

VOLUTE/ TORRENT

WATER DYNAMIZERS


FABRIQUÉ EN FRANCE



We provide quality,
professional equipment
and services to artisan bakeries.


**BERTRAND
PUMA**



WATER DYNAMIZERS

The Bertrand Puma range of Water Dynamizers offers impressive treatment capacity and a fast, constant supply of purified, energized and structured water.

The filtration system is designed to significantly reduce the presence of heavy metals and pesticides, while preserving essential minerals and eliminating chlorine.

With state-of-the-art filtration and a water dynamization and structuring process, they guarantee healthy water for the production of quality products.

KNOW-HOW

70 years by your side



With 70 years of experience, Bertrand Puma has reached its high level of expertise thanks to a unique know-how in the conception of equipments for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

WWW.BERTRAND-PUMA.FR

LAB

Discover your future equipment



As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US
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ASSISTANCE

At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

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WATER DYNAMIZERS

THE BENEFITS OF «LIVING» WATER

Water is an essential ingredient in bread-making, accounting for around 70% of the total recipe. Just as a baker meticulously selects his flour, it's crucial not to neglect the quality of the water used so as not to spoil the final product.

According to a study by the NGO FoodWatch, 90% of bread samples tested in Europe show traces of synthetic products, and over 60% of wheat-growing farms use harmful herbicides that pollute the water.

When it comes to choosing water for bread preparation, it's best to opt for healthy, energized water - *living* water.



WHAT IS *LIVING* WATER?

Living water is water that comes from torrents, flowing **freely and dynamically**. It flows through a healthy natural environment, full of life, exposed to the sunshine and swirling between the rocks, in **contact with the minerals**.

Dead water, on the other hand, is often stagnant and suffers from centuries of industrial revolution. This applies to bottled water and tap water, **whose energetic and biological value has been degraded by pollution and human influences**.

Using Bertrand Puma's **TORRENT and VOLUTE** systems, you can restore your water's qualities in two stages: **purification and dynamization**.

IN A FEW FIGURES

BEFORE FILTRATION

0.01 µg/L	METOLACHLORE ESA
0.14 mg/L	TOTAL CHLORINE
<0.3 µg/L	GLYPHOSATE R3
0.34 mg/L	CARBON
10.8 µg/L	COPPER
22 Bq/L	RADON 222 (RADIOACTIVITY)
3	TOTAL COLIFORMS R3
20.9 mg/L	NITRATES (SPECTROMETRY)
4.72 mg/L	NITRATES (CALCULATION)
1.4 µg/L	ARSENIC
1.4 mg/L	POTASSIUM

AFTER FILTRATION

0.0061 µg/L
< 0.05 mg/L
<0.03 µg/L
0.27 mg/L
6.1 µg/L
11.7 Bq/L
<1
16.5 mg/L
3.72 mg/L
1.1 µg/L
2.9 mg/L

FILTRATION

Tap water, though potable, may contain traces of harmful elements. This is where the filtration stage of the water dynamizer plays a crucial role in eliminating these undesirable contaminants.

The water is filtered through cyclonic filters filled with **volcanic stones** and **activated carbon** (followed by a **centrifugal helix filter sieve** in the Torrent model). This filtration naturally stops pollutants of several types:

- Parasitic odors and tastes (chlorine) ;
- Heavy metals (lead, zinc, arsenic, etc.);
- Agricultural residues (nitrates, nitrites, chlorothalonil, etc.);
- Limestone, scale.

Analyses show considerable results: traces of coliform micro-organisms, chlorine, lead or arsenic become undetectable, traces of radioactivity and nitrates are halved, and so on.

Minerals essential to human health, such as magnesium and calcium, **are preserved**.

BENEFITS FOR BREAD-MAKING

Making a quality product also starts with water: it's as important an ingredient as flour and, like flour, its quality changes from day to day.

With an efficient filtration/dynamization system, many benefits can be obtained.



BENEFITS FOR YOUR PRODUCTION

- **Better water absorption:** the sourdough is more active;
- **Better woven gluten network:** better basinage and higher hydration;
- **Enhanced taste:** salt can be reduced, in line with the french industry's commitment to reducing salt content in bread;
- **Greater fermentation:** yeast can be reduced;
- **Faster kneaded dough** (15% to 40% depending on the case): less heat;
- **Less sticky dough:** easier to de-vat, to put in a tray or in a machine;
- **More active fermentation;**
- **Bread develops more during baking:** greater volume;
- **Wheat taste more present:** satisfied customers!



VIDEO
VOLUTE &
TORRENT
 click here

BUT ALSO GOOD FOR



YOUR SKIN



CLEANING



FRUITS &
VEGETABLES



EMPLOYEES &
CUSTOMERS



THE EARTH

UNE PROTECTION RENFORCÉE CONTRE LE CALCAIRE

City water poses two main problems: the presence of chlorine, which acts as a disinfectant but inhibits taste, and the hardness associated with limescale. The latter clogs pipes and leaves white marks on surfaces and dishes. In dough, it is responsible for the collapse of the gluten network, particularly in its most common crystalline form: calcite.

The dynamization of water, and mainly the effect of the specific magnetic field of Bertrand Puma dynamizers, transforms encrusting calcite into aragonite, a lighter form which flows off **without deposit, thus preserving dough and equipment.**

The Torrent and Volute systems are the only ones to combine two systems for protection against limescale: volcanic filtration stones (zeolite and pozzolan) and the magnetic field of the dynamizing cartridge. The result is visible and highly appreciable on a daily basis, both for your equipment and your body.

THE RANGE

Bertrand Puma's dynamization systems are based on a water **filtration phase** followed by a **dynamization phase** in which the water is swirled in high-speed vortexes, close to an **energized cartridge**.

Two models are available: **Torrent** and **Volute**.

TORRENT



USE : for the complete bakery (bakery, drinks, showers, etc.)

SIZE : 1090 x 600 mm

MAX FLOW RATE : 2000 liters/hour

ANNUAL CONSUMPTION : 150 m³

DAILY CONSUMPTION : 470 liters/day

VOLUTE



USE : for the mixer (to be installed after the water doser)

SIZE : 500 x 820 mm

MAX FLOW RATE : 16 liters/minute

ANNUAL CONSUMPTION : 70 m³

DAILY CONSUMPTION : 220 liters/day

8 years of consumables are included with installation.

TESTIMONIALS

EXPERT INSIGHTS



VIDEO
DISCOVER MORE
TESTIMONIALS
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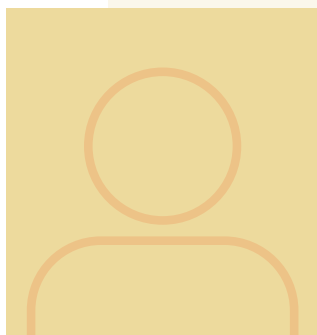
If you pay attention to your flour, you have to pay attention to the water. [...] You can see that the fermentation activity is higher than usual. We're going to gain a little in color, a little in activity, it's obvious! And a little more taste, automatically.

THIERRY MEUNIER
Meilleur Ouvrier de France



Most bakers use drinking water from the tap, without knowing what residues may be found in it, or the impact this will have on their production. This partly spoils the varietal work done beforehand on wheat selection. Dynamized water means more volume, and at the end of the day, the bread will keep for longer and taste better: nothing but benefits. It's also a way of highlighting all the work that goes into the process: my work as a miller, the work of the farmers. It's good for everyone and, above all, for the end consumer.

OLIVIER PICARD
Moulins Marion sales manager (organic miller)



My kneading time is reduced, the dough structures more quickly and allows for greater basinage. During devatting, the dough is also less sticky. The mass fermentation just afterwards is more advanced: better oxygenation, greater vitality, I even had to adjust my temperatures and fermentation times to adapt. The final product gains in volume, and the wheat's aromas are much better revealed.

NICOLAS BOISSY
Organic Bakery "*Farine*" (France)



We did two tests [with and without dynamized water]. The tasting was incredible! We did a blind tasting with one dough at 16g/kg salt and the other at 12g/kg. Some people were fooled! They said that the 12g dough was saltier than the 16g, so we could have lowered the salt level even further.

ALEX MAGALHAES
Teacher at the Apprentice Training Center in Agen (France)





MANY AND MORE, REAL GOODS



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