

PARAGON FOODSERVICE

A DIFFERENCE YOU CAN TASTE

From **improving the taste, color and consistency of food and beverages to protecting** and increasing the efficiency of food processing **equipment and appliances; CLEAN, FILTERED WATER** makes all of the difference. Reliable access to high-quality water is **an essential ingredient** for your business. It's also the hallmark of ours.

BEVERAGE

OPERATION + MAINTENANCE ADVANTAGES



- Protects foodservice beverage post-mix equipment while increasing overall efficiency and prolonging life
- Provides superior contaminant removal for perfect tasting cold beverages
- Removes contaminants as small as 0.5µ reducing possible health contaminants (cryptosporidium and giardia cysts)
- Beverage system seals, pumps, tubing and small orifices are protected from corrosion, abrasive wear and clogging due to fine particulates



ICE

OPERATION + MAINTENANCE ADVANTAGES



- Protects commercial ice machines while increasing overall efficiency and prolonging equipment life
- Provides superior contaminant removal ensures crystal clear ice that doesn't impact taste
- Removes contaminants as small as 0.5µ reducing possible health contaminants (cryptosporidium and giardia cysts)
- Integrated scale inhibition media for limescale reduction
- Ice machine plates, seals, small orifices and tubing are protected from abrasion & clogging due to limescale build up

BREW

OPERATION + MAINTENANCE ADVANTAGES

- Protects expensive foodservice coffee, espresso and tea brewing equipment while increasing overall efficiency and prolonging life
- Provides superior contaminant removal ensuring perfect tasting hot and cold brewed beverages
- Removes contaminants as small as 0.5µ reducing possible health contaminants (cryptosporidium and giardia cysts)
- Integrated scale inhibition media for limescale reduction or softening systems with fixed & variable bypass settings for specialty brewing applications
- Protects small orifices, seals & tubing of expensive equipment from clogging, corrosion, abrasion and limescale



ENSURE A BETTER CUSTOMER EXPERIENCE

- Better-tasting water, beverages, food and crystal clear ice cubes
- Softer, brighter table linens and spot-free silverware and glasses
- Greater potential for repeat business

REDUCE MAINTENANCE COSTS, INCREASE OPERATIONAL EFFICIENCY

- Reduce scale buildup on equipment and enhance effectiveness
- Minimize health risk by reducing contaminants
- Reduce utility costs by up to 30%

RELIABLE CUSTOMER SERVICE FROM A BRAND YOU TRUST

- Routine maintenance on your schedule
- Quality experts to ensure maximum lifespan of your equipment, consistent water quality and lowered risk
- Comprehensive approach to water treatment at a competitive price

STEAM

OPERATION + MAINTENANCE ADVANTAGES

- Minimizes foodservice steamer, proofer or combi oven downtime by preventing calcium and scale buildup on heating elements
- Provides superior contaminant removal for the perfect taste, color and consistency of food
- Removes contaminants as small as 0.5µ reducing possible health contaminants (cryptosporidium and giardia cysts)
- Integrated scale inhibition media for limescale reduction or softening systems with fixed & variable bypass settings for specialty steam applications
- Protects small orifices, seals & tubing of expensive equipment from clogging, corrosion, abrasion and limescale