

Common Areas of Ice Related Contamination

CLEANER

The new EcO₃Ice antimicrobial system by Franke attacks contamination. A cleaner machine helps you extend the life of your equipment while keeping your customers healthier and happier.

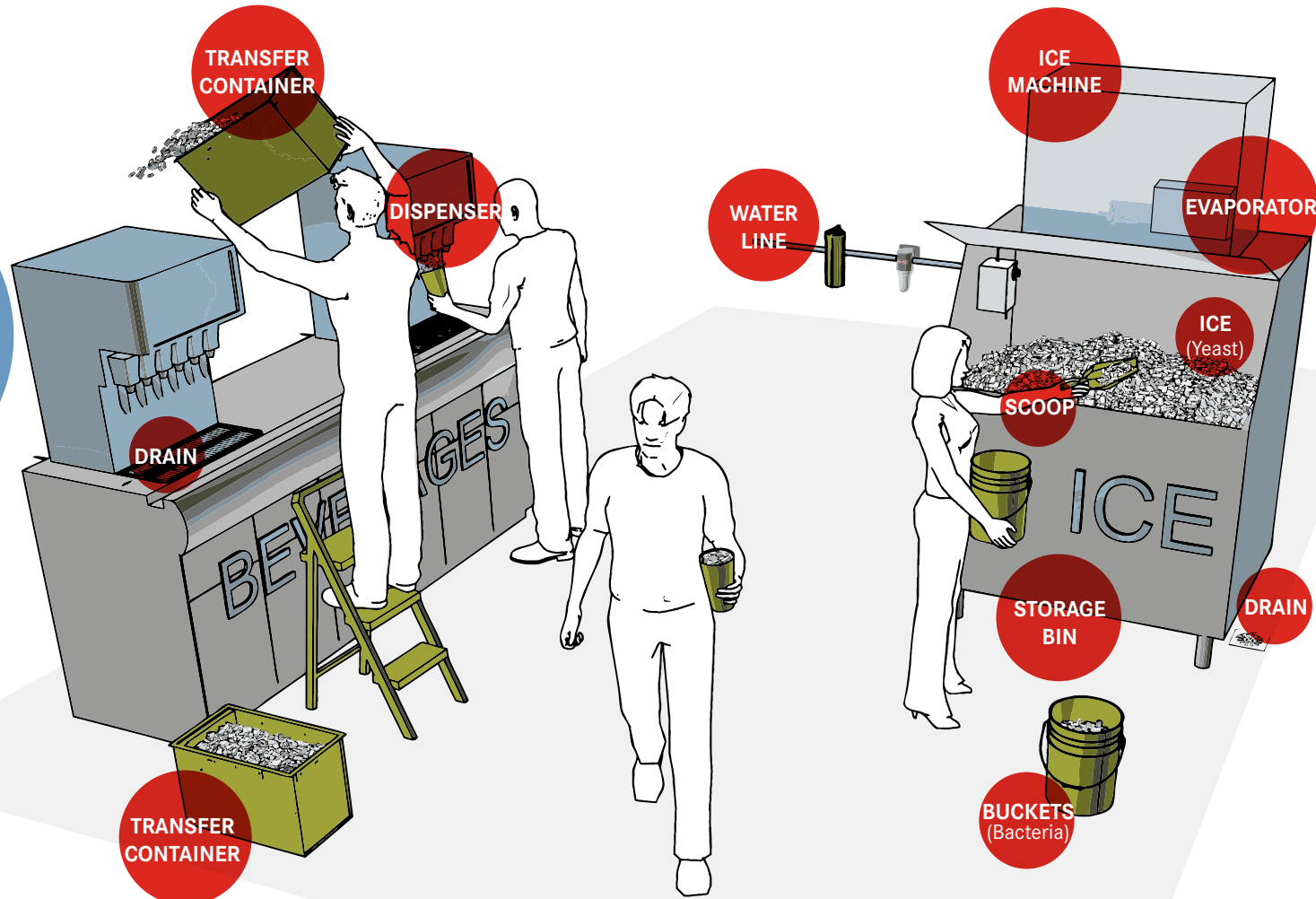
EcO₃Ice fights bacteria, biofilm, yeast and mold with every ice cube, in every machine. It works without harsh chemicals and creates no tastes or odors.

SAFER

The compact, easy to install system attaches to the water line of your ice machine. It alerts you when it is time to replace the cartridge. No damage or drilling is required, protecting your capital investment.

LOWER COSTS

A small amount of activated oxygen (dissolved ozone, O₃) is generated using only water. It reduces microbes in everything, leaving behind pure O₂. And a cleaner clean extends the time between scheduled cleanings, saving you time and money.



EcO₃Ice REGULATORY LABELING & COMPLIANCE:



RoHS

FRANKE

FOODSERVICE SYSTEMS

FEATURES & BENEFITS

EcO₃Ice

CLEANER

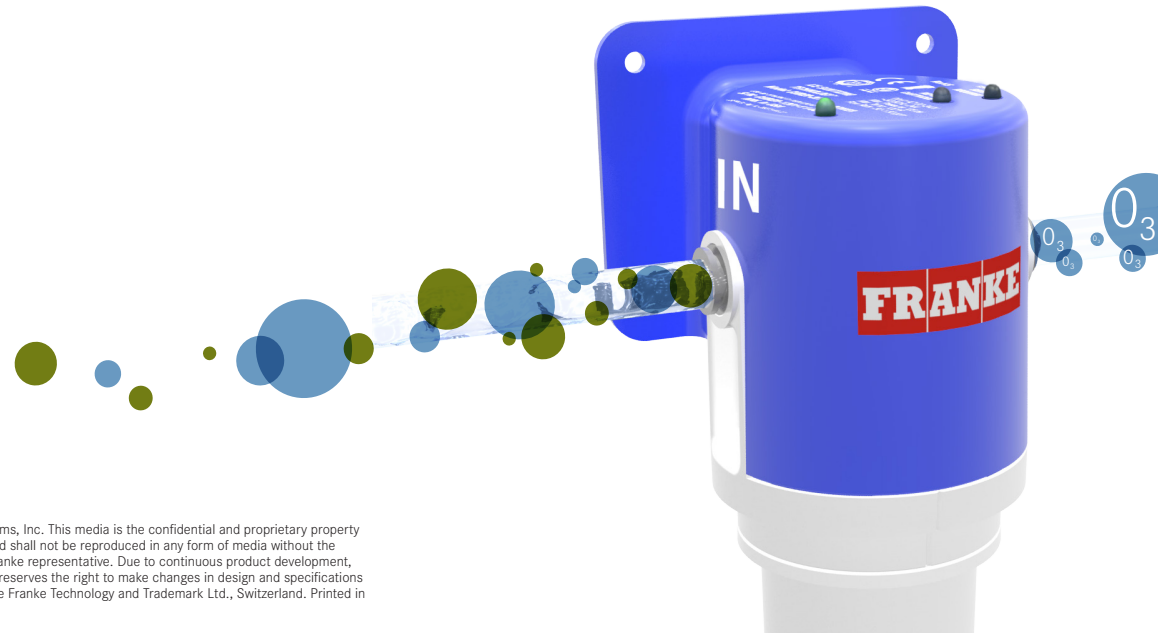
- EcO₃Ice creates ozone solution, a proven sanitizer, using plain water
- Continuously treats incoming water used by ice machines
- Inhibits microbial growth throughout the ice path, and even in remote dispensers

SAFER

- Kills bacteria and biofilm
- Inhibits growth of yeast and mold
- Reduces risk of associated foodborne illness
- Uses no harsh chemicals
- Leaves nothing behind but pure oxygen

LOWER COSTS

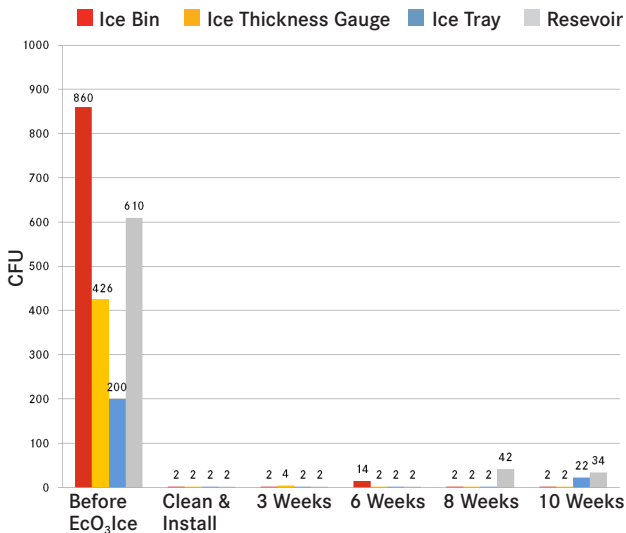
- No damage or drilling of ice machine required
- Easily attaches to incoming water line of existing machines
- Operator-replaceable twist-on cartridge
- Highly visible indicator light alerts when replacement cartridge is needed



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FIELD TEST DATA & RESULTS

Yeast Environment Example



Introducing
EcO₃Ice

Antimicrobial Ice Protection

Fights Bacteria & Biofilm

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