



KineticoPRO®
Total Water Care

PROTECT YOUR EQUIPMENT: QUALITY WATER MATTERS



Water Is the Lifeblood of Your Restaurant Equipment

From steaming to brewing, from ice machines to ovens, **water is at the core of your kitchen and beverage operations.** But not all water is created equal — poor quality water can cause serious damage, increasing maintenance costs, downtime, and compromising food safety.

Why High-Quality Water Is Essential

Using **clean, treated water** extends equipment life, improves performance, and ensures consistent food and beverage quality.

How Poor Water Quality Harms Your Equipment

Equipment	Impact of Poor Water Quality	Result
Water Heaters	Scale buildup from minerals (hard water)	Reduced efficiency, higher energy costs, premature failure
Steamers & Combi-Ovens	Mineral deposits clogging steam generators	Uneven cooking, longer cook times, costly repairs
Ice Machines	Scale and biofilm formation causing clogs and contamination	Smaller, cloudy ice cubes, machine breakdowns, health risks
Coffee & Tea Brewers	Off-flavors and mineral deposits affecting extraction	Poor taste, frequent descaling, shorter machine life
Juice Dispensing Systems	Buildup causing flow issues and contamination risks	Inconsistent taste, clogging, costly downtime
Food Prep Sinks	Hard water stains and buildup harboring bacteria	Hygiene issues, staining, increased cleaning efforts

The Hidden Cost of Neglecting Water

- Increased maintenance & repair bills
- Unplanned downtime disrupting service
- Compromised taste and customer satisfaction
- Potential health and safety risks

Invest in Water Protection Solutions

- Filtration systems to remove sediments and chlorine
- Water softeners to prevent scale buildup
- Regular water testing & maintenance for

Don't Let Poor Water Quality Drain Your Profits

Protect your investment. **Ensure clean, conditioned water** flows through every machine – because water isn't just an ingredient, it's a critical part of your equipment's health.

