

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...**



**HAVE A
SANITISED
ICE MACHINE
FOR APPROX
\$2 PER DAY!**

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

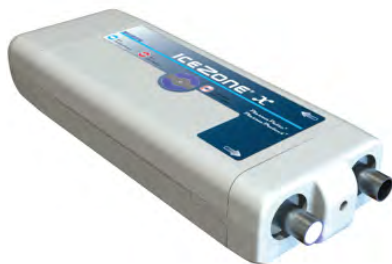
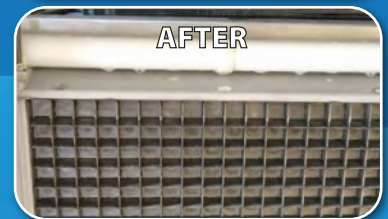


**HACCP
APPROVED**



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.
- Uses Low Energy Consumption reduces use of chemicals
- Requires no replacement filters, batteries or cartridges
- Low maintenance. Save on labour costs and \$'s
- Increases overall customer and employee satisfaction and health

Maintenance

- Replace lamp every 12 months

Sizing

- IZ10 = Small (Under Counter)
- IZ20 = Medium (Head + Storage/Bin)
- IZ30 = Large (High Volume/Contamination)
- high yeast environments may require a larger model