

GRANDER®: INCREASED VALUE CREATION THROUGH REVITALIZED WATER

Added value for your guests and economic advantages for your business

There are few business sectors in which water is as omnipresent and crucial in so many settings as in the catering and hotel industry. Maintaining the high quality and outstanding taste and feel of water is essential for safeguarding the value-creation chain and the economic success of a business in the catering industry. GRANDER® revitalized water ensures the well-being of your guests, contributing significantly to the economic and ecological success of your business.

Outstanding quality for demanding guests

Coffee, tea, or hot chocolate: hot drinks are the first choice of guests in coffee shops, restaurants, or for breakfast in a hotel, which makes them important revenue drivers in the catering industry. So it is all the more important to be able to reliably offer these beverages in a high quality. Revitalized water plays a crucial role here: it helps tea leaves develop their full flavor, adding a fuller body to the taste. The same is true for coffee, which acquires a fuller taste, more volume, and becomes gentle on the stomach. And if beverages taste great, patrons will be happy to order more of them more frequently. Other foods and drinks also benefit from the best possible water quality. Accompanied by GRANDER® revitalized water, a glass of wine reveals its unique bouquet, creating a whole new taste experience. Meals prepared with GRANDER® water acquire a fine and balanced taste. Vegetables, salads, and herbs stay fresh and crispy for longer. GRANDER® water in spas and bathrooms provides water soft to the touch that guests can easily relax in. It is easy on hair and eyes and feels smooth on the skin.

Reduced operating costs

GRANDER® water is not only a matter of taste. It also prevents the formation of lime deposits and silt in machines and facilities and, in doing so, extends their service life. What is more, it significantly facilitates the ease of operating machines. The benefits of GRANDER® can be seen in kitchens, bakeries, or spas alike: technical facilities, pools, and kitchen appliances can be cleaned more easily and efficiently. The use of detergents and cleaning agents is reduced to a minimum, and operators will find that their pool water needs smaller amounts of chlorine. As a result, annual operating costs are greatly reduced thanks to GRANDER®.

GRANDER® PRESS INFORMATION HOTELS AND GASTRONOMY



Using GRANDER® revitalized water in a catering business has the following benefits:

- The best water quality as an important feel-good factor for your guests
- An increase in value creation owing to satisfied customers who keep coming back
- Presenting revitalized water as a core component of your touristic offer creates a USP that also your marketing image benefits from
- Reduced costs by saving energy, detergents, cleaning agents, chlorine, and other chemicals, as less cleaning is required and less lime deposit forms on tableware, glasses, and cutlery
- A larger contribution to environmental protection – GRANDER® appeals to all environmentally conscious guests who choose a mindful lifestyle

A small sample of our satisfied customers:

- Interlpen-Hotel Tyrol, a Leading Hotel of the World, Seefeld, AT
- Hotel Rasmushof Kitzbühel golf resort, Kitzbühel, AT
- McDonald's restaurants in Bruck, Judenburg, Knittelfeld, Leoben, and St. Lorenzen, AT
- Campingplatz Idyll campsite, Altenrhein/Lake Constance, CH
- Tantris restaurant, Munich, DE
- Ginkgo Mare eco and wellness hotel, Baltic Sea, DE
- Spirit Hotel Thermal Spa, Sárvár, HU
- Quellenhof, Lazise, IT



Captions (from left to right):

1. Revitalized water is key when it comes to reliably offering beverages of the highest quality ©defrancesco
2. Water feels refreshing and soft in spas thanks to GRANDER® ©Markus Mitterer
3. If beverages taste great, patrons happily order more of them more frequently ©Daniel Schaefer

Images and logos in print quality (300 dpi) are available free of charge at:

GRANDER® Press Department | Karin Wagner | Bergwerksweg 10 | A-6373 Jochberg
Phone: +43 664 7502 1778 | presse@grander.com | www.grander.com