



# PROGUARD Gastronomy 200 – The All-In-One solution for professional kitchen equipment.

A high-performance system with a powerful flow rate to fulfill all individual conditions and needs.



[Explore PROGUARD Gastronomy](#)



# PROGUARD Gastronomy

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In gastronomy, baking, and kitchen hygiene appliances, steam is a key component generated using a piped mains water supply. The problem is that different water conditions, such as hard water or corrosive water, need specific filters.

The PROGUARD Gastronomy is a universal professional water filtration solution, with a high volume electric reverse osmosis (RO) filter system and 5µm particle retention carbon block pre-filter to reduce sediments and  $\geq 97\%$  of salts in the steamed water. The high-performance system with a powerful flow rate fulfills all conditions and needs of professional kitchens. It is a premium line of defence against limescale, gypsum, and potentially corrosive substances caused by high levels of chlorides and sulfates and it operates successfully with all types of incoming drinking water.



Superbly filtered water for operationally spotless steam.



## Combi Steamer

With this high-performing filter solution, your machines are shielded from limescale, gypsum, and corrosion.



## Baking Oven

The long filter life of PROGUARD Gastronomy yields a full year of seamless service for constantly perfect baking results.



## Dishwasher

The high-performance, dual membrane RO system for total demineralization, results in spotless utensils, glasses, and crockery.



# PROGUARD Gastronomy



## Combi Steamer

With this high-performing filter solution, your machines are shielded from limescale, gypsum, and corrosion.

Therefore, there is no need for descaling chemical additives. PROGUARD Gastronomy's spotless water helps prevent downtime, component clogs, blocks and damage as well as lowering running and service costs.



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## Combi Steamer

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## Baking Oven

The long filter life of PROGUARD Gastronomy yields a full year of seamless service for constantly perfect baking results.

The system ensures not only premium filtration for all water types, but also reduces downtime and maintenance costs. The machine service life is extended and due to its high capacity and buffer tank, all water demands, even at sustained peak, are satisfied by its powerful flow.



## Dishwasher

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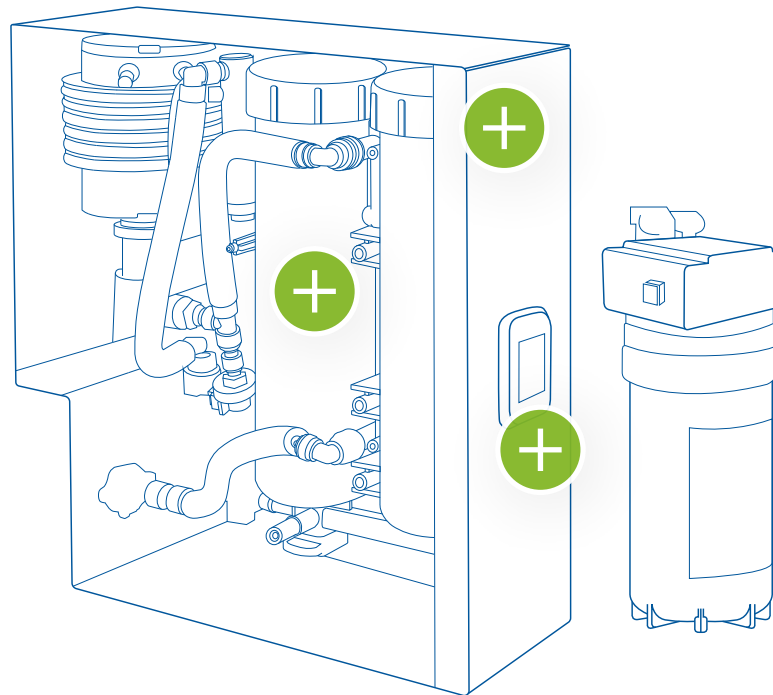
PROGUARD Gastronomy's high capacity and high flow filtration system facilitates optimal dishwasher heating surface efficiency, reducing energy consumption and cleaning cycle time.



# PROGUARD Gastronomy



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## BRITA PROGUARD Gastronomy problem solving



### Problem

Different water conditions cause different issues within combi steamers, ovens and dishwashers. Therefore different water filters are needed.



### Problem

Professional kitchens have fluctuating water demands, from low demands with peaks to constantly high demands.



### Problem

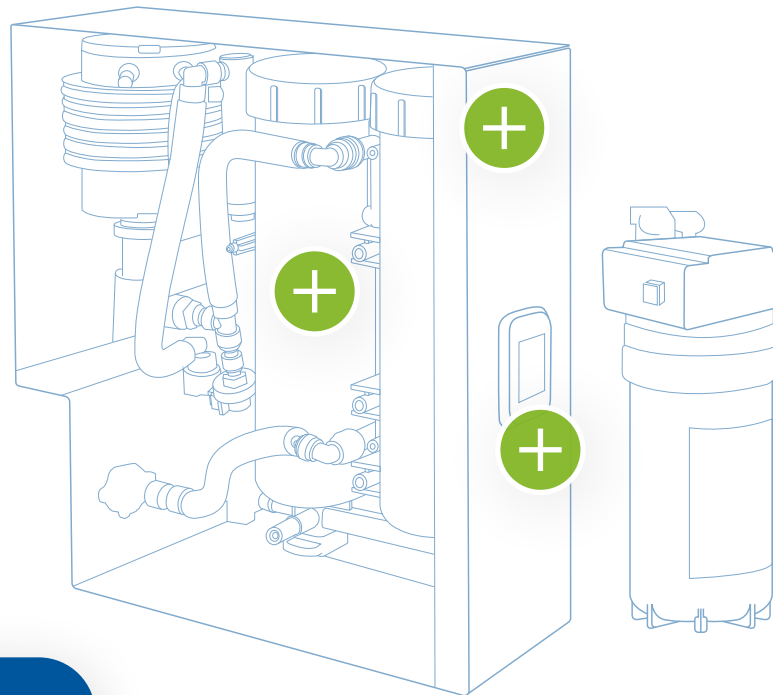
Lack of transparency makes it hard to monitor the filtration and schedule maintenance.



# PROGUARD Gastronomy



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## Problem

Different water conditions cause different issues within combi steamers, ovens and dishwashers. Therefore different water filters are needed.

## Solution

PROGUARD Gastronomy is the professional one fits all solution that reduces the risk of machine scaling, gypsum deposits and corrosion as it is able to handle all incoming waters\*.

\*Only drinking water quality may be used



## Problem

Professional kitchens have fluctuating water demands, from low demands with peaks to constantly high demands.



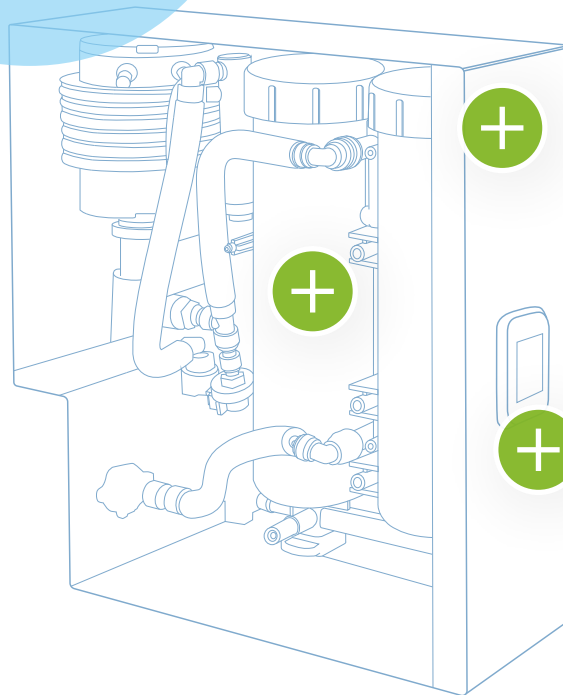
## Problem

Lack of transparency makes it hard to monitor the filtration and schedule maintenance.



# PROGUARD Gastronomy

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## Product benefit

- Reliable protection from corrosion, limescale and gypsum deposits due to 2 Premium RO-membrane with a salt retention rate of  $\geq 97\%$
- Bypass adjustment to blend with raw water, if boiler ovens require a desired level of mineralization
- Carbon block pre-filter with  $5\mu\text{m}$  particle retention to ensure smooth operation and a fresh taste



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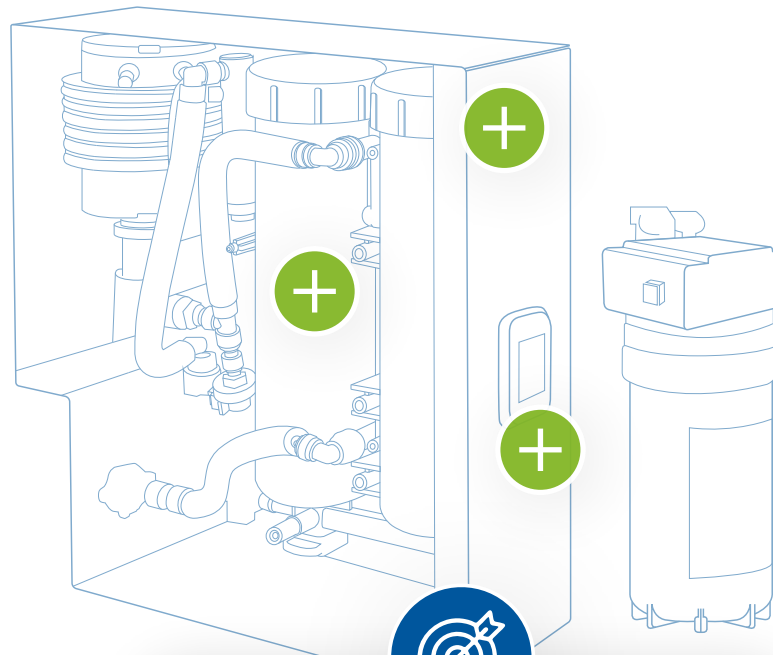




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PROGUARD Gastronomy is a high-performance system with a powerful flow rate to fulfill all conditions and needs of professional kitchens.



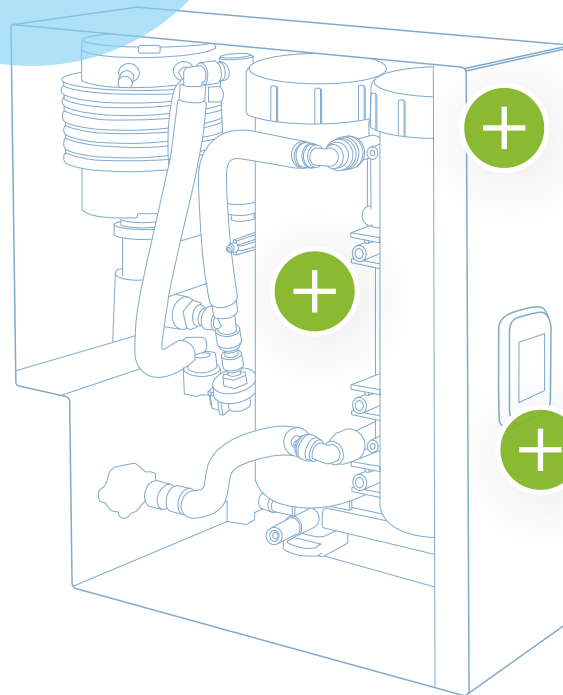
## Problem

Lack of transparency makes it hard to monitor the filtration and schedule maintenance.



# PROGUARD Gastronomy

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## Product benefit

- High performing RO system with 200 l/h at 25°C / 140 l/h at 15°C
- Electrical RO system with rotary valve pump for easy handling & operation
- Very compact RO system to fit under each counter
- Water conversion factor up to 50%



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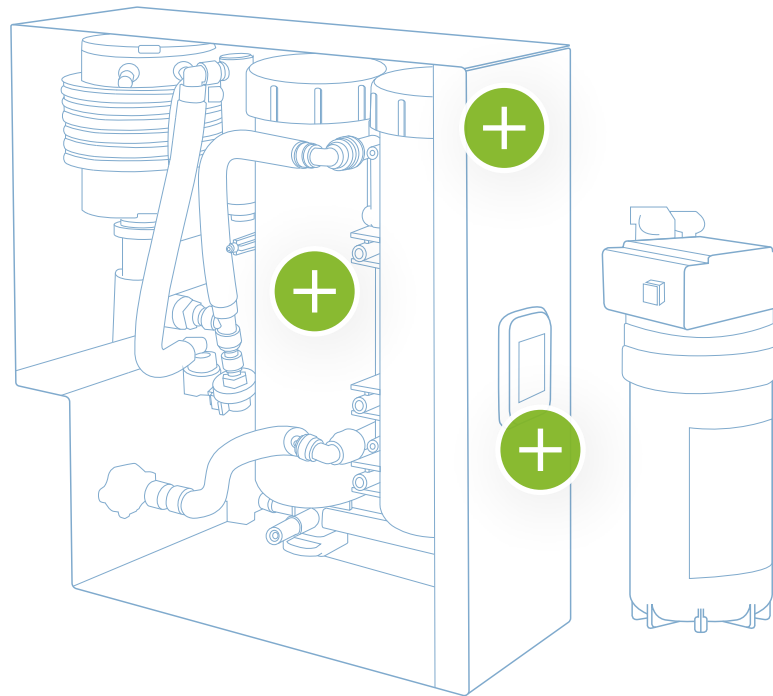
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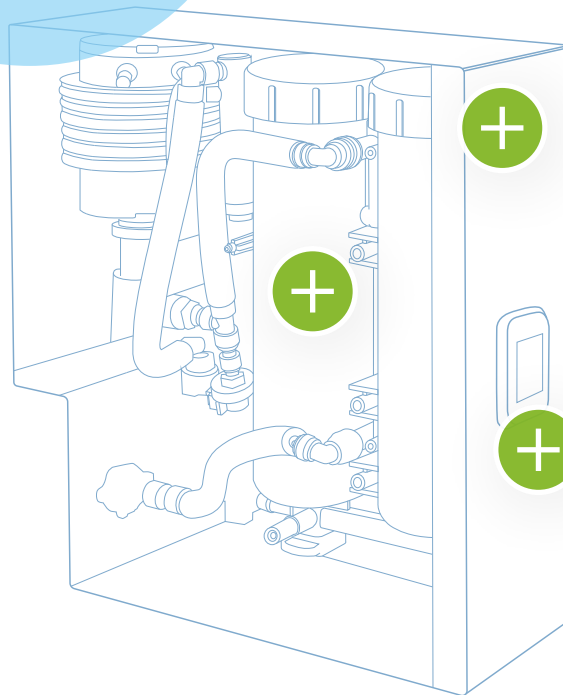
## Solution

PROGUARD Gastronomy is equipped with an easy to use display, showing all the relevant performance data at a glance.



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## Product benefit

Colored display shows all relevant parameter:

- Lifetime in days
- Pressure in bar (IN, OUT)
- Flow rate in l/h
- Conductivity in  $\mu\text{S}/\text{cm}$



## BRITA PROGUARD Gastronomy problem solving



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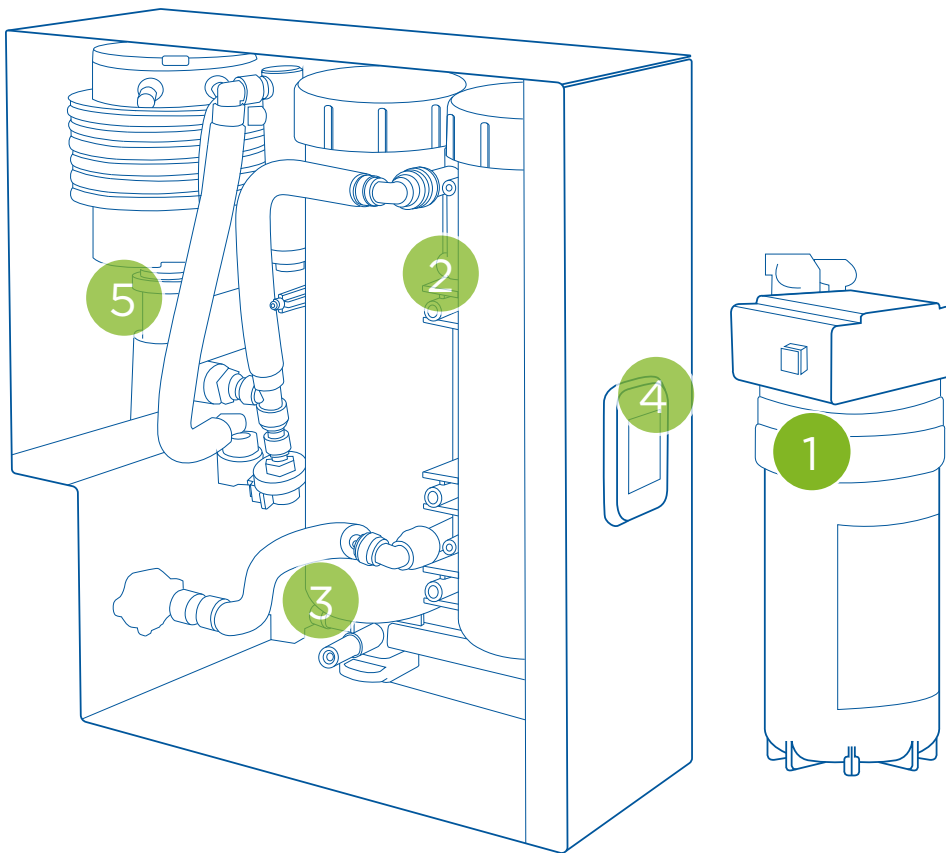


# PROGUARD Gastronomy – Your compact, powerful and high-capacity professional filter system

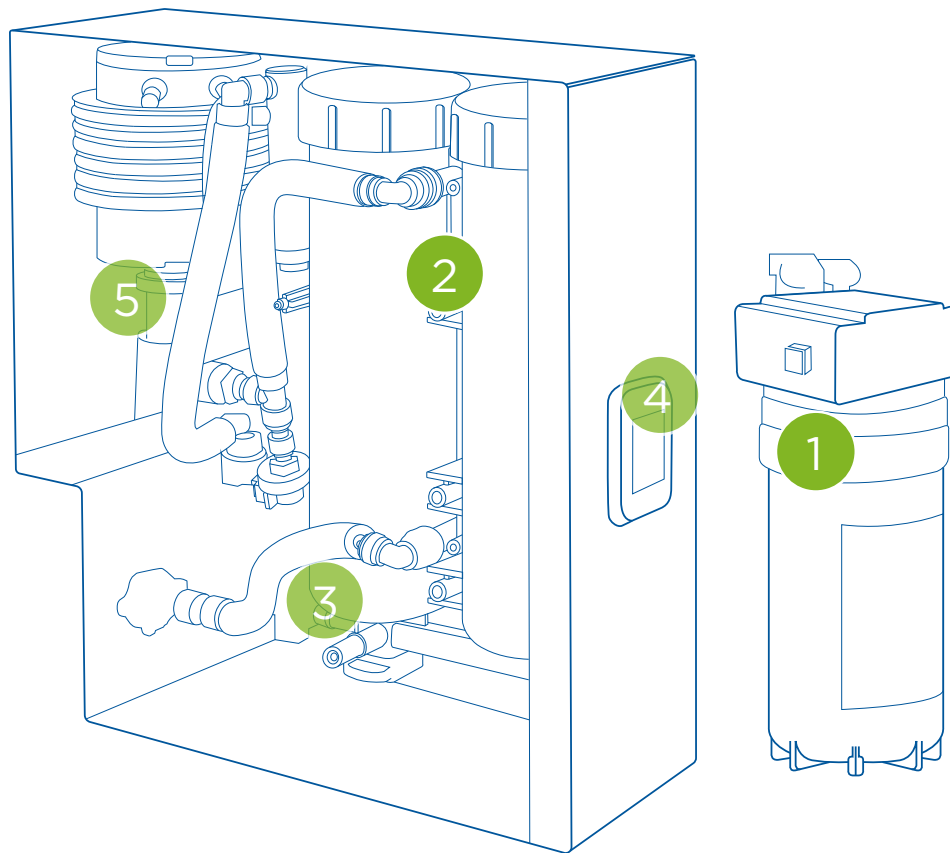


## 1 Pre-filtration

**Carbon block** filtration, through a pre-filter cartridge outside the housing, retains coarse particles down to 5  $\mu\text{m}$  and protects the two premium reverse osmosis membranes. In addition, the activated carbon filters out taste and odour impairing substances such as chlorine from the source.



# PROGUARD Gastronomy – Your compact, powerful and high-capacity professional filter system



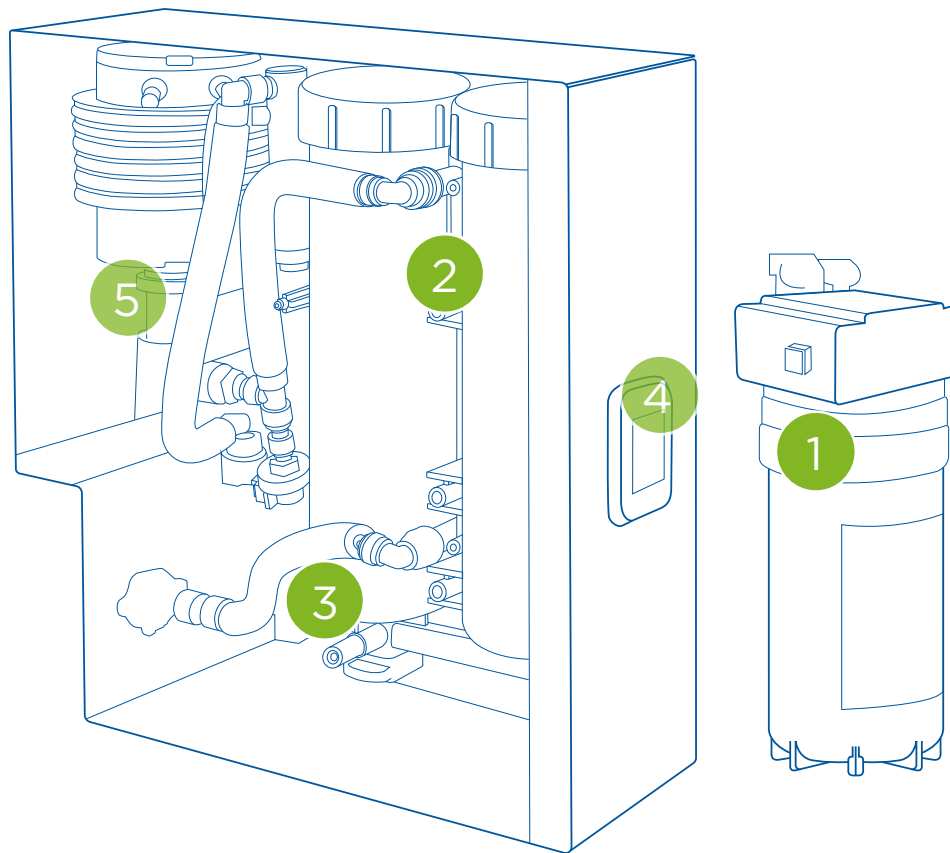
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## 2 RO membrane

**Two premium reverse osmosis (RO)** membranes remove ions and molecules, such as salts. With a salt retention rate of  $\geq 97\%$ , this stage reliably safeguards against corrosion, even in challenging water conditions. Moreover, RO helps prevent scale, gypsum and other contaminants from entering the machines. Working in combination with the mineralization adjustment, the resulting filtrate is impeccably clean as well as pH-neutral.

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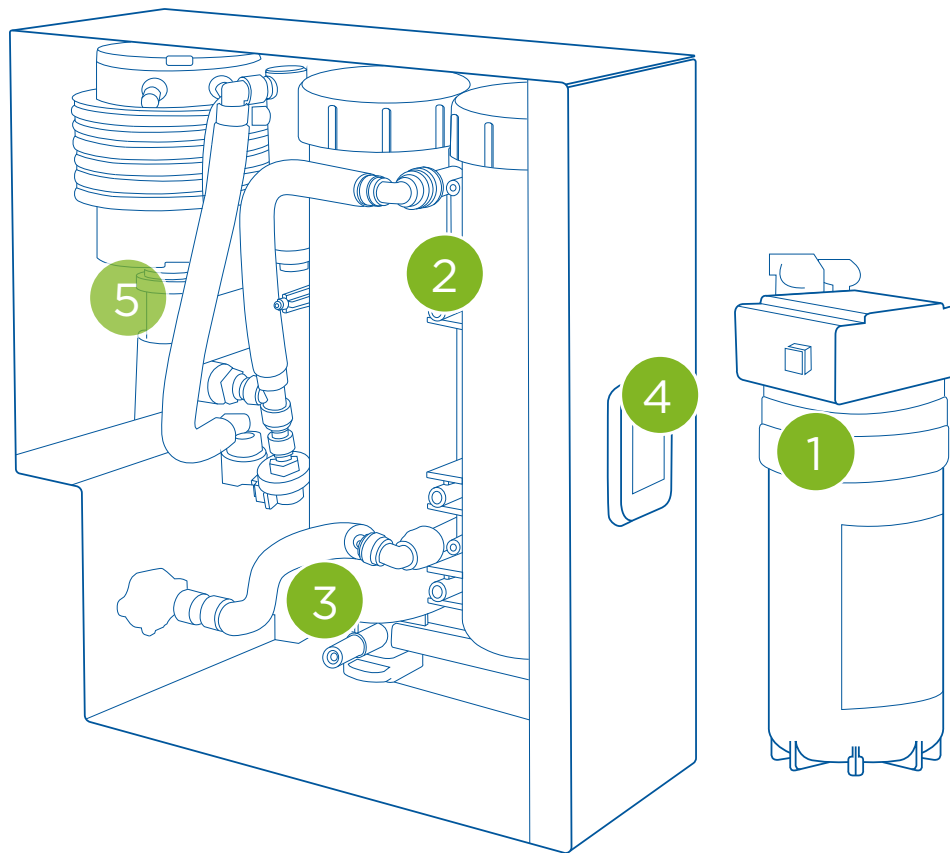
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## 3 Bypass

**The valve bypass adjustment** provides machine-based mineralization levels configurable through the blending of raw water. This is especially important for boiler ovens requiring a specific level of mineralization stipulated in manufacturer's individual specifications.

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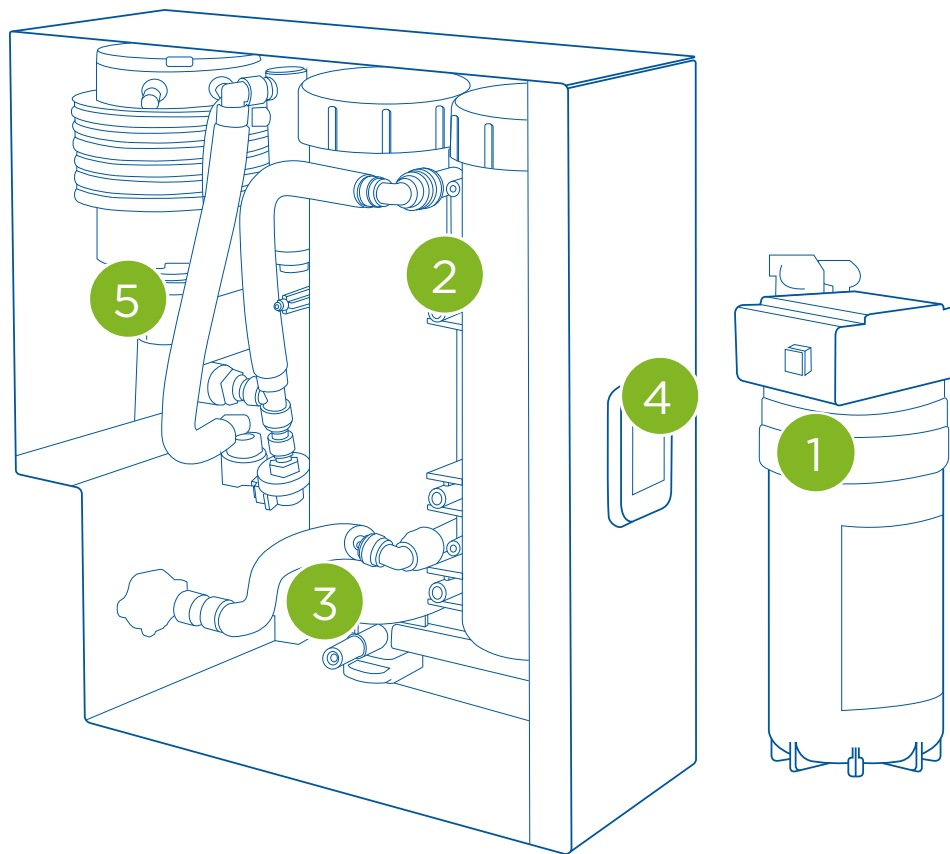
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## 5 Pump

**An electrical RO system with rotary valve pump** ensures high performance, easy handling, and essential reliability.