



# KASCO

Water Treatment Solutions



## Water Filtration • Scale Prevention

Installation • Maintenance • Service

**Regularly scheduled filter changes are necessary to ensure your water sources are safe and clean**



# WATER FILTRATION

Water quality plays an important role in the grocery and food service industries. Water filtration provides an effective way of controlling contaminants which provides clean and safe water. Not only does water quality determine the taste and quality of all food and beverages served, it also determines the operating efficiency and longevity of water-fed equipment. Properly treated water can easily decrease operating costs by reducing equipment repair, hard water build-up, and down-time.

**Provides Safe, Clean Water • Eliminates Unpleasant Tastes and Odors**

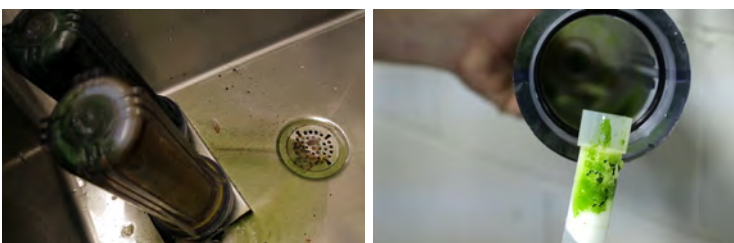
## Benefits of Water Filtration

- Unpleasant tastes, odors, chlorines and contaminants are eliminated resulting in safe, clean water and satisfied customers.
- Water and ice are cleaner and clearer so all of your beverages start pure and taste the way they should.
- Sediment, scale, and corrosion are virtually eliminated from in your water-fed machines resulting in reduced maintenance costs and extended equipment life.



## Common Systems that Require Water Filtration

- Ice Machines
- Produce Misters
- Steamers
- Espresso Machines
- Food Service
- Soda Machines
- Meat & Seafood Humidifiers
- Hot Water Dispensers
- Bakery Proofer
- Kitchens & Delis
- Drinking Fountains
- Combi-Ovens
- Coffee Brewers



**Results of poorly maintained filters**

# SCALE PREVENTION

Scale is a hard mineral coating that forms on the inside surfaces of pipes, boilers, water heaters, and equipment in which water is repeatedly heated. Scale deposits interfere with heat exchangers and reduce their efficiency by insulating the heat transfer surfaces. If scale deposits are left to accumulate, water flow is restricted, causing piping and heat exchanger tubes to become plugged. Unpleasant scale buildup also accumulates on the outside surfaces of fixtures, cookware, glassware, utensils, and housings. Ignoring scale buildup can lead to the damage and possible failure of high temperature water-fed equipment. Contamination of food products can occur if scale is left untreated.



**Reduces Maintenance Costs • Extends Equipment Life**

## Benefits of Scale Prevention & Treatment

- Inhibits scale and corrosion in your water-fed machines resulting in reduced maintenance costs and extended equipment life.
- Removes existing scale in pipes and water-fed equipment.
- Energy efficiency and machine life are increased.
- Not affected by high temperatures.
- Reduced energy consumption & faster cook cycles saves time and money.

## Common Systems that Require Scale Treatment

- |                     |                          |                        |
|---------------------|--------------------------|------------------------|
| • Ice Machines      | • Bakery Proofers        | • Display Cases        |
| • Produce Misters   | • Kitchens & Delis       | • Humidification       |
| • Steamers          | • Combi-Ovens            | • Display Case Mirrors |
| • Espresso Machines | • Coffee Brewers         | • Sanitation Equipment |
| • Food Service      | • Commercial Dishwashers |                        |
| • Soda Machines     |                          |                        |



# SERVICE & REPAIR



KASCO's nationwide network of factory trained professional technicians provides a vast range of parts, supplies, and equipment maintenance and repair services to retailers, grocers, restaurants, and food service organizations throughout North America.

*Trust KASCO for all your  
commercial equipment needs.*

## **KASCO Service**

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