



WaterCare's

combi oven care guide



water treatment solutions for
commercial kitchens



ctu vapour

OPTIMISED WATER FOR STEAM

Our CTU Vapour range is specially formulated water treatment for steam ovens and other catering equipment using steam. Left unprotected, equipment such as Combi Ovens, Pasta Cookers, Bratt Pans or Boilers will suffer from a build up of limescale which will attack elements, oven chambers and sensors and will lead to expensive break-downs and unwanted kitchen downtime.



IX WATER

ECO FILTRATION



Protect and extend the life of your steam ovens. Designed to ensure that your ovens and other steam-creating catering equipment are protected from the harmful effects of limescale.

Next-level water treatment for catering equipment such as combi ovens, pasta cookers and boilers where limescale protection is vital to long service life. Minimise expensive breakdowns and keep your equipment in top condition with water filtration you can depend on.



combipump

WASTE WATER MANAGEMENT

The only solution specifically designed for pumping waste water from island based combination ovens. Where floor gully drainage is absent or where ovens are sited away from the drainage points of the kitchen such as islands.

The WaterCare CombiPump series has been designed and developed by our own research and development team at the request of a leading combination oven manufacturer specifically requiring waste water from their oven to be pumped away.

available in 2 models:

- CB4 – Pumps as low as 40mm from floor
- CB7 – Pumps as low as 70mm from floor





flowboost

WATER PRESSURE PUMP

The EWC Flowboost is designed for pressure boosting mains pressure water. Flowboost uses an electric motor-driven peripheral pump with bypass, complete with an automatic control system consisting of flow switch and electronic control.

available in 2 models:
Flowboost 10M
Flowboost 35T



breaktank

SAFEGUARDING WATER SUPPLY

Ensure compliance with water regulations effortlessly with the all-new BTP-COMPACT Pumped BreakTank. Crafted specifically for the catering industry, it boasts a robust Category 5 'AB' air gap, shielding your water supply from any risk of back-flow contamination. Perfectly suited for spaces with limited room.



APRO reverse osmosis

Compact, energy-saving, and highly efficient water purifier for, restaurants, hotels, and other small businesses. APRO patented dual pump technology carefully purifies water and keeps operation costs low. Reverse Osmosis Units are particularly cost-effective for caterers with extremely hard or variable water quality, who need volumes of treated water. RO offers a viable alternative to filters, calcium treatment units and demineralisation systems.