

SMAK **B** REMINERALIZER

LÓGICOAQUA
a KINETICO brand



WHY IS WATER SO IMPORTANT IN COFFEE?

- Coffee is 98% water. A great coffee starts with great water.
- Poor-quality water ruins the taste, aroma and body of coffee.
- Hard water causes scale buildup in coffee machines, increasing breakdowns and maintenance costs.
- Water softeners remove scale but leave water with high sodium content and poor taste.
- Reverse osmosis purifies water but removes all hardness, affecting flavor extraction.

OUR SOLUTION: HARDNESS-INCREASING FILTER

- Designed for use with reverse osmosis systems.
- Adjusts water hardness to enhance the extraction of coffee flavors and aromas.
- Contains calcium carbonate to provide the optimal hardness recommended by the Specialty Coffee Association (SCA): between 5.1 and 6.8 French degrees.

CUSTOMIZABLE HARDNESS ADJUSTMENT

5 hardness levels:

- 0: 100% filtered not blend, (5°-7° French degrees, ideal for coffee).
- 1: 10% blend
- 2: 25% blend.
- 3: 35% blend.
- 4: 50% blend

Compatible with HORECA systems to offer “custom water”.
It provides water with balanced pH with a better coffee experience.



	Bypass	0	1	2	3	4
Filtered water		100%	90%	75%	65%	50%
Without filtered water		0%	10%	25%	35%	50%