

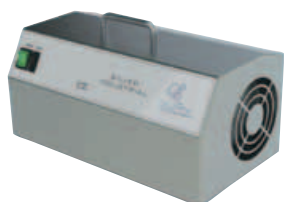


Ozone in the Food Industry

Oxyzone offers a complete ozone disinfection process for the food manufacturing industry. Listeria and other pathogens are difficult to control and normal cleaning protocols do not always cope with the problem. Ozone offers additional disinfection to your cleaning regime.

The Silver Industrial range of UV ozone generators are ideal for the sanitisation of food preparation areas. They are most effective when used at the end of the day, following the normal cleaning regime and once the room has been vacated. These machines can also be used in cool room storage to provide a level of sanitation and prolong the shelf life of food.

Our UV ozone generators sanitise the air and all work surfaces.



Silver Industrial S31 single S32 double UV ozone generators are perfect for small food processing areas and cool room storage.



S33 single and S34 double High Output UV ozone generators have been designed for larger food manufacturing operations.



T4400 corona discharge ozone generators together with appropriate equipment provides high strength ozonated water for rinsing of work surfaces and Clean In Place (CIP) equipment.



T4200 corona discharge with in-built pump can provide a directed stream of ozone gas to sanitise automatic equipment whilst in operation.

We have the product and the flexibility to meet your needs.



100% Australian Made & Manufactured

Oxyzone products are designed and manufactured in Australia to comply with electrical and safety standards. Our service personnel and our spare parts are also in Australia.