Better Water. Better Restaurant Performance.

Water influences energy, cleaning, equipment reliability, beverages, ice, and food consistency. Pure H2O turns that hidden operating variable into a measurable business opportunity.

COMMERCIAL SOFTENING + ADVANCED FILTRATION



Four ways water quality reaches the bottom line

E HOT WATER & ENERGY

Scale can interfere with heat transfer in water heaters, booster heaters, and steam equipment.

C WAREWASHING & CLEANING

Water quality affects detergent performance, spotting, rewashing, deliming, and labor.

Q PRODUCT QUALITY

Ice, coffee, tea, fountain drinks, cooking water, odor, and taste all begin with the source water.

U EQUIPMENT & UPTIME

Dish machines, combi ovens, steamers, ice makers, valves, and plumbing all face scale exposure.

One water problem can create costs in several departments.

The right treatment strategy connects water chemistry to equipment, workflow, and guest experience.

Start with the water. Prove the opportunity with data.

865-270-5947 | www.PureH2OTN.com | the standard in pure water

Turn water conditions into a clear action plan

A credible ROI begins with your restaurant's actual water, volume, equipment, and costs.

The restaurant water-cost chain

1 WATER CONDITIONS
Hardness, chlorine, iron, TDS, pH, odor, and taste

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2 OPERATING EFFECTS
Scale, spotting, residue, rewashes, deliming, and inconsistency

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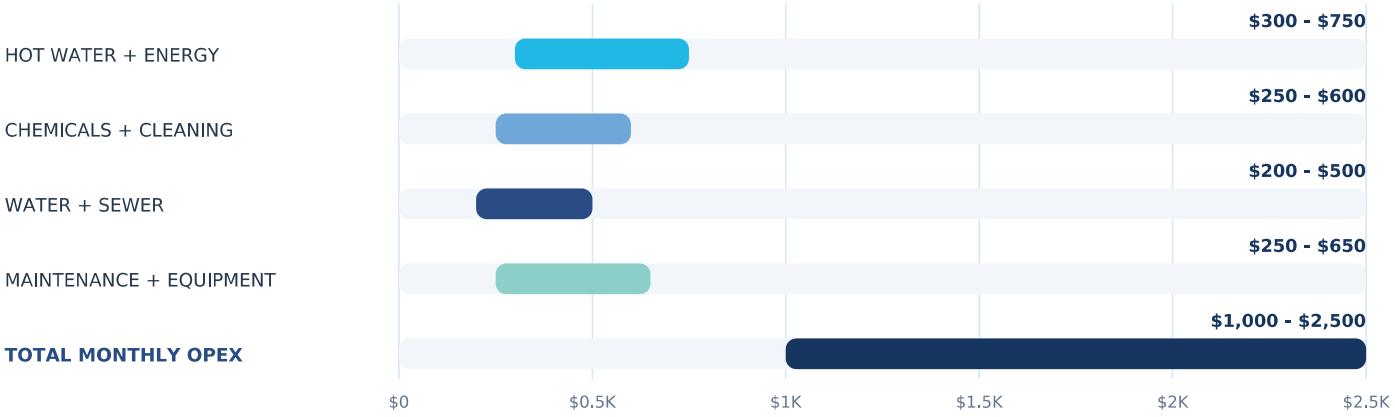
3 BUSINESS COSTS
Energy, chemicals, labor, service calls, downtime, and replacement

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4 TREATMENT PLAN
Right-sized equipment, verified savings, and measurable payback

Illustrative monthly operating opportunity

Planning model for a 100-seat full-service restaurant; these ranges are not a savings guarantee.



Modeled monthly screening range for a 100-seat full-service restaurant; validate with actual bills and operations.

A simple, site-specific assessment

1 TEST
Measure the water conditions that matter to your restaurant.

2 TRACE
Follow water through hot water, warewashing, ice, beverages, cooking, and cleaning.

3 QUANTIFY
Match the right solution to verified cost, savings, and payback opportunities.

100-seat screening basis

Benchmark: 10.6-14.3K gal/seat/year, or about 1.06-1.43M gallons annually.

Reference point: an EPA case study reported 10.9% lower water use per Arby's restaurant since 2011.

Schedule a Complimentary Restaurant Water Assessment

Site-specific testing, treatment recommendations, and an ROI model for your operation.

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PURE H2O WATER SYSTEMS
the standard in pure water

Benchmark sources: Gwinnett County Water Efficiency Guide / Colorado WaterWise restaurant benchmarks; EPA WaterSense at Work and restaurant case studies; NYC DEP Restaurant Water Conservation Challenge; ASHRAE service-water-heating data. Modeled dollar ranges combine water, sewer, hot-water energy, chemicals, cleaning, maintenance, and equipment opportunities.