



03

think:water
Profine[®]

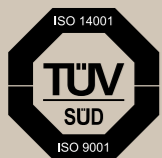
Vending

Maintaining quality standards that are always peak is essential for emerging in automatic vending. Dispensing a cup of coffee or tea is no longer enough, expectations have increased, and now it is also necessary that it's a good coffee or tea.

Water for vending
Maintaining quality standards that are always peak is essential for emerging in automatic vending.
Dispensing a cup of coffee or tea is no longer enough, expectations have increased, and now it is also necessary that it's a *good* coffee or tea.



tw produces according to MOCA compliance food



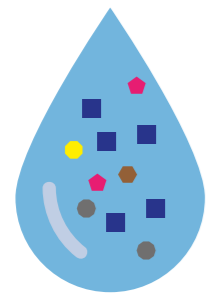
tw produces with quality ISO 9001:2015 and environmental ISO 14001:2015 management system certified by TÜV SÜD



Not all water is the same



The use of unfiltered water not only affects the coffee you are preparing, but over time, it could potentially damage the precious coffee machine. Water with high carbonate hardness can cause the formation of limescale, while the high permanent hardness can generate chalk deposits.

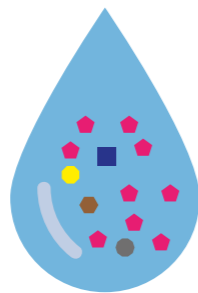


Untreated water

Untreated water contains high levels of sediments and could damage or obstruct the machine.



- ZERO PROFESSIONAL
- SILVER VENDING
- BLUE VENDING



Hard water

Hard water contains high levels of calcium and magnesium.



- ZERO PROFESSIONAL
- SILVER VENDING
- BLUE VENDING



Soft water

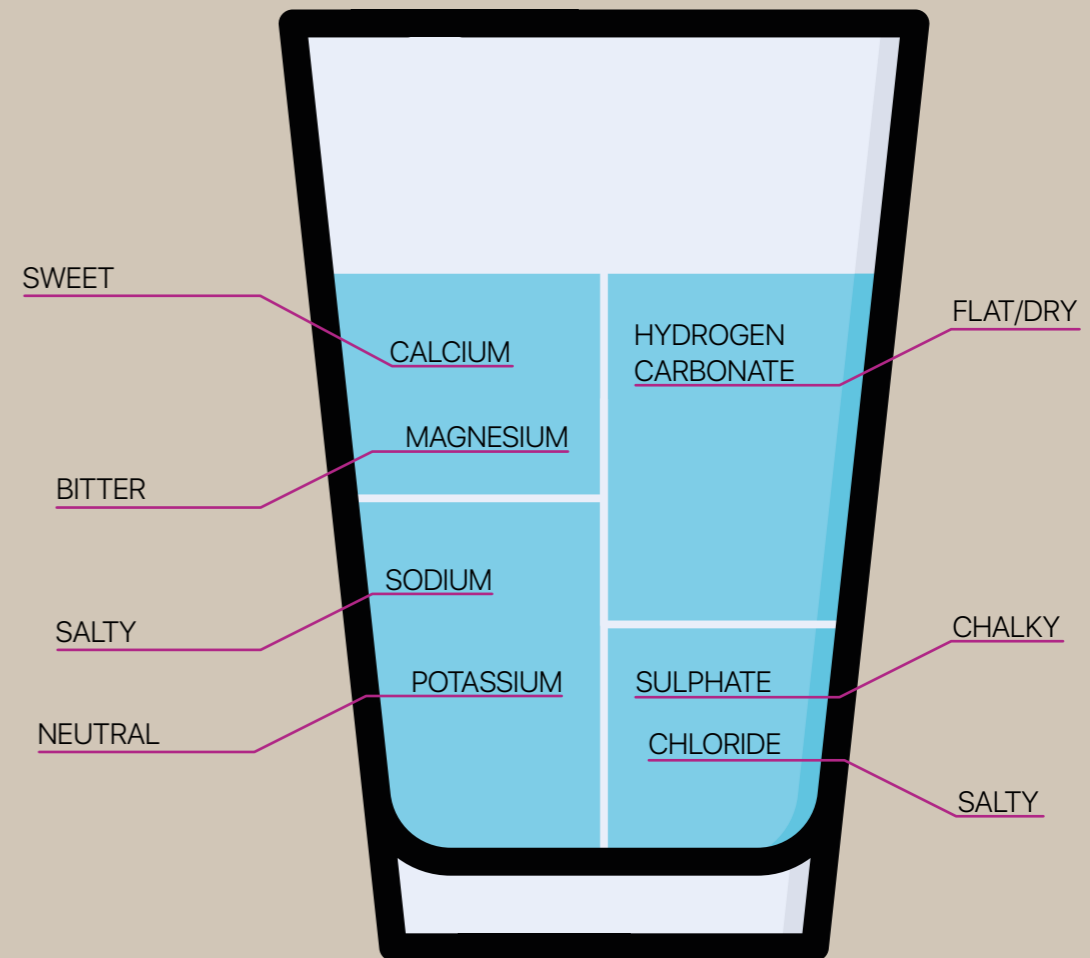
Soft water contains only small amounts of calcium, magnesium and carbonates.



- CREAM
- BROWN
- ZERO PROFESSIONAL
- SILVER VENDING
- BLUE VENDING

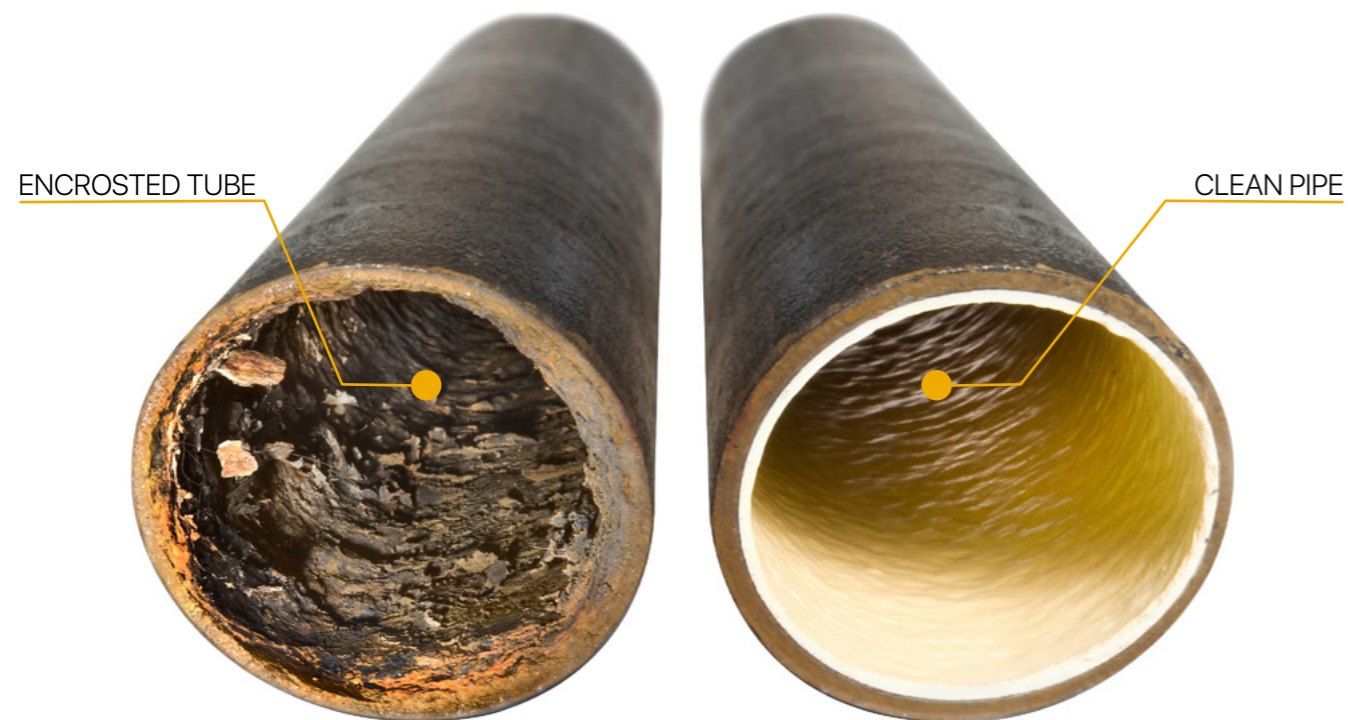
Improve the taste

Every element dissolved in the water transfers its own particular characteristic, soft, bitter, salty, and so forth. Finding the right blend of these substances creates the perfect recipe for obtaining the best possible product, enhancing the aromas and giving your drinks an attractive appearance. After all, water is the main ingredient of any drink.

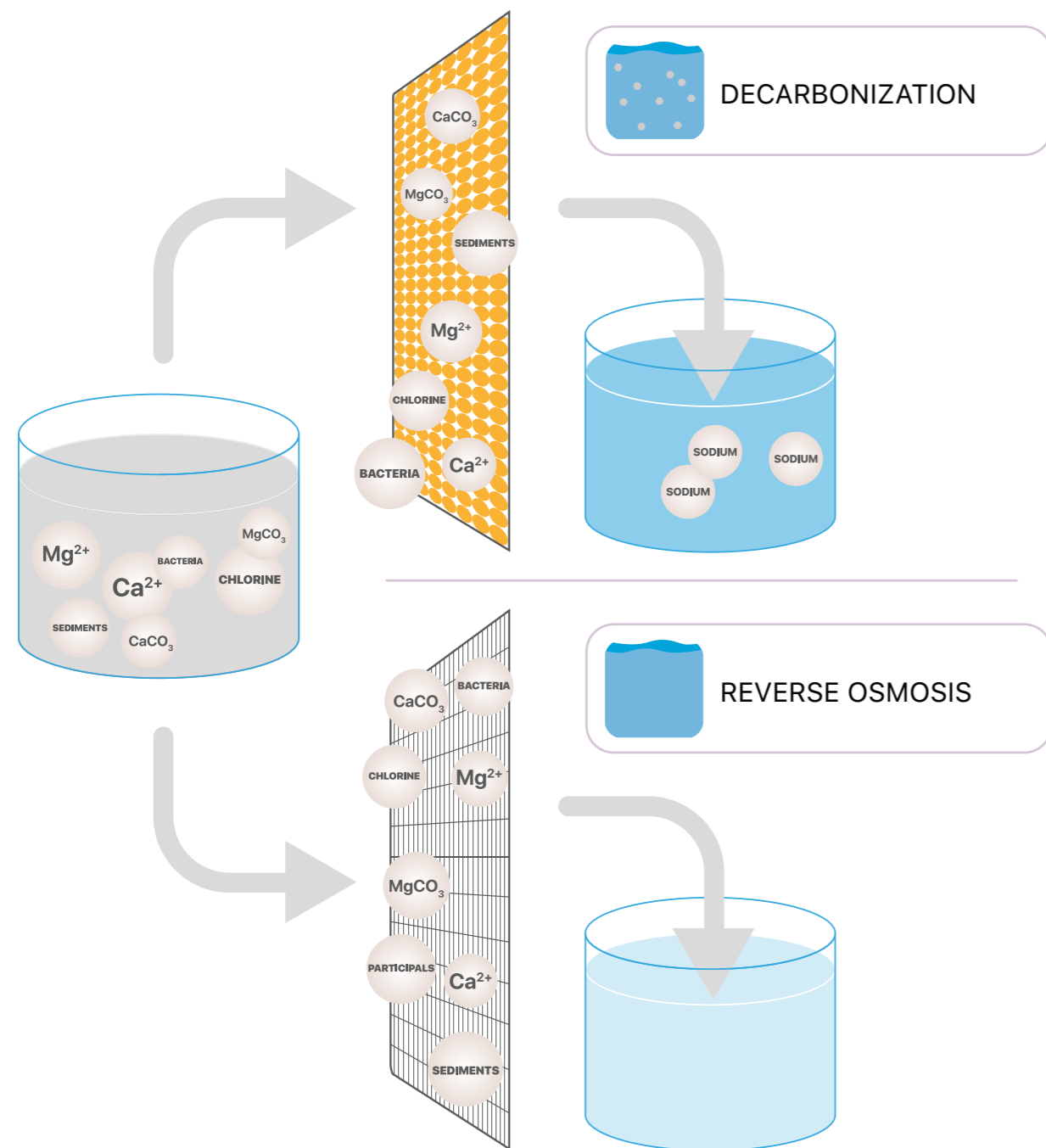


Treatment is worth it

Mineral deposits, due to the hardness of the water, are the cause of malfunction of the machines. Maintenance times increase and so do management costs, in the long run, the damage caused becomes absolutely relevant.



Water treatment methods



Decarbonization

The decarbonisation filters remove the carbonates of calcium CaCO_3 and magnesium MgCO_3 . The use of these filters allows you to obtain a triple result, protection of the machines, drinks with tastes that are richer and fuller, and sparkling clean glasses, dishes and cutlery.

Reverse osmosis

Thanks to the very high degree of filtration that characterises reverse osmosis machines, it is possible to obtain water with very high quality characteristics. Passing through one or more membranes causes the water to be purified not only of the elements that determine its hardness, but also of all the contaminating substances, responsible, for example, of unwanted odours and flavours.



3 REASONS

01

The drinks have a rich flavour and an inviting aroma. They preserve intact all the nuances that distinguish the various blends, enhancing the sensory experience.

02

Build-up also adversely affects the energy consumption of the machines. The layer of limescale that forms around the resistors absorbs up to 30% of the heat produced, so the machine takes a longer time and requires more energy to reach and keep the optimum temperature.

03








Incorrectly treated water almost always causes occlusions in pipes. The flow rate is reduced, annoying leaks can occur, the components are subjected to greater stress. If you do not intervene effectively, the accumulations of limescale end up irreparably damaging the machines, greatly increasing the operating costs and shortening their operating life.

Products

Vending machines for beverages must be able to meet different needs, from strong espresso to espresso macchiato to various types of teas and hot drinks.

Selecting the best ingredients means getting the best results, but there is one fundamental ingredient that cannot be chosen, water. It is evident that refining the mains water becomes a necessary decision. Satisfied customers and almost no maintenance at all, that's our recipe for a winning Vending business.

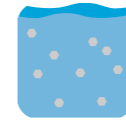


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Profine® Brown Vending

Reduction of carbonates and microfiltration.



decarbonize water

The Profine® Brown cartridge refines the water's qualities, allowing you to enhance the flavour of the coffee and obtain a cream with an ideal colour and consistency. It is equipped with the exclusive bypass integrated into the cartridge head that allows you to adjust it directly with each replacement. It also eliminates unpleasant odours and flavours. The unique design of the connections created directly on the filter cartridge reduces their dimensions and facilitates their replacement.

- prevents precipitation of the carbonates
- ensures extended autonomy
- includes a final stage of bacteriostatic microfiltration
- it is equipped with an adjustable bypass, from 15% to 70% (preset at 40%)
- reduces chlorocompounds
- has a certified resin for the treatment of water for food use

CODE	DESCRIPTION	FLOW RATE	CAPACITY*
Y21473B-B1A	BROWN VENDING Small	0,8 L/min	800 L
Y21474B-B1B	BROWN VENDING Medium	1,4 L/min	1.250 L
Y21800B-B2V	BROWN VENDING BIG 2.0	2,3 L/min	2.300 L
Y21801B-B2W	BROWN VENDING BIG 3.0	2,8L/min	3.450 L
Y21802B-B2X	BROWN VENDING BIG 4.5	4 L/min	5.200 L
Y21803B-B2Y	BROWN VENDING BIG 6.0	5 L/min	6.950 L

* Autonomy calculated on water with a carbonate hardness of 10 ° dKH (by-pass 15%). Autonomy Based on internal manufacturer tests.

Operating pressure

Min. 2 - Max. 6 bar (0.2 - 0.6 Mpa)

Temperature

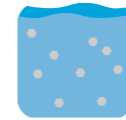
Min. 4 - Max. 30°C (40 - 86 °F)





Profine® Cream Vending

Carbonate reduction with pH control and microfiltration.



decarbonize water

The Profine® Cream cartridge refines the water's qualities, allowing you to enhance the flavour of the coffee and to obtain a cream with an ideal colour and consistency, thanks to the multi-stage concept in the exclusive formulation of the bed of specific ion exchangers, which guarantees ample operational autonomy in relation to the maintenance of a constant pH.

- prevents precipitation of the carbonates
- keeps the pH as favourable as possible
- includes a final stage of bacteriostatic microfiltration
- reduces chloro compounds
- has a certified resin for the treatment of water for food use

CODE	DESCRIPTION	FLOW RATE	CAPACITY*
Y21448B-AZM	CREAM VENDING Small	0,7 L/min	700 L
Y21449B-AZN	CREAM VENDING Medium	1,2 L/min	1.100 L
Y21804B-B2Z	CREAM VENDING BIG 2.0	2 L/min	2.000 L
Y21805B-B31	CREAM VENDING BIG 3.0	2,5L/min	3.000 L
Y21806B-B32	CREAM VENDING BIG 4.5	3,5 L/min	4.500 L
Y21807B-B33	CREAM VENDING BIG 6.0	4,5 L/min	6.000 L

* Autonomy calculated on water with a carbonate hardness of 10 ° dKH . Autonomy Based on internal manufacturer tests.

Operating pressure Min. 2 - Max. 6 bar (0.2 - 0.6 Mpa)

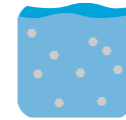
Temperature Min. 4 - Max. 30°C (40 - 86 °F)





Profine® Blue Vending

Drinking water dechlorination and clarification.



microfiltered water

Profine® Vending Blue, thanks to the Profine® Carbon Block technology, reduces and removes cloudiness present in the water, as well as chlorine and any tastes and smells. Nominal filtration degree 5 µm. Complies with DM 25/2012.

- Eliminates unwanted odours and flavours
- Reduces chlorine
- Reduces the cloudiness of the water
- It guarantees extended autonomy
- Reduces the presence of any organic macromolecules

CODE	DESCRIPTION	FLOW RATE	CAPACITY*
Y21482B-B1G	BLUE VENDING Small	3 L/min	15.000 L
Y21483B-B1H	BLUE VENDING Medium	5 L/min	24.000 L
Y21484B-B1J	BLUE VENDING Large	7 L/min	45.000 L

* The capacities may vary according to the French degrees (° f) from the organoleptic properties and the flow rate of the incoming water.

Operating pressure

Min. 2 - Max. 6 bar (0.2 - 0.6 Mpa)

Temperature

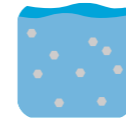
Min. 4 - Max. 30°C (40 - 86 °F)





Profine® Silver Vending

Drinking water microfiltration.



microfiltered water

Profine® Silver Vending eliminates unwanted odours and flavours, reduces chlorine, and has a nominal degree of filtration of 0.5 microns. It also has a bacteriostatic action thanks to Profine® Carbon Block. Composite cartridge suitable for the treatment of drinking water in accordance with DM 25/2012.

- bacteriostatic action
- microfiltration at 0.5 microns
- reduces chlorine, chloro compounds and THM
- eliminates unwanted odours and flavours
- ensures extended autonomy
- removes suspended material, pesticides, herbicides and microplastics

CODE	DESCRIPTION	FLOW RATE	CAPACITY*
Y21468B-B15	SILVER VENDING Small	3 L/min	15.000 L
Y21469B-B16	SILVER VENDING Medium	5 L/min	24.000 L

* The capacities may vary according to the French degrees (° f) from the organoleptic properties and the flow rate of the incoming water.

Operating pressure

Min. 2 - Max. 6 bar (0.2 - 0.6 Mpa)

Temperature

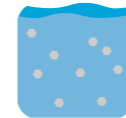
Min. 4 - Max. 30°C (40 - 86 °F)





Profine® Pfas

Filtration kit which removes pfas.



microfiltered water

Profine® PFAS removes unwanted odours and flavours, as well as Perfluoroalkylated substances (PFAS) Selective PFAS resin, final stage of 0.5 µm filtration with Profine® Carbon Block technology supplemented with silver ions for bacteriostatic action. To use with PFAS concentrations up to 500 ng/l.

- Eliminates unwanted odours and flavours and reduces chlorine
- Guarantees bacteriostatic action
- Reduces the concentration of PFAS

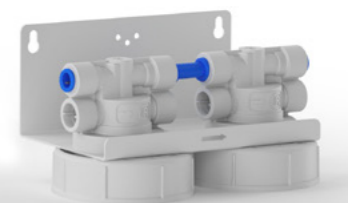
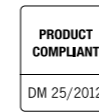
CODE	DESCRIPTION	FLOW RATE*	CAPACITY*
Y21539B-B2M	Kit Pfas Medium Profine® con contaltri e senza rubinetto.	2 L/min	11.000 L
Y21486B-B1M	Pfas Medium Profine® **	2 L/min	-
Y21497B-B1X	Pfas Large Profine®	2 L/min	11.000 L

* To be used for waters with Pfas concentrations lower than 500 ng / l. The exchange capacities may vary according to the Pfas concentrations of the incoming water and the flow rates.

** Can only be used for the replacement filter kit 2 pieces.

Operating pressure Min. 2 - Max. 6 bar (0.2 - 0.6 Mpa)

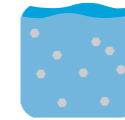
Temperature Min. 4 - Max. 30°C (40 - 86 °F)





Profine® Perfetto

Limestone protection for coffee machines with tank.



decarbonize
water

The ideal partner in coffee. Profine Perfetto refines the quality of the water, allowing you to enhance the flavour of the coffee. It offers vital protection for the machinery by avoiding limescale precipitation.

It has a resin that retains limescale, certified for the treatment of water intended for food use.

It is ideal for use with espresso machines, filter machines, coffee pads and capsules, and in all domestic and professional applications.

- enhances the flavour of the coffee
- makes the coffee machine last longer
- protects the coffee machine from limescale
- during its use, does not spoil the taste of coffee like traditional decalcified chemical treatments do

CODE		DESCRIPTION			
Y21482B-B1G		Profine® Perfetto			
soft water (15°f / 8°dH)		medium water (25°f / 14°dH)		hard water (35°f / 19°dH)	
L	coffee (30cc)	L	coffee (30cc)	L	coffee (30cc)
50	1666	29	966	21	700





Profine® ZERO PROFESSIONAL

Reverse osmosis system for low salt water.



osmotic water

Hyperfiltration incredibly in harmony with nature. Because it is from the natural forces that water moves that this new reverse osmosis system has been designed. Without pump or electricity Zero Professional gives finely osmotic water for 3 liters in 1 minute. Including pretreatment and postprocessing, mounting bracket and conductivity adjustment screw.

- Instant high flow
- Without the need for electricity
- Including pre-treatment and post-treatment activated carbon filters
- Integrated expansion vessel with patented functions
- System layout that creates significant savings in the water used
- Exclusive and compact design
- Integrated support bracket for horizontal and vertical mounting
- Conductivity adjustment screw

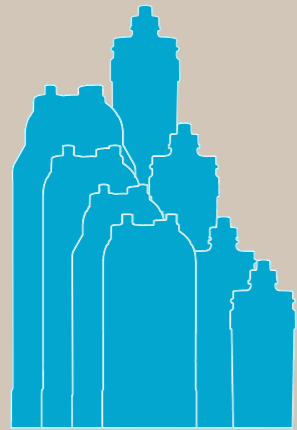
CODE	DESCRIPTION
OF80002000N-ALK	Profine® Zero Professional
Operating pressure	1,5 bar/6 bar 21.7 PSI/87 PSI
Temperature	Min. 4 - Max. 30°C (40 - 86 °F)
Hourly flow rate	24 l/h (4 bar)
Pre-Post filtration	Profine® Carbon Block 5 µm



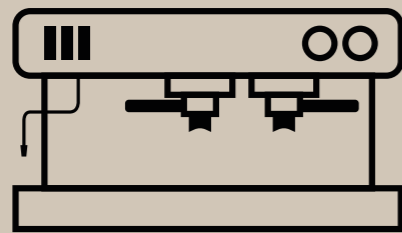
Each element dissolved in the water transfers its own particular characteristic, soft, bitter, salty...

...and water is the main ingredient of any drink.





Filters have a useful life and it is essential replace them at the right time. If you wait too long, the quality of the water decreases, leading to significant undesirable effects.



- ✗ Less intense and pleasant taste of drinks
- ✗ Increase in consumption and operating costs
- ✗ Damage to machinery
- ✗ Frequent machine maintenance
- ✗ Reduction of the useful life of the machines



Do you need support to choose the right solution?
Our team can help you get the best results by operating together with you the most appropriate choices for your business.

Credits

Graphics: **tw** MKT Department

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#lifewithoutplastic



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think:water
Profine[®]

Vending

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