

Hot take: You can bid farewell to bitter beverages.

A lot of things can cause coffee, tea and other hot beverages to taste bitter—your water shouldn't be one of them. You work hard to make sure your customers always enjoy a great beverage. Your employees know what they're doing, you use the right grind, leaves and brew at the right temperature for the perfect amount of time. But you could be doing everything right and still end up with bitter-tasting beverages if you're not using filtered water. Help ensure your product is consistently delicious with 3M™ Foodservice Water Filtration Solutions.





The Challenge:

Scale build-up, excess particulates and excess chlorine can lead to downtime and shorter service life of your equipment. Plus, excess chlorine and organic residue can cause beverages to taste bitter. These problems could lead to inconsistent service and beverage quality—and lost business.

The Solution:

3M™ Water Filtration Products can help maintain coffee and tea beverage clarity, consistency and full flavor along with efficient brewing machine operations.

A single cartridge can deliver over

*Based on HF35-MS

Coffee, Tea & Hot Water Filtration Solutions

High Flow HF-MS Series of Cartridges				
Part Number	Cartridge	Flow Rate (LPM)	Capacity (Litres)	Reduction Claims
7100054812	HF05-MS	2.8	5,678	Particulate, chlorine taste and odour, scale
7100041862	HF10-MS	3.8	13,200	Particulate, chlorine taste and odour, cyst ¹ , asbes- tos, scale
7100041863	HF15-MS	3.8	13,200	Particulate, chlorine taste and odour, scale
7000001674	HF20-MS	5.7	34,069	Particulate, chlorine taste and odour, cyst ¹ , scale
7000001677	HF25-MS	5.7	37,854	Particulate, chlorine taste and odour, scale
7000001706	HF35-MS	6.3	47,696	Particulate, chlorine taste and odour, scale

¹Based on the use of Cryptosporidium parvum oocysts.



Product Selection and Use:

Many factors beyond 3M's control and uniquely within user's knowledge and control can affect the use and performance of a 3M product in a particular application. As a result, customer is solely responsible for evaluating the product and determining whether it is appropriate and suitable for customer's application, including conducting a workplace hazard assessment and reviewing all applicable regulations and standards (e.g., OSHA, ANSI, etc.). Failure to properly evaluate, select, and use a 3M product and appropriate safety products, or to meet all applicable safety regulations, may result in injury, sickness, death, and/or harm to property.

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Clear things up at 3M.co.uk/Foodservice



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