



Water Optimisation for Combi Steamers and Ovens



Top quality water in the hospitality sector produces light bakery products with a crispy crust, vegetables that retain their appetising colour and precious vitamins and minerals, and roasted meats with a succulent centre and delicate aroma.

Top quality water ensures the perfect enjoyment of foods cooked in combi steamers and ovens, such as a fragrant loaf of bread, tender, succulent roast beef or a fresh crunchy plate of vegetables packed with vitamins – all thanks to excellent water. Water treated specifically for use in the catering and hospitality sector prevents limescale from forming in expensive appliances like combi steamers and ovens, and will prevent blockages in fine micro-nozzles.

BWT bestprotect

Benefits at a glance:

- Ideal for steam generation in combi steamers, ovens and steam cookers
- Removes particles, flavour-inhibiting substances and the taste of chlorine from the water
- Protects expensive equipment and appliances against limescale and gypsum deposits
- Minimises the risk of corrosion by stabilising the pH value