

CLEARWATER TECH DISINFECTION PRODUCTS

SOLUTIONS FOR ICE, FOOD PREP RINSE AND INDOOR AIR

Ozone products have been used in the food industry for decades and can play a critical role in combating food pathogens in water and air. Approved by the FDA as an antimicrobial agent, ozone can support your efforts to improve the safety, quality, and longevity of your products.



Oxidice Ice Machine Disinfection

Oxidice is a disinfection system that treats the ice machine's incoming water supply. It supports the reduction of the growth of bacteria, molds, yeast, and other contaminants by disinfecting the air, water and surfaces within the machine. It extends the time between maintenance and cleaning, while creating a positive customer experience.



Before Oxidice



After Oxidice

FEATURES/ BENEFITS

- Variable ozone output
- LED status indicators
- Operator information readily available
- Fast and simple installation
- Fits any sized ice machine
- Microprocessor controlled
- Treats both the water and the bin
- Unique application method
- Universal power supply
- Automated service timer
- No chemicals - nothing to fill or recharge
- Only byproduct is oxygen*

*Any ozone that does not react with another compound will break down to oxygen. In water, half of the unused ozone will revert back to oxygen in 20 minutes at 68°F. In air, half of the unused ozone will revert back to oxygen in 3 days at 68°F.



ActivTapp - ACS Commercial Ozone Rinse System

The ACS commercial rinse system provides a powerful disinfection tool which helps reduce contaminants found on food products and multi-surfaces. Adding activated oxygen to water produces a powerful disinfectant solution, adding an extra level of assurance against pathogens.



**Improves Food Safety
and Quality Control**

The ACS Rinse System Operates Efficiently and Seamlessly With Your Commercial Faucet and Sink

It automatically turns on when the water flows, infusing ozone into your cold rinse water which produces superior sanitation with short-term contact to food or surfaces.

FEATURES/BENEFITS

- LED status indicators
- Microprocessor controlled
- Real-time proof of delivery
- Only by product is oxygen
- Universal power supply
- Automated service timer
- Extends shelf life of food products
- Real-time ozone measuring
- Output status indicators

APPLICATIONS

- Food prep for fruit, vegetables, and meat
- Surface sanitation
- Hand wash
- Washcloth rinse



**Reduces Unwanted
Odors and Airborne
Microbes**

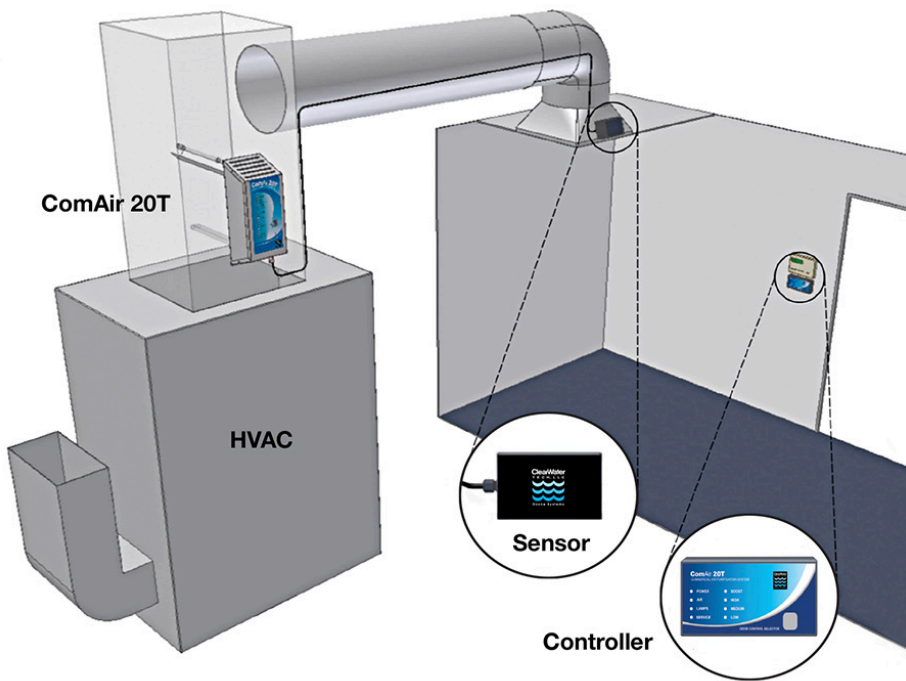
ComAir 20T

Commercial Whole-Building Indoor Air Treatment System

The ComAir 20T is a powerful, commercial-grade HVAC sterilization system designed to reduce indoor airborne contaminants and unwanted odors, leaving behind fresh, cleaner air. Installed in the centralized HVAC system of your commercial space, the ComAir 20T provides "double-layered" protection with two specially-designed lamps.



EXAMPLE INSTALLATION



FEATURES/BENEFITS

- Adjustable output
- Induct installation and operation
- Ozone and UV lamps
- Stainless steel construction
- Covers up to 10k square feet
- Quiet and energy efficient
- Microprocessor controlled
- Boost function for extreme odor control
- Universal power outlet
- Odor controller to measure ozone output



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