



**ENVIROZONE**



## Cold Storage

Perishable items like fruits, vegetable, seafood, etc are often subject to germs and bacteria, which eventually lead to rotting and damage of food. The healing properties of ozone, significantly cuts down the damage caused to the food by slowing down decomposition and bacteria growth.

The oxidization process clears the air from the foul smell of rotting fruits and vegetables i.e. ethylene gas, thus slowing down the process and extending shelf life of other items. It can also deter weight loss and ageing as it not only destroy mold and bacteria in the air but also on the surface.

Flower dealers and nurseries benefit greatly from ozone as it keeps their products fresh and fragrant for a longer time.

Input Voltage	220-240 VAC / 50-60 Hz
Input Power	15 W
Ozone Output	400 mg / hour
Air flow rate	1.5 - 2 L/min.
Machine Size	234 x 196 x 66 mm
Machine Weight	880 g

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