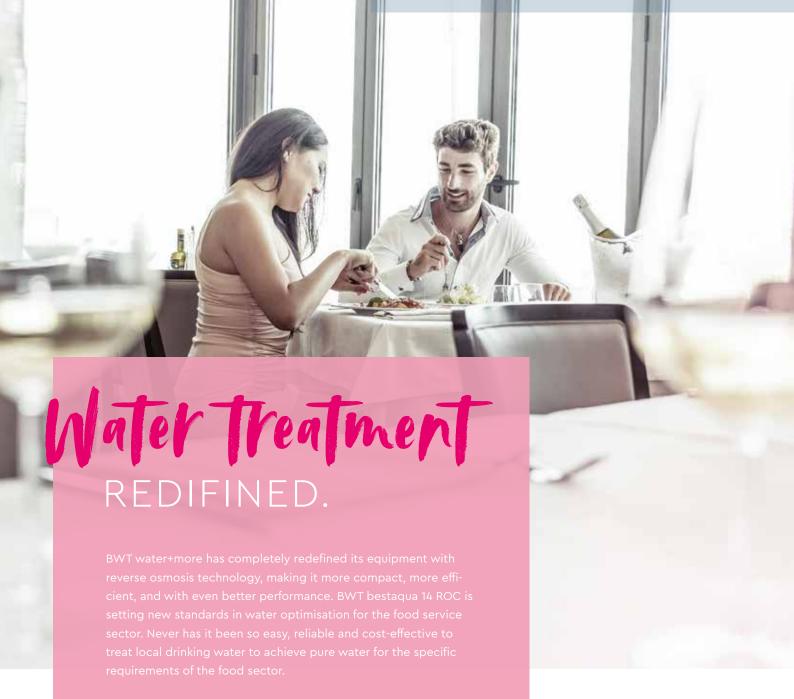




A QUANTUM LEAP FOR WATER OPTIMISATION IN THE FOOD SERVICE SECTOR



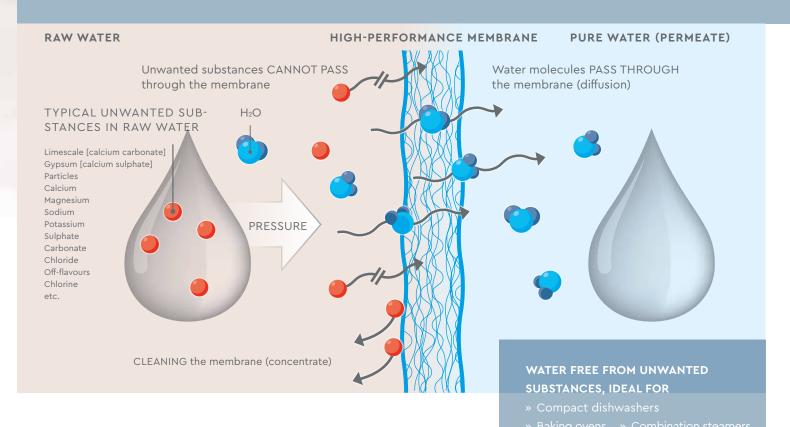
INNOVATION FOR PURF WATER.

A visible identifier for this new generation of devices is the innovative membrane module, which at first sight looks like one of the regular BWT water+more water filters that have proven themselves millions of times over already. But it's what's inside this module that sets it apart. It is equipped with one of the most high-performance membranes in the world to come from BWT. It will run and run... maintenance-free and always ultra-efficiently. The BWT bestaqua 14 ROC reverse osmosis really plays to its strengths in situations where there is high demand for pure water or a high level of unwanted substances in the raw water and where what is wanted is standardised water optimisation that produces reliable results worldwide.

BWT BESTAQUA 14 ROC - FUNCTIONAL ELEMENTS



BWT BESTAQUA 14 ROC - HOW REVERSE OSMOSIS WORKS



Winning

AT THE FINISH.

Guests have high expectations. Restaurateurs can only comprehensively satisfy their needs in a perfect ambience. And however banal it may sound, guest satisfaction has a lot to do with perfecting the "basics", such as the washing of dishes and cutlery. BWT bestaqua 14 ROC is one of the best devices for water optimisation, enabling everything that comes to the table to appear in perfect condition. Its pure water prevents marks from drying on and stops smearing. For consistently flawless crockery, brilliant glasses and sparkling cutlery, along with the eyes of your guests likewise gleaming in satisfaction. And, by the way, it can also save you a lot on cleaning products and on polishing glasses and cutlery by hand.



TECHNICAL DATA

KEY DATA	
Permeate performance ¹	2 L/min = 120 L/h
Salt retention rate	> 97 %
Permeate yield ^{1,2,3} (WCF)	approx. 50 %
OPERATING CONDITIONS	
Min. feed water flow rate	4.2 L/min = 250 L/h
Concentrate flow rate	approx. 2.0 L/min = 120 L/h
Feed water pressure	0.15-0.4 MPa = 1.5-4 bar
Feed water temperature	5-30 °C
Ambient temperature	5-40 °C
POWER	
Power supply	230 V/50 Hz, ≥ 6 A protection
Protection class	IP 54
Equipment fuse	1.25 A, time-lag
Power consumption	200 W, Standby < 3 W
Equipment connection	EC-60320 C13
Cold appliance connection cable	1.8 m, CEE 7/4, IEC-60320 C13
FEED AND DRAINAGE LINES	
Feed water	M 3/4"
Permeate	M 3/8"
Concentrate	John Guest 5/16"
External tank	John Guest 5/16"
DIMENSIONS AND WEIGHT	
Dimensions (W x D x H)	153 x 271 x 505 mm
Weight	10,3 kg
ORDER NUMBERS	
BWT bestaqua 14 ROC	RS81M01A00
BWT bestaqua MEMBRANE Size 14	RS00Y61A00

IMPORTANT!

The BWT bestaqua 14 ROC may only be supplied with cold water of drinking quality.

WCF: Water Conversion Factor TDS: Total Dissolved Solids SDI: Silt Density Index

- 1) The performance indicated applies for operation without permeate back-pressure at a water temperature of 15 °C. The performance achievable in practice depends on various parameters, such as the feed water quality, water temperature back-pressure on the permeate side etc., and may therefore deviate slightly from the value shown here.
- 2) The use of a feed water pre-treatment unit or a particle and activated carbon filter such as the BWT besttaste is recommended.
- 3) The default setting is for a WCF value of approx. 50% at standard conditions (see ref. 1). The total WCF of device may vary due to local conditions and default settings, eg. rinsing cycles.

Errors and omissions excepted, subject to change without notice.



BWT bestaqua 14 ROC was designed for tough applications in the food service sector. It is ideal for producing very pure water, such as that needed to produce steam for combination steamers or steam ovens, or for a steam feed when baking. It also enables all unwanted substances to be removed from the water effortlessly, allowing the water to vaporise entirely without residues. Critical components remain free from water-induced encrustations, and the

risk of chloride-induced corrosion to stainless steel parts can be minimised. In short, water optimisation using the BWT bestaqua 14 ROC is the best preventative care that can be given to equipment in the food service sector. And the best side-effect of this for users? Less expenditure on cleaning, low downtimes, and enormous potential savings on maintenance and repair.

CONTROL

Reverse osmosis controlled and monitored extremely easily via an app on the smartphone

INTEGRATED TECHNOLOGY

Reverse osmosis developed specifically for the restaurant trade



GREEN

Sustainable reverse osmosis with extremely low waste water generation and resource consumption

TURN

Infinitely adjustable bypass setting for targeted, demanddriven demineralisation



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FOR YOU AND PLANET BLUE.