also lose its fresh, crispy appearance more quickly.

In addition, limescale is a real danger to easily damaged high-quality appliances: Wear and tear increases, costly energy is lost! Baking and cooking programmes no longer run as they should, downtimes increase, sales suffer, and costs start to spiral upwards.

Freshness, aroma, flavour.

Culinary consumptions – a treat for the eyes!

Customer expectations when eating out of home are increasingly high, and the quality and consistency of food preparation is essential to meeting those expectations.

Today's prerequisites for perfect food preparation are flavour and aroma, freshness and an appetising appearance to all dishes. This is where the combi and conventional oven come into play: They are ideal for the gentle and fresh preparation of high-quality foods. Professional catering is now unimaginable without them.

Food quality is in your hands. And from now on the quality of water is as well!



BRITA filters provide for consistently high quality of food and bakery products while ensuring efficiency and a long service life for your equipment.

Guaranteed success in the catering business!

Reduce your operating costs!

BRITA PURITY filter systems not only improve the quality and flavour of the food and drink you prepare, but also the profitability of your business. By minimising costly downtimes for your machines while lengthening the service life of expensive equipment, your service and maintenance costs are reduced, and energy is put to better use. Ultimately saving you money!

For your equipment.

- Machines work efficiently ensuring full capacity even at peak times
- You never lose sight of what's going on as no film of salt forms on the window of the oven or steamer
- The cooking space stays clean longer

For your sales.

- You serve up top quality food and bakery products
- Customers are satisfied
- You encourage lasting loyalty among existing customers and easily attract new ones as well

For your customers.

- They enjoy naturally fresh, aromatic dishes
- Appetising, crispy appearance
- Delicious, crispy, shiny bakery products
- Full development of flavour