

Identifying Water Filtration Solutions for Restaurants

Many full-service restaurants and professional kitchens have coffee brewers, espresso machines, hot water boilers, cold beverages, ice machines, post mix, warewashers, steamers, combi-ovens and other similar applications that could benefit from filtered water. 3M has solutions:

- Does your restaurant currently use water filtration for beverages, ice machines, tea, coffee, espresso, steam-cooking and drinking water?
- Are you aware of the negative impact of scale on coffee brewers, espresso machines, hot water boilers, ice machines, warewashers, steamers and combi-ovens?
- Are you aware that scale buildup and corrosion will increase costs, reduce efficiency and lifecycle of your equipment?
- If water filtration is being used, who manages the installation of maintenance within the restaurant? Are the filters replaced on a regular basis?
- Did you know 3M offers a water quality testing programme to identify the filtration solution for your needs?
- Do you know if chloramines are present in your water? Are you aware of the potential impact of chloramines on equipment in your restaurant?
- How can we assist you to protect your brand reputation by providing the best quality water for your equipment and customers?

Restaurant Facilities			
Application	Water Quality Issue	Product Solution	Filtration Benefit
Ice Machine	Scale build-up, bio film (bacteria), taste and odour	High Flow-S High Flow Carbonless	Clearer better tasting ice and increased machine efficiency
Cold Beverage Post Mix	Sediment, cyst, bacteria, taste and odour	High Flow Dual Port	Better tasting cold beverage and increased machine efficiency
Water Cooler	Sediment, cyst, bacteria, taste and odour	High Flow	Better tasting drinking water and increased machine efficiency
Water Fountain / Bottle Filling	Sediment, cyst, bacteria, taste and odour	High Flow	Better tasting drinking water and increased machine efficiency
Bulk Coffee Brewer	Scale build-up, taste and odour	High Flow-MS	Better tasting coffee and increased machine efficiency
Espresso Machine	Scale build-up, taste and odour	ScaleGard Blend and Pro	Better tasting espresso and increased machine efficiency
Water Boiler	Scale build-up, taste and odour	High Flow-MS AP2	Better tasting hot beverage and increased machine efficiency
Steam Equipment and Combi-ovens	Scale build-up and corrosion	ScaleGard Blend and Pro	Increased machine efficiency
Steam Table and Rethermaliser	Scale build-up	ScaleGard Blend and Pro	Increased machine efficiency
Warewasher	Scale build-up	SF18S	Increased machine efficiency

For each product, key factors must be considered such as the application and its water pressure. Refer to the product manual for specific application information.

3M Water Filtration Solutions for Restaurants

1 Kitchen

- Ice Machine
- Coffee Brewer
- Water Boiler
- Espresso Machine
- Steam Tables and Rethermalisers
- Cold Beverage Post Mix
- Steam Equipment, Combi-ovens
- Warewasher

2 Bar

- Ice Machine
- Cold Beverage Post Mix
- Coffee Brewer
- Espresso Machine

3 Lobby

- Water Fountain / Bottle Filling
- Water Cooler

4 Hallway

- Water Fountain / Bottle Filling
- Water Cooler





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