

# reverse osmosis

For superior espresso  
and healthy equipment.

**your coffee will taste only as  
good as the water you start with.**

Developed in collaboration with BWT water + more, La Marzocco's Reverse Osmosis is a 3-stage treatment system that produces water of the best quality, regardless of the local water quality, in order to brew superior espresso and keep equipment in perfect working conditions. An activated carbon filter stops chlorine/disinfectants and impurities; the reverse osmosis removes all minerals and contaminants; a remineralization cartridge re-adds the right minerals for a superior brew and to prevent corrosion.



**la marzocco**

handmade in florence



**Activated Carbon Filter**



**Reverse Osmosis**



**Remineralization Cartridge**



**Bladder Tank**

## reverse osmosis features and specifications

### Carbon Filter

Eliminates unpleasant flavours and chlorine.

Reduces heavy metal content.

Removes particles and organic matter.

Filtration capacity of 10.000 litres.

### Reverse Osmosis

High productivity and water conversion ratio.

Water-cooled pump motor.

Suitable for 24/7 continuous operation.

Display to check in real time all parameters (TDS/EC).

### Remineralization

Optimal pH in the remineralized water.

Prevents corrosion.

Remineralization with calcium and magnesium.

Carbon fleece for proper mineral blend.

	Osmo 60	Osmo 120
Capacity (liters/hour)	60	120
Height (cm/in)	38 / 15	38 / 15
Width (cm/in)	23 / 9	23 / 9
Depth (cm/in)	25,5 / 10	33,5 / 13,2
Weight (kg/lbs)	14 / 30,8	17,5 / 38,5
Salt Retention Rate	over 97%	over 97%
Minimum Feed Water Pressure	2bar	2bar
Maximum Feed Water Pressure	4bar	4bar
Voltage	230V	230V
Wattage Elements	375	390

All performance data are measured at 15°C water temperature without permeate back-pressure.