



EcO₃Ice™ A0 Advantage to Serve Cleaner and Safer Ice

Compact Professional-Grade Aqueous Ozone (A0) Ice Machine Sanitizer

The Enozo EcO₃Ice gives you the power to serve your guests safer better tasting ice and keep your business running smoothly in these difficult times. The patented, synthetic-diamond electrolysis technology from the leader in A0 on demand connects to the incoming water line of your ice machine and produces a small, safe and effective amount of A0 during each ice-making cycle. The A0 kills bacteria throughout the ice-making path, continuously treating the machine interior, storage bins, dispenser and drains. A0 is a USDA approved food additive and it's nature's favorite sanitizer. Put EcO₃Ice A0 and Mother Nature to work for you.

Award Winning Technology – Food Service Industry Award

- EcO₃Ice technology is a recipient of the **NRA Kitchen Innovations Award**
- EcO₃Ice Antimicrobial Ice Protection uses a patented industrial diamond-based technology to create a very small, but effective amount of pure aqueous ozone – nature's best sanitizer
- Ozonated water circulates throughout the entire system, killing microbes on every surface it touches and retarding unwanted growth of germs
- The aqueous ozone reduces slime build-up on evaporator, pump, sump, water curtain, hoses, pipes, trough, in the bin, and even the drainage lines
- A safe residual amount of ozone gas infiltrates hard-to-reach places in the machine



Model X4 shown

HIGHLIGHTS

- Enozo EcO₃Ice treats the entirety of the machine and FULL ice Path because we generate A0 in the water and trap a residual amount in the ice itself.
- EcO₃Ice is a simple installation. You never have to drill holes into your ice machine with our technology unlike the competition.
- Typical UV or Gaseous generators such as products manufactured from Biozone (Ice-zone, Luminice, Sanit-ice) are never capable of giving you a bacteria free ice/water product because they generate ozone gas (among other gases) that sit in the ice machine and bin. These products will never permeate water and ice or inside of plumbing.
- EcO₃Ice is only product with lab testing to support its efficiency. All EcO₃Ice tests are completed in the BIN of ice to illustrate our anti-microbial properties of the A0 ice itself. No other product will have microbial kills in the bottom of bin of ice.
- Enozo offers a one year full replacement warranty on the unit, 90 days on the cartridge.
- Cartridge minimal life expectancy is rated at 50,000 gallons of water flow.

2 months after cleaning without and with EcO₃Ice



Top of unit showing status light is green



ECO₃ICE MODELS:

MODEL X1

For all manufacturers and all size nugget and flake ice machines up to .34 gpm of water volume.

MODEL X4

For all make/model cube size ice machines up to 1.3 gpm of water volume.

MODEL X16

For all make/model cube ice machines up to 4.6 gpm of water volume.

TESTIMONIAL QUOTES:

"This is a system that actually works! When you find one (system) that works that is effective, you just want to hang on to it."

– BOB YOST, Subway Restaurants

"Before we got EcO₃Ice we used to clean our ice machines once a month. Now with EcO₃Ice, we clean our machines about once every three months. It has really saved me a lot of time and labor."

– JUAN CRUZ, Burger King Restaurants, Miami, FL

The Problem – Manage your Risk

- Ice machines are the perfect environment for mold, bacteria and fungal growth (*E. Coli*, *Salmonella*, *Legionella*, etc)
- Pathogens in the water supply and ice can cause customers to get sick
- Health inspectors can target ice machines for code violations resulting in fines or shut downs
- Employees and unsanitized equipment can contribute to cross contamination of untreated ice
- Ice is Food. Treat your machine as a food contact area/food prep surface

Simplifies Your Sanitizing

- Connects in about 15 minutes to incoming water line using standard industry components
- Unit indicator lights tell when to change the cartridge or when the unit needs service – **Green** = good (making AO), **Yellow** = replace cartridge soon, **Red** = ice being made, no AO
- Proven to dramatically slow the growth of biofilm, mold and yeast
- Fewer cleanings, reduces downtime and expenses and uses no toxic chemicals
- Twist-on cartridge replaced every 6 to 24 months depending on the ice machine make/model, ice volume, and water quality

EcO₃Ice Efficacy Tests in Commercial Ice Equipment

Date	Ice Machine	Dispenser	Hours	Organism	Target Control Size	Log Reduction from Ozone	% Efficacy
5/20/2011	IceOMatic	no	2	<i>E Coli</i>	10 ⁷	1.4	96.02%
			4	<i>E Coli</i>	10 ⁷	2.2	99.37%
			48	<i>E Coli</i>	10 ⁷	3.4	99.96%
12/14/2012	Hoshizaki	no	48	<i>E Coli</i>	10 ⁷	2.5	99.68%
8/1/2013	Generic	yes	2	<i>E Coli</i>	10 ⁵	0.4	60.19%
			4	<i>E Coli</i>	10 ⁵	0.8	84.15%
			18	<i>E Coli</i>	10 ⁵	2.5	99.68%
8/6/2013	Follett	no	2	<i>Pseudomonas</i>	10 ⁵	0.8	84.15%
			4	<i>Pseudomonas</i>	10 ⁵	1.4	96.02%
			48	<i>Pseudomonas</i>	10 ⁵	2.1	99.21%

Tests performed under controlled laboratory conditions

EcO₃Ice Certifications and Approvals:

