

# TFS150

Reverse Osmosis Water Filtration System

REVERSE OSMOSIS

# FOR A BETTER TASTING CUP OF COFFEE



**BETTER  
WATER  
BETTER  
COFFEE  
BETTER  
BUSINESS**



In the competitive foodservice industry, coffee is a business-critical part of your operation.

Customer loyalty is often formed by providing a consistently great cup of coffee. Yet you're also challenged with managing the costs.

Recipe inconsistencies, equipment down time, service calls — they all threaten customer satisfaction and profit margins.

# THE KEY IS RECIPE QUALITY WATER

Coffee is 98 - 99% water; the better the water, the better the brewed cup quality.

In order to achieve the Golden Cup Standards of the Specialty Coffee Association of America, it is recommended that crystal-clear water that contains between 100-200 parts per million (ppm) of Total Dissolved Solids (TDS) produces the best-tasting coffee (espresso-brewing water is recommended with a TDS level closer to 50 ppm TDS). Recommendations also include relatively neutral pH of the brewing water (neither too acidic nor too alkaline) and water free from objectionable tastes and odors, such as chlorine and chloramines.

**With a blending feature to adjust the level of minerals\* and a final carbon filtration of your brewing water, the TFS150 satisfies both needs, so you are able provide a higher-quality finished cup to your customers.**

The benefits of using the very best brewing water include not only great taste, but longer equipment life, too. The TFS150 system reduces the minerals that cause lime scale, and the resulting equipment damage and maintenance costs.

\*From 4 to 50% of feed water

**NOW YOU CAN HAVE CONSISTENT  
WATER FOR QUALITY-TASTING COFFEE  
NO MATTER WHERE YOU'RE LOCATED.**

Cup quality will vary as a result of water inconsistencies from location to location.

Much of the world has what is termed 'hard' water. In the United States for example, over 70% of water is hard. Lime scale is the result of mineral deposits from hard water.

# THE DIFFERENCE IS CLEAR...

UNTREATED WATER



CUNO FILTERED WATER



Scale causes equipment down time, reduces efficiency, and affects both water level and temperature controls.

**1/8" of scale = 25% energy loss = \$300 per year (average)**

- Scaled spray heads may cause inconsistent volumes and incorrect flavor profiles
- Scaled level indicators may cause overflow of the equipment
- Scaled coils typically cause longer brewing times and incorrect (lowered) brewing temperatures
- Service calls for scale problems may cost hundreds of dollars, including travel, parts and labor

Coffee-boiler photographs used with permission of BUNN® Corporation, Springfield, IL



**WITH A TFS150 REVERSE OSMOSIS WATER FILTRATION SYSTEM, YOU CAN SAVE HUNDREDS OR THOUSANDS OF DOLLARS A YEAR ON SCALE-RELATED MAINTENANCE COSTS.**

IN A 2006 CONTROLLED STUDY OF 108 PEOPLE,

**100%  
OF CUSTOMERS  
CHOSE COFFEE  
MADE WITH  
CUNO FILTERED  
WATER**



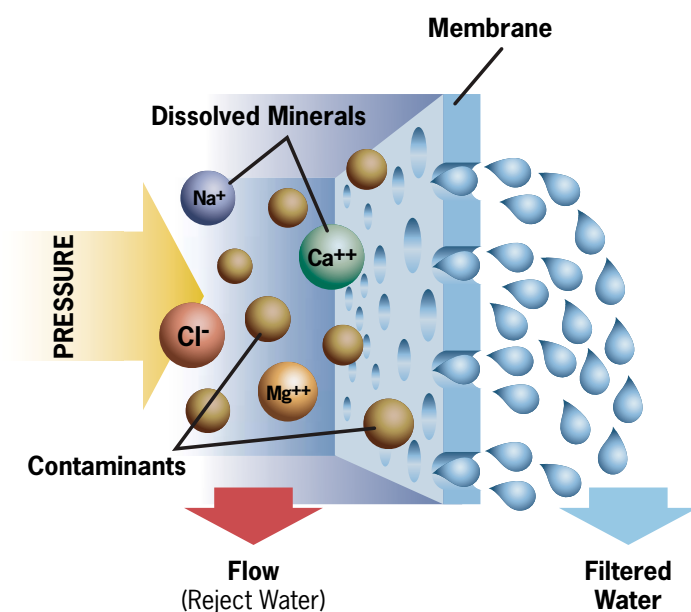
# WHENEVER YOU THINK OF REVERSE OSMOSIS, THINK OF CUNO.

CUNO knows Reverse Osmosis: We're industry pioneers, with over 20 years of experience in foodservice applications from small under-counter systems to large industrial food-processing systems.

## How Does the TFS150 Reverse Osmosis System Make a Better-Tasting Cup of Coffee?

The TFS150 uses a reverse-osmosis membrane to separate out the contaminants from your water (see diagram and box below). As the tightest of all filtration processes, reverse osmosis (R.O.) removes about 96% or more of the Total Dissolved Solids (TDS), including particles, off taste, and scale-causing calcium and magnesium ions.

With the TFS150, you automatically blend back just the right amount of TDS to brew a cup that matches the taste preferences of your customers regardless of incoming water quality.



**HOW BIG IS A REVERSE OSMOSIS MEMBRANE PORE?**  
(ONE  $\mu\text{m}$  IS ONE MILLIONTH OF A METER)

**75  $\mu\text{m}$**   
HUMAN HAIR

**35  $\mu\text{m}$**   
SMALLEST VISIBLE PARTICLE

**0.5  $\mu\text{m}$**   
SMALL BACTERIA

**0.0005  $\mu\text{m}$**   
R.O. MEMBRANE PORE

# Product Specifications

## TFS150

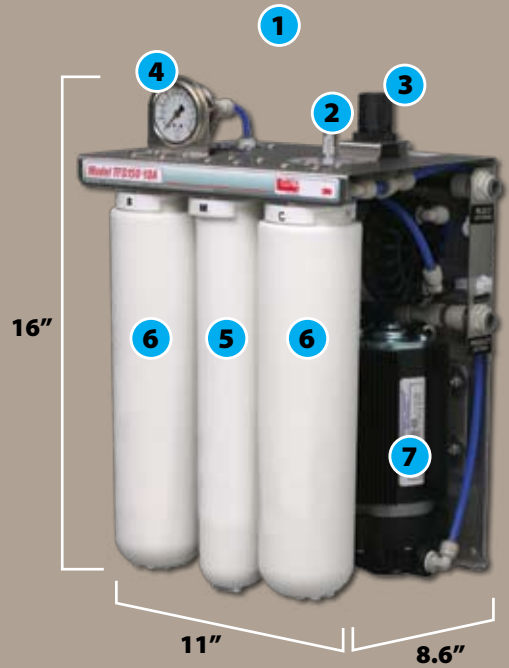
### Reverse Osmosis System

Rated for Up To Approximately 225 Gal/Day of Blended Water

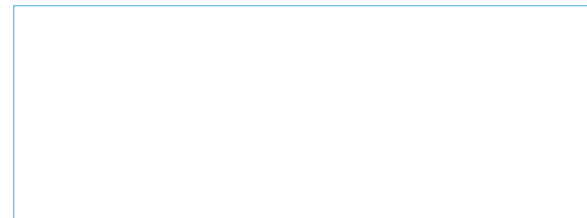
The TFS150 Reverse Osmosis water filtration system helps produce consistent quality water for hot beverages while maintaining efficient operation in water conditions with high Total Dissolved Solids (TDS) and/or hardness. The unique design allows filtered water to be blended with RO water for adjustment of beverage quality and maximum production capabilities. The TFS150 RO membrane typically rejects over 96% of minerals that cause equipment problems. Activated carbon and graded density pre- and post-filtration protect the RO membrane and provide premium quality product water.

#### Product Benefits

- Helps meet your coffee specs for quality-tasting water with adjustable Total Dissolved Solids (TDS) levels
- Keeps running during high demand periods and power outages with automatic non-electrical by-pass
- All product water (including bypass) is pre- and post-filtered
- Easy to maintain with rapid changeout of Sanitary Quick Change (SQC) disposable cartridges
- Consistent production with pressure-regulated feed water to the pump
- Compact, uses very small space and easy to install (requires external storage tank)
- Versatile, with three different transformer options for different power supplies



1. Small TFS150 Reverse Osmosis System; wall-mountable or free standing
2. Blending valve (with lock) adjusts the desired amount of Total Dissolved Solids (TDS)
3. Hydraulic by-pass valve maintains consistent flow, even through a power outage
4. Pressure gauge monitors outlet supply pressure
5. RO membrane typically rejects 96% of dissolved mineral salts, including divalent scale-causing calcium and magnesium ions
6. Pre-filtration and final-polishing cartridge filters are included
7. Pump with regulated inlet pressure



For more information, please call us at 888.218.2866, or visit [www.cunofoodservice.com](http://www.cunofoodservice.com)

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