



WATER INFUSED OZONE GENERATOR

An essential and affordable device with a multitude of beneficial advantages

RESTAURANT & HOME SANITIZATION



TRI-X3 PRODUCT EVALUATION INFORMATION

MULTIPLE APPLICATION USAGES

HAND WASHING

More effective than anything else

PRODUCE DISINFECTION

More effective than anything else

DISINFECTION EXTENT

Disinfects more produce than anything else

COST EFFECTIVNESS

Fractional compared to the cost of chemical sanitizers
ROI less than 3 months

5 POINT APPLICATION

Usage extends to every aspect – even including a vendor participation program

CHEMICAL RESIDUE

ZERO – Uses pure oxygen infused water with no chemical residue.

The U.S. Environmental Protection Agency (EPA's) has expressed concerns regarding carcinogenic by-products produced from sanitization chemicals

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QUICK AND EASY INSTALLATION

The TRI-X3 Ozone Infuser can be installed in about 15 minutes. Anyone capable of removing and replacing a faucet aerator can install the TRI-X3 Ozone Infuser.

- The unit is mounted on a wall close to a hand wash basin. Three Mounting options are provided.
- The faucet aerator is removed and replaced with our custom aerator which has a Venturi fitting to enable the micro-processor to detect the flow of water which activates the ozone generator.
- The silicon tube supplied is then routed between the new aerator and the TRI-X3 ozone infuser. Self adhesive tube mounts are supplied.
- Following the installation, the ozone infuser's UL listed power adaptor can be plugged-in and the Ozone Infuser switched on.
- Ozone infused water is only generated when a faucet is opened and shuts off automatically when a faucet is closed.
- 5 LEDs change color from Red to Yellow to provide a visual indication that ozone infused water is being produced.

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HAND WASHING

The importance of hand washing in food preparation cannot be overstated. The World Health Organization (WHO) and the Center of Disease Control (CDC) stress the importance of proper hand washing.

CLOSTRIDIUM	10 Second hand wash will reduce Clostridium Difficile by 99.9040 %
E-COLI	10 Second hand wash will reduce Eschherichia Coli by 99.9995%
SALMONELLA	10 Second hand wash will reduce Salmonella Thyphimurium by 99.982%
STAPH	10 Second hand wash will reduce Staphylococcus Aureus by 99.985 %

The above is an example of tests conducted by the Bodycote Testing Group

CONVENIENCE AT IT'S BEST

The TRI-X3 Ozone Infuser is connected to a hand-wash basin's faucet. The electronic micro-processor instantly detects the flow of water and provides ozone infused water whenever a faucet is opened. This eliminates having to dispense chemical sanitizers and overcomes the problem of running out and replenishing. The convenience of having ozone-on-demand coupled with the time saving and cost saving factors are immense.

OZONE APPLICATION

- Simply place your hands under running water for about 10 seconds.
- Most germs accumulate under the finger nails. This is an area in which antiseptic soaps and sanitizers generally do not come into contact with.

THERE ARE NO COMPARABLE ALTERNATIVES

- **HAND SANITIZERS** – The CDC (Center for Disease Control) issued a report reducing the affectivity of alcohol based hand sanitizers which do not eliminate common germs such as salmonella, e-coli and norovirus.
- **CHLORINE** – The EPA (U.S. Environmental Protection Agency) are closely monitoring chlorine's carcinogenic by-products.(such as trihalomethanes or dioxins) that are produced when chlorine reacts with organic matter found in water.

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WHY IS OZONE BETTER THAN ANYTHING ELSE

Ozone disinfects by directly oxidizing and destroying the cell wall of a pathogen. Ozone is by far the most powerful and safest disinfectant. The Lethality Coefficient of Ozone compared to Chlorine is 500:20 for Enteric Bacteria. This means that Ozone is 25 times more powerful and acts 3,000 times faster than chlorine.

Ozone is the strongest of all molecules available for disinfection in water treatment and is second only to elemental fluorine in oxidizing power.

- **OZONE** is the most powerful broad-spectrum microbiological control agent available.
- **OZONE** eliminates chemical usage.
- **OZONE** is clean and environment friendly its only by-product is oxygen.
- **OZONE** remains active for 20 minutes. This is a significant advantage as all other disinfectant and sanitizers retain their chemical composition.
- **OZONE** offers REAL PROTECTION as pathogens often mutate to resist disinfection and sterilization. Due to the oxidation power of ozone there is no mechanism for pathogens such as norovirus to create immunity to ozone as with other chemical disinfectants and biocides.
- **OZONE** is even effective against MRSA (flesh eating bacteria)

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TRI-X3 SPECIFICATIONS

- Micro-processor controlled automatic activation system.
- 5 Adjustable ozone concentration levels.
- LED visual indication of ozone production.
- Power Requirement - 12 volts DC
- Power Consumption – 6W
- Net Weight 380g
- Ozone Production – 50 to 150 mg/h
- Safety Device – 10 minute automatic power down. (Applies if a faucet is accidentally left running)

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SAFETY AND ECONOMICS

Ozone is very inexpensive to produce and has an unlimited supply. The ability to discard pure water without chemical contamination is a great advantage.. Using ozone infused water eliminates the accumulated cost of less effective chemical sanitizers.. Ozone is generated on site eliminating the transportation, storing and handling of hazardous materials.

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EXTENDS THE SHELF LIFE OF FRUIT AND VEGETABLES

- Ozone degrades the remaining pesticides and agrochemicals on fruit and vegetables
- Food rinsed in ozinated water lasts longer by inhibiting the growth of bacteria
- Ozone transforms chemically treated produce to the equivalent of organic produce.

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PROTECTING YOUR VALUED CLIENTS

The same pathogens that cause food poisoning can cause arthritis, kidney failure, meningitis and Guillain-Barre' syndrome. The Food and drug Administration estimates that about two to three percent of all food poisoning cases can lead to secondary long-term illness such as these.

Certain people have an increased risk for food-borne illnesses such as;

- Pregnant women and newborns
- Older adults
- People with weakened immune systems and chronic illness including diabetes, kidney disease, AIDS and some cancer patients

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GENERAL SANITIZATION

- Ozone can be used to sanitize tables and food preparation areas.
- Special attention should be given to food preparation areas containing raw eggs, chicken, lettuce and sprouts
- Ozone only lasts for 20 minutes and then reverts to pure water and oxygen. This alleviates the concern of having produce contaminated with residual chemistry.

AVAILABLE NOW

For only \$199

COST EFFECTIVE & AFFORDABLE

A well made and affordable product that pays for itself in less than 3 months.

Call for a free demonstration.

Extensive pathogen elimination information available on request

