

STOP

SLIME, MOULD & BACTERIA IN YOUR ICE MACHINES!!!!



Health Hazards caused by ice machines due to water/air quality or introduced by physical means:

Contaminated ice is known to cause food poisoning!

Bacteria & viruses known to survive in ice cubes include:

- Cholera
- Legionella
- Shigella
- Salmonella
- Typhoid fever
- Mycobacterium Fortuitum
- E. Coli
- Hepatitis A
- Norovirus (Gastroenteritis)

Other problems posed by contaminated ice machines

- Expensive to clean
- Can cause equipment malfunction
- Spread of infections for staff/customers
 - Risk of health inspection violation
- Bad publicity and can alter taste of beverages

CREATE CLEAN & SAFE ICE...





Utilizing the Biozone Scientific technologies for Active Air & Surface Purification

Inhibits growth of bacteria, viruses, mould & slime

Chemical-free

Produces cleaner safer ice

**Reduce equipment malfunction and maintenance
plus extend the life of your ice machine**

Provides continuous cleaning

Easy to install and maintain



**HACCP
APPROVED**

Can retrofit to any ice machine

Full instructions at www.icezone.com.au



Product Code: IZ10, IZ20, IZ30

Power: 240v Adapter
12vDC, 10 W

Dimensions: 300 x 108 x 52 mm

Warranty : One Year

Features

Status lights on the unit showing power on / lamp operation and lamp replacement.

Maintenance

- Replace lamp every 12 months
- Uses Low Energy Consumption Reduces use of chemicals and fragrances
- Requires no replacement filters, Batteries or Cartridges
- Low maintenance. Save on labour costs and \$'s
- Increases overall customer and employee satisfaction and health

Sizing - Ice Machine Production kg per day

250- 500 kg = IZ10

500-700kg = IZ20

700+ kg = IZ30