



**DAZZLING  
DISHES**  
THAT WILL MAKE YOUR  
CUSTOMERS' EYES LIGHT UP.

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# Don't let limescale ruin your dishwasher, crockery and wallet



## All tap water contains some limescale.

Over time, this limescale builds up in your dishwasher and causes it to malfunction.

- + Electrical resistors covered in limescale need more time to heat up and bring the water in your appliance to the right temperature. This causes these parts to wear out more quickly, as well as unnecessary energy costs for you.
- + Limescale clogs the water inlets and outlets of your device, which results in it becoming slower and less efficient.
- + Limescale reduces the effectiveness of detergent products, forcing you to increase the dosage to keep your dishes clean.
- + Limescale leaves whitish marks on your crockery, which have to be cleaned off before it can be used for serving food to your customers.

**If the water contains limescale, your dishwasher cannot function properly. Unnecessary costs and unsatisfactory washing then become a daily problem for you.**

**There is a simple and practical solution to the build-up of limescale: the installation of a softener, or for a complete approach, an osmosis unit.**

These solutions remove limescale from tap water, protect dishwashers, and allow you to work more efficiently and quickly. They will also save you money on energy, detergents and after-sales service.

Optimal water treatment is essential for restaurateurs who want to do their job in professional conditions, save money on daily maintenance and impress their customers with the perfect shine of dishes fresh out of the dishwasher.



# How to get rid of limescale for good



## H2Optimo The smart softener

The models in the H2Optimo range of softeners are available in 4 sizes, so you will always find the right one for your specific application. These range from large models, which are perfect for treating all of the water used in your kitchen, to ultra-compact models, specifically developed to treat water used by a single appliance.

All H2Optimo water softeners are suitable for use with water up to 65°C; so no matter whether your equipment needs a cold or hot water supply, the H2Optimo range has it all covered.

- + **Suitable for use with hot water (up to 65°C)** for faster washing and shiny dishes that look better than new.
- + **Optionally equipped with a set of wheels** to facilitate the movement of the softener during cleaning.
- + The regeneration triggered automatically by the volume of water consumed gives you peace of mind.
- + New for 2022: variable brining to reduce salt consumption during regeneration.

## MRS-600HE Absolute water purity, thanks to reverse osmosis

Reverse osmosis is a benchmark solution for the catering industry. It is certainly the most complete method, as it can filter up to 95% of dirt, making water almost pure. This means no scaling, a minimum dosage of detergents, no more wiping, and best of all, no more visual deposits on your dishes.

When in operation, many reverse osmosis devices waste a lot of water (up to 90%). Conversely, the MRS-600HE recovers on average 78% of the water used, leading to savings on your water bill every year.

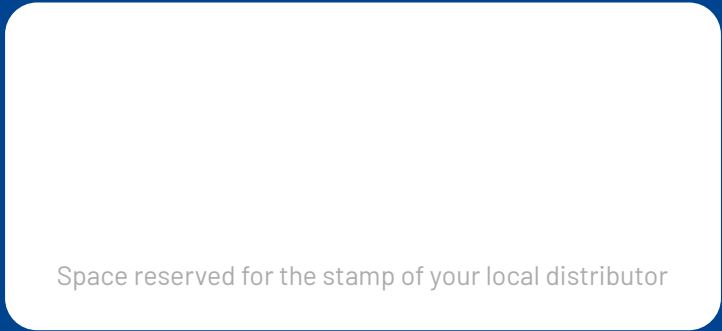
- + High efficiency (up to 80%), unparalleled on the market; more eco-responsible than competing devices.
- + Optimal water qualities for washing, which means that fewer treatment products are required, and no traces are left on your dishes.
- + This solution allows the option of a second quality of water (mixed), which is ideal for coffee or tea (limited mineral content according to your requirements).

Since 1933, Pentair® Everpure has served hundreds of thousands of customers worldwide, including many top restaurant chains.

We are a leading supplier to the foodservice industry and a trusted provider of commercial water treatment solutions and services worldwide. We provide the widest range of solutions to protect and enhance all foodservice applications such as coffee, beverage fountains, ice, drinking water, dish washing, steam and more.

We are backed by a global network of distributors offering pre- and post-sales support, and so always ensure that someone is there to help.

For more information on our full range, please see our foodservice catalogue/price list or contact your Pentair sales representative.



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