



**PROGUARD Gastronomy 200 –
The All-In-One solution for
professional kitchen equipment.**

BRITA Professional Filter Solutions
New reverse osmosis system for
combi steamers, ovens and dishwashers.



Welcome to the world of BRITA

BRITA is a world leader in water filtration with over 50 years of experience. At the heart of our family-run company, is the desire for superlative filtration powered by sustainability. BRITA Professional Filter systems are trusted in the most demanding of environments. Our proven German technology and EU production facilities drive a full and evolving portfolio of practical water filtration solutions which complement and tailor the mains water supply we all rely upon.

We strive to have a positive impact on our planet by inspiring change and empowering people to use optimized water in a smart and simple way for a sustainable and profitable business. The provision of impeccably filtered, adjustable water from the mains water supply yields efficiency, profit and operational benefits for the gastronomy, food production and kitchen hygiene sectors.

Over **20 billion** litres of water run through BRITA products every year.

The PROGUARD Gastronomy – a high performance professional filter system, exemplifies our philosophy. This exclusive system saves running costs, extends service life and liberates machine performance from water contaminants and impurity defects. The result is superbly filtered water leading to operationally spotless steam.

Maintaining full steam

In gastronomy, baking, and kitchen hygiene appliances, steam is a key component generated using a piped mains water supply. The problem is that different water conditions, such as hard water or corrosive water, need specific filters.

The PROGUARD Gastronomy is a universal professional water filtration solution, with a high volume electric reverse osmosis (RO) filter and 5µm particle retention carbon block pre-filter to reduce sediments and ≥ 97 % of salts in the steamed water.

The high performance system with a powerful flow rate fulfills all conditions and needs of professional kitchens. It is a premium line of defence against limescale, gypsum, and potentially corrosive substances caused by high levels of chlorides and sulfates and it operates successfully with all types of incoming drinking water.



Combi steamers

Steamers help cooked foods retain nutrients, flavours and delicious aromas. The PROGUARD Gastronomy ensures this cooking integrity by removing unwanted substances from the water before it becomes steam. Therefore, food quality is enhanced, machine life is extended, and servicing and cleaning costs are reduced. Mineralization levels are also adjustable to individual specifications, ensuring optimal machine performance for premium steaming.



Baking ovens

Bakeries have fluctuating water demands and rely on steam for baking delicious crusts free from unsightly cracks. All taste taints and aroma impairing contaminants must also be removed from the water supply before it becomes steam. The PROGUARD Gastronomy's two reverse osmosis membranes and carbon block pre-filter ensure not only premium filtration for all water types, but also reduce downtime and maintenance costs caused by unwanted elements which damage steam jets and solenoids. Machine service life is extended and thanks to its high capacity and the optional buffer tank, all water demands, even at sustained peak use, are always served.



Cleaning appliances

Ensuring clean, unscaled element heating during dishwasher cycles, PROGUARD Gastronomy is a high-performance system with a powerful flow rate of 200 l/h at 25°C inlet water temperature, and 140 l/h at 15°C. The RO twin membrane solution is a high-flow design for professional kitchens demanding constant demineralized water for crystal clean utensils, glassware, and crockery. The PROGUARD Gastronomy is ideal for intensive use applications as it converts up to 50% to filtrate, saving water and money.





PROGUARD Gastronomy benefits

- Two premium RO membranes with a salt retention rate of $\geq 97\%$ for optimal machine protection.
- Individual adjustment of the machine-based mineralization level by blending raw water, for boiler ovens requiring specific mineralization.
- Carbon block pre-filter with $5\mu\text{m}$ particle retention ensures smooth operation and a fresh taste.
- High performing system with a flow rate of 200 l/h (at 25°C) and 140 l/h (at 15°C). RO membrane capacity runs to 500 gallons per day.
- Easy handling and operation due to electrical RO system with a reliable rotary valve pump.
- Compact RO system fits neatly and efficiently under counters and in tight spaces.

High-capacity, high water conservation, with adjustable mineralization

The superbly clean, BRITA filtered water from the PROGUARD Gastronomy keeps steamers, ovens and professional dishwashers fully functional, free of corrosion and operating at optimal performance while conserving up to 50 % of water in the reverse osmosis cycle - more than double the conservation rate of traditional 4:1 systems.

BRITA believes that water should be sustainably tailored to requirements, so the mineralization level can be adjusted by a valve to suit the machine manufacturer's specifications exactly.

Bakeries and professional kitchens require a well-balanced water mineralization to enhance the appearance, flavours and aromas of their products. High-capacity dishwashers demand a flawless and completely demineralized water stream for hygienic and perfect one-cycle cleaning. PROGUARD Gastronomy serves all kitchen clean water demands from low to sustained peak use.

Performance, quality, and safety guaranteed



Optimal water quality is assured consistently, free of unwanted taste and aroma elements.



Maximum product safety is guaranteed for uninterrupted operation and safe use.



PROGUARD Gastronomy is simple to use and adjust.

BRITA Professional Filter portfolio for specialists



BRITA is a dedicated one-stop solutions provider with comprehensive hygiene, volume, and specialist environment experience benefitting private and business customers across the board. PROGUARD Gastronomy completes the proven lineup of professional systems including PURITY C Steam, PURITY C XtraSafe, PURITY Steam, PURITY Clean and PURITY Clean Extra.



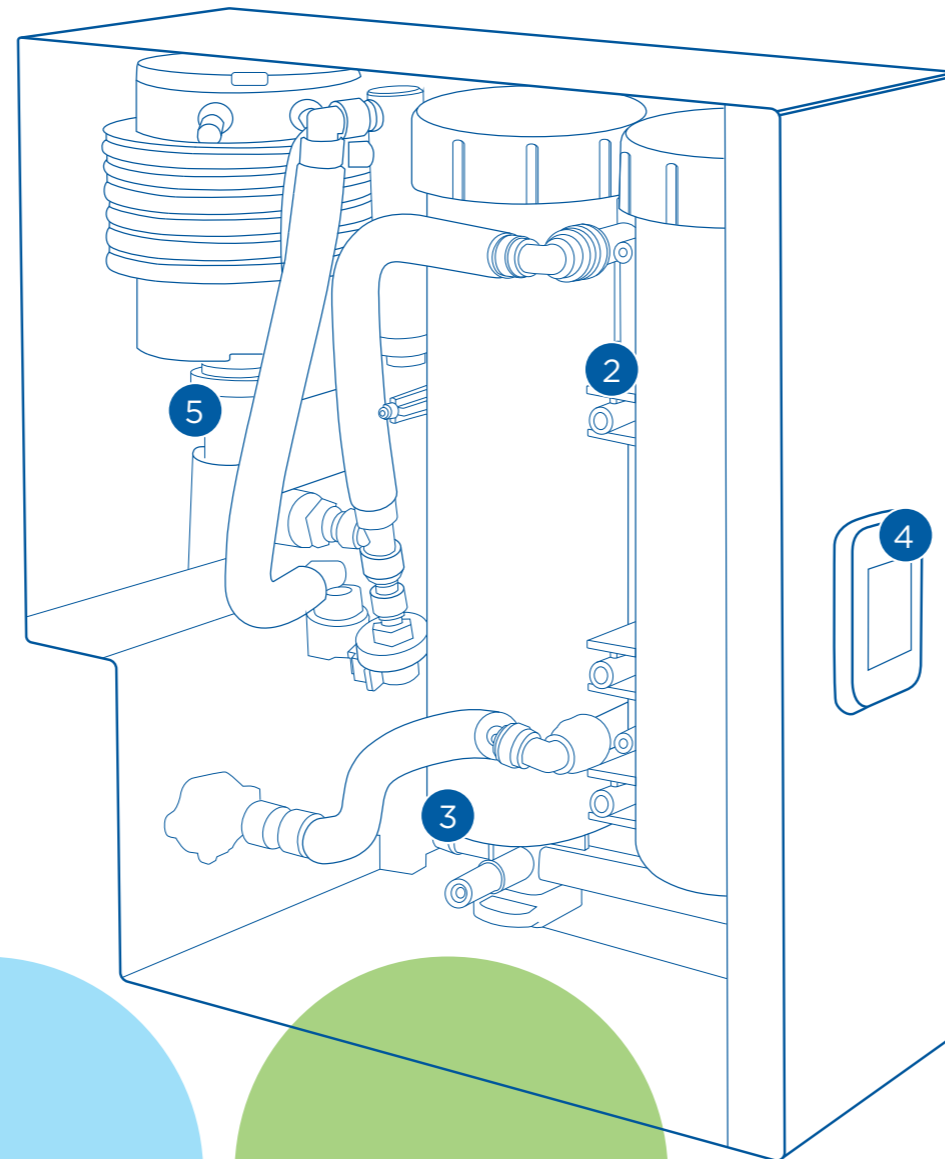
PROGUARD Gastronomy – Your compact, powerful and high capacity professional filter system

1 Pre-filtration

Carbon block filtration, through a pre-filter cartridge outside the housing, retains coarse particles down to 5 µm and protects the two premium reverse osmosis membranes. In addition, the activated carbon filters out taste and odour impairing substances such as chlorine, from the water source.

2 RO membrane

Two premium reverse osmosis membranes remove ions and molecules, such as salts. With a salt retention rate of ≥ 97 %, this stage reliably safeguards against corrosion, even in challenging water conditions. Moreover, RO helps prevent scale, gypsum and other contaminants from entering the machines. Working in combination with the mineralization adjustment, the resulting filtrate is impeccably clean as well as pH-neutral.



3 Bypass

The valve bypass adjustment provides machine-based mineralization levels configurable through the blending of raw water. This is especially important for boiler ovens requiring a specific level of mineralization stipulated in manufacturer's individual specifications.

4 Display

The built-in display shows all relevant parameters such as pressure, flow rate and conductivity of the filtrate for intuitive system monitoring.

5 Pump

An electrical RO system with rotary valve pump ensures high performance, easy handling, and essential reliability.



How does reverse osmosis work?

Reverse osmosis (RO) employs a semipermeable membrane to capture ions, molecules, and salts from water. In normal osmosis processes, water moves from the side of the membrane with a lower concentration of dissolved solids/contaminants to the side with a higher concentration. As its name suggests, reverse osmosis reverses this process, by applying pressure to force water through the membrane to the lower-concentration side instead. This effectively removes unwanted substances and contaminants.



High water conservation

Although every RO process produces wastewater, the PROGUARD Gastronomy is designed to minimize waste. Compared to other systems which may function at a 4:1 waste ratio, the PROGUARD Gastronomy conserves up to 50 % of the filtrate. BRITA RO technology is a highly effective safeguard against corrosion, system downtime, unwanted taste and odour impairing substances as well as expensive cleaning or repairs as the membrane pores are miniscule and can capture tiny salt ions.



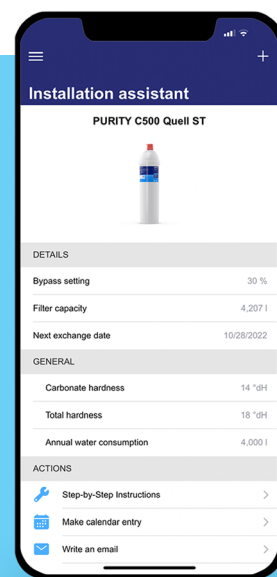
BRITA Professional Filter Service App

The Filter Service App is your ideal assistant. This unique, comprehensive tool helps determine the right type and size of filter for your precise needs. It provides detailed installation guidance for service engineers, calculates when cartridges will need replacing – and has a wealth of other, innovative capabilities.

Download for free on



Or visit <https://professional.brita.net/app>



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

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