

Cortilé

Cortilés Expert Guide: Transform Your Coffee Quality with Water
Filtration powered by

AQUAPHOR
PROFESSIONAL



Why Coffee Shops Need Water Filtration Units



Protect Your Investment

- Coffee machines are expensive, precision-engineered pieces of equipment.
- Unfiltered water often contains minerals, limescale, and impurities that can build up inside the machine.
- Filtration prevents scale deposits and corrosion, extending the lifespan of your machine and reducing costly repairs or replacements.



Better-Tasting, Safer Water

- Water makes up 98% of a cup of coffee – its quality directly impacts taste.
- Filtration removes chlorine, heavy metals, and other contaminants, ensuring clean, safe water.
- The result: smoother, more consistent coffee with no off-flavours.
- Soft water areas need minerals to optimise the flavour of the coffee



Enhanced Coffee Profiles

- Specialty beans deserve pure water to unlock their full flavour potential.
- Balanced mineral content from filtered water allows the coffee's aroma, body, and acidity to shine.
- Customers notice the difference – better coffee means repeat business.



Sustainability & Cost Savings

- Filtration reduces the need for chemical descaling and maintenance, cutting down on waste.
- Longer machine life = fewer replacements, saving money and resources.
- Less downtime for repairs means more consistent service and happier customers.
- Lower energy consumption: clean machines run more efficiently.

In short: A water filtration unit isn't just an accessory, it's essential for protecting your equipment, elevating coffee quality, and running a more sustainable, cost-effective business.

How Cortilé can help your business

Crystal Soft

Benefits and Key Features:

- **Digital display** - To guide on when the filter will run out, never run out of filtered water.
- **Easy fit** - To avoid difficult fitting
- **Barista training on filter changing** - On site training and support to café team
- **Adjustable TDS** (Total dissolved solids) - The barista can tune the filter to their coffee blend
- **ReFactory** - Second life sustainable recycling
- **Less water consumption** - Reducing water wastage for a sustainable approach.
- **Longer life** - Lifespan increase
- **Money saving** - Through reduction of water usage and reduction in filter replacements
- **No drain required** - Ideal for coffee machines and steam ovens and vending machines



Why is this important?

Clients can now enjoy the authentic flavours by calibrating their water to the roaster's original standard, then blending it to highlight the perfect tasting notes.

*The roasters clients can now experience the same flavours by tuning their water to the original roasters water. This can be blended to achieve the optimal notes

The Specialty Coffee Association (SCA) highlights several key parameters in its water quality guidelines:

- Absence of color and odor
- No chlorine
- Optimal total dissolved solids (TDS) – from 50 to 175 ppm
- pH level – in the range of 6-8

CRYSTAL SOFT

Direct flow filter with saltless and carbon post-treatment. You now have the ability to adjust your TDS (Total dissolved solids) to the roasters recommendation. Perfect for **hard water** areas.



- Higher module capacity
- Flow meter included for timely replacement



AQUAPHOR KHC modules

Weak acid ion-exchange resin for saltless decarbonization. The capacity of two modules is 3000L.*



AQUAPHOR K2 module

Patented CarbFiber block technology. Removes organic impurities, chlorine, heavy metals and other particles down to 3 µm.



CRYSTAL SOFT + Remin

Direct flow filter with dual remin and adjustable Ca & Mg to increase TDS (Total dissolved solids) in soft water areas, with carbon post-treatment. For soft water areas where you now have the ability to adjust your TDS to the roasters recommendation.

- Higher module capacity
- Flow meter included for timely replacement



Aquaphor K7BM modules x2

Adjustable Ca & Mg to increase TDS in soft water areas.



Aquaphor K2 modules x1

Patented CarbFiber block technology. Removes organic impurities, chlorine, heavy metals and other particles down to 3 µm.



APRO 100 PRO

- **Superior prefiltration** with high-capacity AQUAPHOR cartridges
- **Instant water quality** monitoring with built-in inline TDS meter, giving the barrister full control to fine tune the water to their roaster for flavour consistency.
- **Better tasting water** to enhance the full flavour profiles of the coffee.
- **Built-in prefilter cartridge** resource control
- **Low-cost operation:** energy-efficient & enhanced durability of membrane
- **Compact and portable design** perfect for space saving.
- **Low Maintenance Cost.**

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Quality control

The built-in TDS meter allows you to control the quality of the resulting water in real time with an accuracy of up to 1 mg/l.

Water mineralization level control system to obtain the required level of water mineralization.

(APRO-100 PRO).

High and low pressure sensors ensure automatic operation of the system and protect the pump from dry running.

The resource monitoring system will tell you when to replace the filter modules.*

* For correct operation of the system, it is recommended to install a pre-filtration unit (not included in the basic kit)



Mineralization level control system



Intelligent controller



Compactness. Simple and easy to maintain.

Modular design of the osmotic unit allows you to install the system both vertically and horizontally, as well as combine several units to increase performance.



The design is thought out to the smallest detail—service takes minimal time and requires no special skills.

On-site system maintenance takes no more than 5 minutes and does not require lengthy downtime for maintenance work.

The warranty does not apply to failures caused by poor water quality.



While we do want to make sure you are a satisfied customer, there are some parts and situations that the warranty does not cover:

– Problems relating to water damage, poor water quality and scaling. La Marzocco espresso machines come with a water test kit in order to make sure that you are using the correct water in your machine. Using water outside the La Marzocco specifications is the most common reason for machine failure. Make sure you test your water and filter



Eversys will repair or replace at its discretion part or all of the product not conforming to this warranty. Eversys' responsibility under this warranty is limited to the repair or replacement of defective parts and not to wear and tear parts and maintenance products. Furthermore, the warranty is not provided if:

- Water quality does not correspond to Eversys criteria.

What Does It NOT Cover

Parts:

Failure of parts due to wear and tear i.e. gaskets, o-rings, anti-vacuum valves. These are generally parts which either have a high rate of movement, friction or heat applied to them when the item is in operation. These faults are due to everyday wear and tear and will fail more quickly the more the item is used.

Also, does not cover failures of parts caused by **water chemistry**.



Monitoring of water recipe to keep it within required levels and maintenance of filtration system is the user's responsibility.

Failing to meet and maintain water at the following levels will void the entire warranty:

- total hardness 50-60 ppm (parts per million)
- tds (total dissolved solids) level between 50 – 250 ppm
- alkalinity level between 10 – 150 ppm
- chlorine level less than 0.50 mg/l
- Ph level between 6.5 and 8.5.



B Items not covered by Warranty

- 1) Lime Scale – Any calls to breakdown caused by scale related faults.

The best solution : Reverse Osmosis

- Removes nearly all contaminants, ensuring stable water quality
- APRO products - customizable remineralization for perfect coffee extraction

Reverse Osmosis: Reverse osmosis uses semi-permeable membranes and pressure to filter water at the molecular level. Dissolved minerals and ions do not pass through the membrane as readily as water. By continuously flushing the minerals from the membrane, the water produces the low TDS which is desired and the other concentrated minerals are flushed out to waste. This results in considerable water waste. RO is the most technically advanced water quality solution considered in this manual, and the most expensive. However it is often the best, and in the case of salt or potassium, often the only solution.



Contaminant	Impact on Equipment	Impact on Coffee Flavor	Reverse Osmosis	Resin
Calcium (Ca)	Scale buildup, reduced efficiency, faster wear.	Suppresses flavours, creates flat taste.	+	+
Magnesium (Mg)	Increases scale formation, especially at high temperatures.	Distorts mineral balance, sharp taste.	+	+
Chlorine (Cl ₂)	Corrodes metal parts, especially heating elements.	Oxidizes aromatics, degrades flavour.	+	+
Heavy metals	Corrodes metal parts.	Metallic off-notes, health risk.	+	-
Chlorides (Cl ⁻)	Corrodes stainless steel and internal components.	Adds salty, unbalanced taste.	+	-
TDS	Scale and mineral build-up	Impacts flavor and extraction stability.	+	-

Cortilé

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