

ACQUA IWS: The Secret Ingredient in Michelin-Starred Restaurant Excellence

In Michelin-starred restaurants, where every detail is meticulously curated, water is no longer a secondary element but an essential component that defines the final quality of every preparation. ACQUA IWS represents a silent revolution in the world of elite gastronomy: an invisible but perceptible luxury.



The Sensory Revolution in the Kitchen



More intense flavors

Water structured with IWS technology acts as an ideal medium through which flavors are fully released, enhancing each ingredient with absolute intensity and purity.



Controllable consistencies

From fresh pasta to precise cooking techniques such as steaming and sous vide, every preparation process becomes more predictable and stable, ensuring impeccable results.



Pure aromas

"Clearer" aromatic profiles where each note has a precise function, ideal for innovative cuisine where nothing is left to chance.

Water is the medium through which flavors are released, textures are defined, and aromas are fully expressed. For a Michelin-starred restaurant, this precision translates into a tangible competitive advantage and a sensory experience immediately perceived by customers.

Excellence in Every Service Detail



Coffee and Pastry

In coffee, the difference is tangible: superb crema, deeper aromas, a cleaner extraction. For pastry, IWS water guarantees optimal leavening, perfect hydration, and stable consistency. Every herbal tea and regular tea achieves unparalleled purity and smoothness.



The Guest Experience

A sensory revolution in the glass that amplifies flavors and aromas. Customers perceive a more harmonious tasting, a stable consistency between food and water, and a feeling of lightness and purity that creates immediate and distinctive emotional value.

100%

Consistent Quality

Identical standards throughout the service

100%

Equipment Protection

Absence of limescale in systems

100%

Complete Control

No fluctuations from the water network

Protection and performance of professional equipment

Coffee Machines

Always efficient, without technical interruptions or loss of quality.

Consistent performance for preparing a perfect espresso after the meal.

Ovens and Blast Chillers

Longer equipment life, optimal performance, improved energy efficiency.

Washing Systems

Dishwashers protected from limescale, lower maintenance and spare parts costs, savings in technical interventions.

- **Economic advantage:** ACQUA IWS water prevents limescale formation, protecting all professional systems, significantly reducing hidden maintenance costs and ensuring consistent performance over time.



The Invisible Partner of Starred Excellence



The Chef's Signature Enhanced

Absolute consistency with excellence, positioning, and standards. Every dish reflects the restaurant's identity.



Exclusive Narrative

A powerful narrative element: meticulous care for every ingredient, even water. A declaration of intent for those who are not content with the ordinary.



Chosen by the Best

Adopted for years by the most prestigious restaurants in Italy and beyond, it offers an immediate impact of prestige that strengthens credibility and distinction.

"A luxury that is not seen but is perceived. ACQUA IWS is the invisible partner in the pursuit of excellence, a strategic ingredient to enhance the Michelin star and the chef's signature."