

Treat your water based on the model of nature

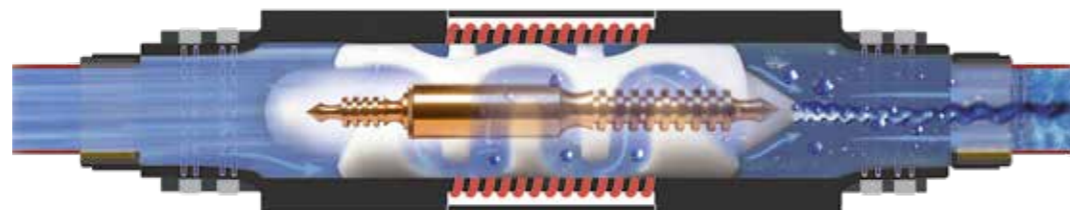
Due to excellent engineering, we've managed to introduce a ground-breaking and innovative product of water activation onto the market. The extraordinary technology is designed to guarantee more quality, vitality, sustainability, enjoyment and utility.

Worldwide unique with our components

- A single investment – service or maintenance costs will not arise
- No electricity and sewage consumption
- Without the use of chemicals
- Quality "made in Germany"
- Acceptance of the products by TÜV Hessen and certified components

Inform yourself today. We could already gain a variety of reference customers from different fields of application and sectors for aquaSpin.

EXPERIENCE AND ENJOY WATER VITALIZED WITH BIO-ENERGY



food safe
aquaSpin STAINLESS STEEL



food safe
aquaSpin PVC



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BAKERY

*Better quality
Extended preservability*

THE WATER REVOLUTION!





ACCORDING TO OUR CUSTOMERS

“The quality of the baked goods depends on the resource water!”

Positive experiences in the field of bakery production

- Positive effects on kneading and the development of the dough
- Dough is fluffier and more stable
- Easier processing
- Freshness is preserved better
- Positive effects on the volume of the baked goods
- The water storage capacity of flour is slightly increased
- Possible savings regarding a number of baking agents as well as the amount of flour
- The quality of the dough is improved
- The fermentation of bread and piece-goods is more stable
- Generally increased stability and fewer variations of the product
- Positive feedback from customers, especially regarding the extended freshness of the products

Freshness

Experience

Positive experiences regarding hot beverages

- The aroma of coffee and tea is more complex and intense
- As experience shows, companies reduce their amounts of ground coffee
- A symphony of delicious flavours for the customer
- Filter coffee can be kept in Thermos flasks longer without losing its fresh taste

Positive experiences regarding the protection against limescale

- Less descaling necessary
- No stubborn limescale
- Easier cleaning
- Protection of steam pipes in the oven
- Protection of all appliances supplied with water
- Less maintenance work

Further positive experiences

- Employees drink more water
- Customers taste the difference
- No unpleasant carrying of water bottles and therefore costs, space and time can be saved

Bakery

PASTRIES

Experiences of bakeries and cake shops

To satisfy the demands of the customers regarding the quality of the baked goods, many bakers use water for their products that has been activated and vitalized with bio-energy – and the results speak for themselves.

Sales increase and content customers

Better fermentation of the sourdough due to activated water. Increased productivity, prolonged freshness, better taste, extended preservability of bread, fresher and better taste of baking produce are the benefits named most. A further advantage is the sales increase resulting from the use of activated water to produce baked goods.

Practical experience with wholemeal bread

The two photos of wholemeal bread were given to us by a bakery in France. The photo on the left shows bread made with tap water, while the photo on the right depicts the same bread with the same ingredients but produced with activated water. Additionally, customers of bakeries applying the aquaSpin confirm a longer preservability and freshness of the products due to the use of aquaSpin water.

Corn SOURDOUGH

Preservability



“We only work with natural resources. Therefore, of course we gave serious thought to the issue of water. We receive incredibly positive feedback from our customers, for example that our bread suddenly stays fresh much longer.”

Mr. Oppel - Natural Bakery Oppel
Rauhenebrach-Untersteinbach

