

Ozone Disinfect Genrator

Cleaning / Deodorizing / Purifying



- **Remove Pesticides:** Ozone can destroy the chemical breakdown of pesticides to remove pesticides from the fruits and vegetables you eat.
- **Kill Bacteria:** Ozone successfully kills bacteria on food and surfaces. Disinfect and sanitize your food, home, restaurant and business.
- **Remove Odors:** Ozone breaks down and destroys odors.



SPECIFICATION

NAME	OZONE STERILIZER
MODEL	TYO-200
RATED VOLTAGE	AC 110V / 220V , 50Hz/60Hz
O ₃ SERVING CAPACITY	100 mg / HR
POWER CONSUMPTION	4W / 70mA
SIZE	210 x 100 x 150 mm
WEIGHT	1.3kgs
ACCESSORIES	BUBBLE STONE , SILICON TUBE , MANUAL

Ozone Disinfect Genrator

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Free your food from bacteria & toxins

Foods are exposed to pathogenic bacteria, antibiotics, growth hormones and pesticides in the process of growing and packaging. At retailers, where foods are purchased, they are exposed to bacteria from the hands of vendors and customers. When fruits, vegetables, seafood and meat are washed by ozone water, surface bacterium is killed. Harmful pesticides and herbicides are rendered harmless, making foods safer to eat.

Neutralizes Pesticides

Studies showed that pesticides are linked to cancer and other health disorders. Ozone enhances the taste of fresh perishable food by oxidizing pesticides and neutralizing ammonia and ethylene gases produced by ripening or decay.

Disinfect your kitchen equipment

Dish soap and water remove germs from surfaces, but they cannot kill germs. By disinfecting your kitchen equipment regularly with ozone water, you greatly reduce the risk of unknowingly transmitting germs through surface contact. Ozone removes mildew, fungus, germs and odours that soap and water alone leave behind.

Maintain Freshness

Ozone water will keep your food fresh. It not only effectively kills micro-organisms that cause food spoilage but also destroys ethylene gas that causes vegetables to wither. The reduction of ethylene gas in creases shelf life and reduces shrinkage. Ozone delays moulding and decay of many perishable foods, including fruits and vegetables, helping them retain their freshness and flavour longer.

Personal hygiene

Wash hands, wash face, brush teeth, fight athlete's foot.

Wash clothes, towels, rags, socks

Kill bacteria and remove odors.

Wash vegetables / Remove pesticides

Remove surface pesticides.

Kill bacteria without creating secondary pollution

Wash dishes and bottles

Kill bacteria and keep food fresh.

Rinse seafood and meat





Laundry and underwear's sterilizing whitening, deodorizing. Since ozone cannot stay in water for a long time, please use it in 10minutes after machine stops.



Making pure water, drinking water. The ozonated water is purified and can be boiled to make tea, cook rice and so on. It tastes sweet and keeps the food in its primary tastes.



Home dinnerware, floor board and tabletop's sterilizing, pet's clean out. Ozonated water can be sued as household clean out. It is very thrifty and efficient.



Dispel of the smoke, odor, particle in the air. Decompose the harmful decoration contaminations, kill mites, etc. make your room air fresh and clean.



Put vegetables and fruits in ozonated water. Clean out pesticide and residual agrochemical on their surface. Vegetables and fruits will be fresh and in good color.



Clean out dandruff, wash face, get rid of cosmetic and acne. Washing face with ozonated water, it can prevent from infections and highly purify scarfskin.



Decompose the residual antibiotic and hormone in chicken and pork. Kill pathogen like hepatitis breaded by seafood and shell. It is obvious that these meats will taste more delicious.



Ozone can eliminate a wide variety of inorganic, organic and microbio-logical problems and taste and odor problems. The microbiological agents include bacteria, viruses, and protozoan.