

M-Series Mobile System

The **OzonZ™ M-Series Mobile Ozone Sanitation System** provides ozone-enriched cold water sanitation for

- Surface sanitation of floors & walls
- Meat, Fish, Poultry Processing Plants
- Dairies
- Wineries, Wine barrels
- CIP (clean-in-place)



This mobile system ships 'plug & play' is dependable, reliable and a low-maintenance operator

Ozone enriched cold water provides a no-rinse, no-residual sanitizer anywhere in the plant

Built with premium quality food grade components, these machines will give years of economical performance

The system includes an oxygen fed high-quality ceramic ozone generator, liquid gas injector pump and integral stainless mixing/off-gas tank

Features

- Portable, self contained and easy to operate
- Quick connect water inlet and outlet fittings
- Stainless steel space efficient trolley
- Quality food grade materials used throughout
- Integrated ozone off-gassing for optimum performance and worker safety
- Optional accessories include 'V' spray wand, rotating barrel wash wand, tank wash wand and CIP adaptors

Technical Data

Model	MS-2010
Ozone generator production (g/h)	20.0
Residual ozone dose at the nozzle	6-10 ppm (1)
Water flow rate	2,000 LPH / 30 LPM
Water inlet/outlet (quick connect)	1/2" male brass / 3/4" male stainless
Power (kW)	1.5
Weight (kg)	35
Dimensions (H x W x L mm)	500 x 450 x 600 + handle bar
Operating conditions	0-45 °C (non condensing) 75% R.H.
Supply voltage	220-240Vac / 50Hz
Power inlet	NZ/AUS style 10A power cord

(1) Depending on water quality and flow rate

Benefits

- The mobile system is a complete advanced ozone sanitation system. It is engineered to produce high levels of dissolved ozone in the water to meet common disinfection and oxidation tasks
- Ozone is a food grade approved anti-microbial agent
- Ozone is a powerful sanitizing agent: 2 ppm ozone in water equals to 400 ppm chlorine
- Ozone is a 'chemical-free' sanitizing agent leaving no residual. Any excess of ozone breaks down into oxygen
- Ozone has a short reaction time and requires a shorter contact time than chemical alternatives
- Ozone creates no organoleptic changes to wine

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