



Treated Water Enhance Food Taste



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Food Services

Martech focuses on Commercial Foodservice water treatment applications. We thoroughly understand the unique requirements and demands of the Industry. In water treatment field, we provide all solutions to meet the customer needs based upon water analysis.

We have grown our business based upon a philosophy of consulting and partnering with companies to provide commercial solutions that deliver measurable results. We couple this philosophy with an innovative approach to Sell quality Products, Committed Services and Quick responsive culture to our valued customers for their smooth operations. As a result we have earned a reputation as a standout distributor, valuable resource and business ally with the Multinational leading brands in Water filtration industry like Pentair , Everpure and Sagisa for 3M- Cuno.

Customer needs to Understand the importance of water quality being used in food preparation areas , drinks , juices, coffee, drinking water, and fountain beverages. As Water chemistry changes seasonally and geographically, from one location to another, hence Our goal is to help customer to make the best decision about water filters and treatment systems that will help them to produce Extremely good Quality products and reduce the maintenance cost of Kitchen equipment like Ice Machine, coffee Machine, Combi Oven/Steamer, Beverage fountain, Dish Washer and protect their equipment from scale and Corrosion and enhance the taste of drink and food.

Martech offers a wide range of water filtration systems with different treatment technologies which provide the flexibility to meet any foodservice water treatment application requirement.

Food Services Equipment



Water Treatment Systems for food Service Equipment



Insurice System



High Flow CSR Twin System



High Flow CSR Quad System



Insurice I-4000 With Pre Filter For Ice Machine



RO System



Filter Heads

Cartridges



Water Softener



Kleen Steam System

Claris System



Coldrink 3-MC System

Cartridges

MH Single System



Cartridge Cutaway



DP290 (Dual Port System)



DF290-CL (Dual Flow System)



ICE190-S

ICE260-S



Reverse Osmosis System (RO)



HFS -Cold Beverage



SF-165 (HFS - Coffee)

Grease Trap/ Grease Interceptor

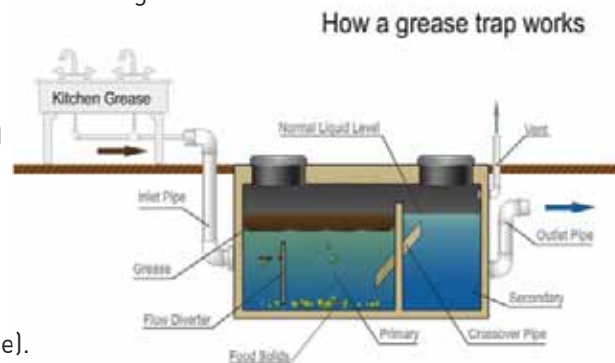
Grease traps (also known as grease interceptors and grease converters) are plumbing devices designed to intercept most greases and solids before they enter a wastewater disposal system. Common wastewater contains small amounts of oils which enter into septic tanks and treatment facilities to form a floating scum layer. This scum layer is very slowly digested and broken down by microorganisms in the anaerobic digestion process. However, very large amounts of oil from food production in kitchens and restaurants can overwhelm the septic tank or treatment facility, causing a release of untreated sewage into the environment. Also, high viscosity fats and cooking greases such as lard solidify when cooled, and can combine with other disposed solids to form blockages in drain pipes.

Grease traps have been used to reduce the amount of fats, oils and greases (FOGs) that enter the main sewers. Effectively they are boxes within the drain run that flows between the sinks in a kitchen to the sewer system. They only have kitchen waste water flowing through them and are not served by any other drainage system such as toilets. They are made of different materials; e.g. stainless steel, plastics, concrete & cast iron. They can be located above ground, below ground, inside the kitchen or outside the building.



Points of Use for Grease Traps

- Scrapping/Pre-rinse spray sink (general located before the dish washer)
- Butchers preparation sinks.
- Vegetable preparation sink
- Pasta Cookers (These require draining and disposal through Trap).
- Bakers sink (where pies or savories are prepared).
- Sinks where cream, milk, mayonnaise or salad dressings are used.
- Work Ranges (continuous running water combined with oil and wet waste).



Ice Machine Disinfection

Ice machines are one of the hardest working machines on site and are all too often, the least sanitized. Thousands of people fall sick each year to harmful microorganisms found in contaminated ice. Sanitization of ice machine notoriously seems to fall into everyone which unfortunately can lead to sick staff and customers when not sanitized regularly. We can get very sick from bacteria living inside the ice we use from any hotel, restaurant or cafeterias.

As ice machines get inspected, most find that they have never even been cleaned, much less disinfected. These lead to ideal situations for mold and slime to grow, leading to bacteria that contaminate your ice.

Ice used for human consumption or to refrigerate foods can be contaminated with pathogenic microorganisms and may become a vehicle for human infection. So regular ice machine disinfection is need for the quality ice and equipment safety.

Commercial ice machines are designed to provide a large amount of ice on a regular basis, typically for hotels, restaurants, bars, cafeterias and health care facilities for human consumption or to refrigerate foods. These ice machines generally operate well without much interference, but regular maintenance is required to help keep the machine working well and prevent the formation of mineral scale or bacterial build up.



Installation & Services

Martech service team consist of professional Technicians , having fully command on installation, commissioning trouble shooting and are quick responsive toward break downs. We do not compromise on work quality and our skilled team always follow the installation and maintenance standards.

Martech Provides Complete Water Treatment Solutions