

the art of food preparation



What About Your Water?

*Above: The Southern California Gas Company
Foodservice Equipment Center*—exclusively uses
EUROSYSTEM ES series Reverse Osmosis water
Purification for all their pure water applications.

EuroSystem reverse osmosis
direct source[®] 

From the common burger and fries to the finest French cuisine, chefs of all sorts agree—the finished product can only be as good as its ingredients. Water? Could you have overlooked such an obvious detail? In many cases it represents the highest percentage content in the menu overall, but yet many chefs often overlook it—convinced that their water treatment equipment "often antiquated" is still performing reasonably effective. Well, the fact is we have made progress in the way we process and use the precious resource H₂O. Moreover, the use of high-purity water by Reverse Osmosis as opposed to simple Filtration—or Cation Exchange (softening) methods in the commercial kitchen is no longer considered avant garde. After-all, water-purity can effect the overall taste of just about anything. Already for many years EuroSystem Reverse Osmosis

