



## WHAT IS OZONE WATER ?

Ozone ( $O_3$ ) is a colourless gas present in air. Ozone Water is generated when water ( $H_2O$ ) interacts with air and electricity. Ozone Water is one of the most powerful disinfectant in the world; it is 5 times more effective than Chlorine in destroying Bacteria and Viruses including E-coli.

## 什麼是活氧水？

當空氣和電流有相互作用時，便會產生淡藍色氣體的活氧。活氧比氯氣快5倍之殺菌功效，能徹底地消滅細菌、過濾性病毒，甚至大腸桿菌。所以，活氧水機是一種全球最高效處理消毒殺菌的設備。

# OZONE WATER GENERATOR AN INNOVATION FOR THE CATERING INDUSTRY

## 活氧水機 餐飲業界的創新產品

### SPECIFICATION 規格

#### Model 型號 : OZ-8000

Stainless steel construction  
不銹鋼外殼

Sanitization for food, worktop, hand and utensil  
可處理食品、環境、雙手及器皿衛生

Water discharge volume: 12 l - 25 l / min.  
活氧水製造量: 12公升- 25公升/分鐘

Ozone density in water 1-2ppm  
活氧濃度: 1-2ppm

O3 output volume: 1000mg/hr  
活氧生產量: 1000mg/小時

With special faucet  
配備專用水龍頭

Diameter of pipe: 12.5mm stainless steel  
水管直徑: 12.5mm

Inlet water pressure: below 5 bar  
水壓: 5 bar以下

Elect. loading: AC230V/50Hz; 35W  
電壓: AC230V/50Hz; 35W

Dim.: 400 x 130 x 350 (H)mm  
呎吋: 400 x 130 x 350 (高)mm

### APPLICATION

As well as food sanitation it is ideal for:

- Hand sanitation
- Utensil disinfection
- Working surface sanitation

### ENDLESS END USERS

- Hotels/Clubs/ Restaurants
- Food Factories/ Open Markets
- Hospital/ Clinics

### BENEFITS

- Removes chemical and pathogens on vegetables/fruits
- Destroys Odour from Fish, Seafood, Meat and Poultry
- Destroys Bacteria on Fish, Seafood, Meat and Poultry
- Prolongs shelf life
- Increases freshness

### 應用

除食品衛生外，亦適用於以下衛生條件：

- 雙手衛生
- 器皿衛生
- 環境衛生

### 無盡的消費者

- 酒店/會所/餐廳
- 食品廠/超級市場/街市
- 醫院/診所

### 效益

- 分解蔬果表面的農藥及滅菌
- 魚類、海鮮類、貝殼類及家禽類等，能辟腥、除異味
- 魚類、海鮮類、貝殼類及家禽類等，能徹底消毒殺菌
- 延長保質期
- 增加新鮮程度

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