



Enhanced Food Safety From Farm to Table

Point of use ozonated water system technology provides the highest degree of microbial defense at your faucet while protecting your customers, your employees and your brand.

Effective, Safe and Chemical FREE

- 3 Destroys bacteria, viruses, mold and spores
- 3 Destroys biofilm on surface areas and equipment
- 3 Reduces employee exposure to toxic chemicals
- 3 Eliminates fruit flies and drain odors
- 3 Kills 3000x faster than chlorine
- 3 50% stronger than chlorine
- 3 100% safe, all natural and biodegradable

Benefits

- 3 Cost effective - rapid return on investment
- 3 Crisper and tastier fruits and vegetables
- 3 Seafood stays fresh and odor free longer
- 3 Reduces food shrink and extends shelf life
- 3 Reduces the amount of chemicals used
- 3 Conserves energy by using cold water
- 3 Reduces employee exposure to chemicals

Food Safety Applications

- 3 Disinfection for fruits and vegetables
- 3 Employee hand wash sinks
- 3 Surface disinfection after cleaning
- 3 Sanitize walls and floors
- 3 Clean food prep equipment
- 3 Deep cleaning rinse for containers
- 3 Disinfect freezer area and ice bin
- 3 Disinfects bar operational areas

PureQuest
Ozone Technologies
Harnessing Nature's Power to Protect

Call 800-779-0232
for your Free Site Assessment

Ozone for food safety approved by:

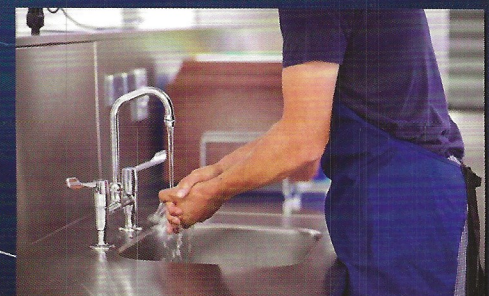
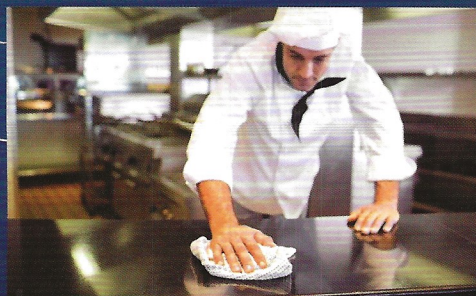
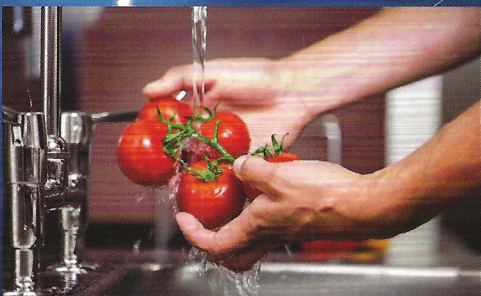


California
Health and Safety
Code # 114099.6

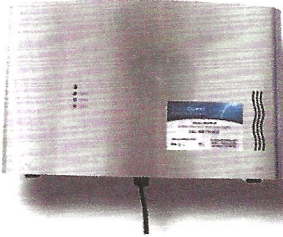
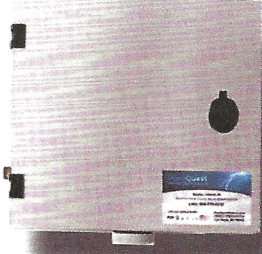
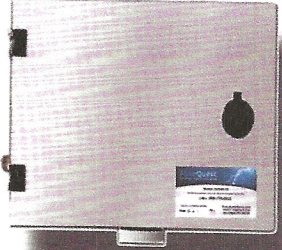
Financing
OAC



EPA Est # 090562-NV-001
www.PureQuestOzone.com



Point of Use System Product Specs

Model	O3H2O-SF	O3H2O -DF	O3H2O -TF
Antimicrobial Ozone Wash-Down Point of Use Systems			
Applications	Restaurants Grocery Stores/Supermarkets Food Processing Medical Business Setting	Restaurants Grocery Stores/Supermarkets Food Processing Medical Business Setting	Restaurants Grocery Stores/Supermarkets Food Processing Medical Business Setting
Uses	Designated for hand washing food washing surface disinfection cleaning rinse operations.	Designated for hand washing food washing surface disinfection cleaning rinse operations.	Designated for hand washing food washing surface disinfection cleaning rinse operations.
Outlets	Single Cold Water Faucet or Sprayer	Single or Double Cold Water Faucet or Sprayer with optional hose bib attachment.	Up to 3 Outlets of Ozonated Water with optional hose bib attachment
Dimensions	10.5"H x17.8"W x2.5"D	12"Hx12"Wx8"D	14"Hx16"Wx8"D
Weight	6lbs	18 lbs	24 lbs
Material	Stainless Steel / Composite	Stainless Steel / NEMA 4	Stainless Steel / NEMA 4
Input Outlet Size	3/4"	1/2" to 3/4" Stainless	1/2" to 3/4" Stainless
Ozonated Water Concentration	.5 to .9 ppm	.5 to .9 ppm	.5 to .9 ppm
Water Operating Temp	Cold Water Only	Cold Water Only	Cold Water Only
Water Pressure	30 to 70 psi	50 to 70 psi	50 to 70 psi
GPM	1 gpm to 2.5 gpm	1 gpm to 6 gpm	1.5 gpm to 8 gpm
Air Preparation	Ambient Air / Dryer	Ambient Air / Dryer	Ambient Air / Dryer
Electrical	120 Vac, 60 Hz, 1.0 Amps	120 Vac, 60 Hz, 1 Amps	120 Vac, 60 Hz, 3 Amps

Water Inlet Pressure (PSI)	Water Outlet Back Pressure (PSI)	Water Flow Rate (GPM)	Dissolved Ozone Level (PPM)
20	5	1.3	.54
60	15	2.3	0.30
100	30	3.0	0.23

NOTES:

- Water pressure minimum is 20 PSI, maximum is 100 PSI
- Water outlet back pressure must not exceed given levels
- Water flow rate may vary
- Dissolved ozone level is based on given water flow rates