

Wellwasser GASTRO Edition V10

Water treatment system for the production of wellwasser®

The GASTRO Edition is a three-stage water treatment system for commercial use in hotels and restaurants. The system is installed in the drinking water pipe directly in front of the cooler carbonator so that you can tap still and sparkling wellwasser® from the dispensing system. The filter system rids the local drinking water of all impurities, unwanted odors, unpleasant tastes and germs.

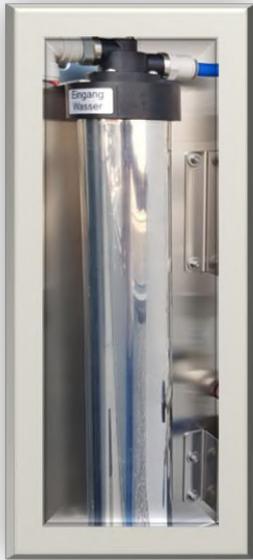
The result is crystal clear and absolutely neutral tasting, still or sparkling wellwasser®, which is produced directly in your premises without environmentally harmful transport.



wellwasser® is the alternative to bottled mineral water

More profit, more space, more time, more flexibility, highest quality

Technical Details



Easy Change Cartridge

Removes unpleasant odors, tastes such as chlorine or other unwanted water ingredients. Organic substances such as pesticides or hormones are bound to the activated carbon. Dirt and particles larger than 0.2µm (0.0002mm) such as asbestos fibers, cysts, cryptosporidium and giardia are reliably retained on the membrane surface. The membrane filters 99.999% of pathogenic germs (>LOG 5).

Silver ions on the filter surface prevent bacteria growth in the filter cartridge itself.

Natural and valuable minerals remain in the water.

Life span: 30,000 liters or 1 year

wellwasser® activator

Selected crystals stabilize and vitalize water: The result is incomparable neutral tasting wellwasser®.

Housing: Stainless steel 1.4404



Impeller flow meter

The monitoring unit provides information about the tapped water quantity in liters as well as the period of use of the filter cartridge.

Power supply: button cell CR 2032



Pressure regulator

adjustable from 0 to 4 bar, preset at 3 bar

Size: height 620 mm, width: 380 mm, depth:140 mm

Operating pressure: 1 to 5 bar

Dry weight: 12 kg

Performance: up to 6.6 liters/min.

Connections: John Guest ½"