

OZ

75

Ozone generator



Applications

Food industry | Hospitals | Hotels/
restaurants | Pharmaceutical industry |
Pest control



The OZ75 ozone generator is suitable for single-dose disinfection and odor removal in large rooms where no personnel are present, and is specially designed to meet the needs of the food industry.

Function The mobile OZ75 device is especially well-suited for the intermediate disinfection of air and surfaces, even in the moist ambient conditions in the food industry. UV light produces high-purity ozone without byproducts (NOx). The ozone molecules react quickly with a large number of organic/non-organic compounds, neutralizing odors and disinfecting the air thoroughly

and reliably. The ozone produced is usually completely consumed by this oxidation process over a certain time and decays back to oxygen.

Equipment Compact, easy to handle stainless steel housing; high-quality ozone components

Assembly/maintenance Turnkey ready – cable length 3m

OZ60/OZ75

Applications

Heating oil, diesel odors	Mold	Wood worms
Water and fire damage	Kitchen odors	Mites
Butter, lactic acid	Animal odors	Germs, bacteria
Smoke, nicotine	Fecal odors	Mold spores
Sulfur	Urine, vomit	

