

WATER IN SPRING WATER QUALITY.

The UMH Diamond provides a noticeably softer water taste and is designed specifically for the hotel and hospitality industry. The brass device is 24-carat gold plated and a combination of UMH Master Series and UMH UV Series. A special gemstone composition and an additional turbulence chamber provide

our highest energetically safety. Inside the device there is a hyperbolic flow cycle and hand-made vials for a highly stable energy field. Use the advantages of natural water in spring water quality and place a prominent emphasis in terms of sustainability and innovation.

RANGE OF USE

- Dispensing systems
- Kitchen
- Pâtisseries
- Bakeries
- SPA areas
- Rooms & Suites

WARRANTY

- 5-year warranty on function and device technology
- 5-month money-back guarantee for unsatisfactory effectiveness

ADAVANTAGES

- Elimination of a spectrum of pollutants
- Regeneration of the UV-C frequencies
- Reconstruction of water structure induced by UV-C frequencies
- Spring water quality in drinking, bathing and showering
- Noticeably softer and fresher taste
- Improved profitability, improved water quality
- No storage costs, no lugging crates
- Better taste of prepared food
- Effectively promoting innovative character
- Consistent cell water with spring water structure
- Limestone eliminating and inhibiting



»Water flowing, is full of good qualities,
if it comes to a standstill,
it will lose them.«

Ibn Kalakis, 12th century

It is pure, tasty and good for the environment. It is called limewater and is available directly at the bar. What Ingo Willms, owner of the restaurant „The Linde“ located in Affstätt Herrenberg near Stuttgart offers his guests, is revitalized and filtered drinking water from the tap. Linde chief Willms sees himself as a trendsetter in the region, who with his restaurant always breaks new ground and annually introduces something unusual.

In the plant, the water is first purified through an activated carbon filter and then revitalized by UMH technology. The conditioned water is then mixed with carbonic acid and poured through a dispenser.



The system should be able to prepare 0.7 liters of water in just eight seconds. This is the time it takes for a waiter to bring a bottle from the refrigerator. As a major advantage of

water treatment, one can clearly see the reduced expenses for transportation and logistics.

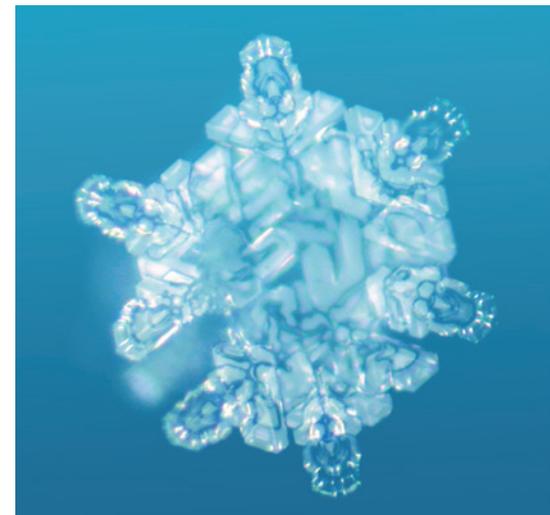
„Installing the system was the wisest decision I’ve ever made.“

As he taps his own water, no costs were incurred and there are no CO₂ emissions from transporting the water crates, the production or the purification of the bottles. This has a positive effect on its environmental performance, which he improved by the fact that when possible he uses fruit, vegetables and meat from the region. The investment also relieves him and his twenty-man team. The transportation of boxes and bottles of water didn’t simply end at the restaurant doors. The employees first had to bring the water crates to the basement, then in the cooling system and finally to the bar. On top of that, came the increase of prices to return the empty bottles. Now the water flows directly from the tap into different sized glass carafes. Upon request, the guests can order still water, sparkling water or medium water. Employees save themselves from going long distances and heavy carrying.

The most important argument for the guests would be the good quality and good taste of the limewater.

Willms is convinced that the water is also very healthy and would be optimally utilized by the body.

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Water crystal picture of the lime tree water

SPECIFICATIONS

	1“
Length in mm:	174
ø in mm:	79
Flow l/min:	90
Weight in kg:	4,1