

FOOD PROCESSING & STORAGE & FOOD MALLS

Appreciated by one & all for :

- Preventing mold formation in:
 - ◆ Processing areas
 - ◆ Raw material storage areas
 - ◆ Packaging areas
- Destroying surface bacteria in:
 - ◆ Green food store
 - ◆ Dry grain store
 - ◆ Ready food store
- Keeping the room odour free by:
 - ◆ Denaturing the volatile organic compounds
 - ◆ Increasing oxygen level
 - ◆ Increasing oxygen level for respiration
 - ◆ Eliminating fetid air in butcheries / slaughterhouse
 - ◆ Eliminating repulsive odour at Malls
- Increasing active oxygen content at Malls for freshness
- Virtually increasing the shelf life of stored foods
- Providing almost organic quality food
- Creating an insect free zone
- Keeping aerial bacterial count under control

HOSPITALITY - HOTELS, GUEST HOUSES, RESTAURANTS ETC

- Ozonised food washing
- Sterilization of utensils & crockery
- Ozone dozed laundry
- Drinking water disinfection
- Smoke suppression
- Housekeeping – room disinfection & deodourizing
- Deodorizing Bars / Restaurants ... etc
- Sterilization of swimming pools
- Ozonising HVAC system
- Modernization of cooling tower with ozone
- Economic ETP with ozone

ENCLOSE EFFICACY

- Low operating cost with minimum electricity usage
- No attendance required
- No moving component resulting in low downtime
- Single phase power connection. 40 Watt consumption
- Light weight, portable, shock proof
- Auto control of ozone output by latest sensors
- Ozone output strictly as per OSHA guidelines
- Guaranteed for 5,000 hours of continuous running