

FACT SHEET: EcO₃Ice

ANTIMICROBIAL ICE PROTECTION



HOW IT WORKS

Franke's compact EcO₃Ice device uses a unique, synthetic diamond-based technology to continuously treat incoming water used by ice machines, killing the bacteria in the water and ice-making path from beginning to end. With each cycle, EcO₃Ice creates a small but effective amount of pure ozone—nature's own sanitizer—which continuously treats the machine interior, storage bin, remote bin and drains. By dramatically slowing growth of biofilm, mold and yeast colonies, EcO₃Ice reduces build-up and greatly extends time between cleanings. A twist-on cartridge which renews the antimicrobial capability is replaced by the Operator every 6 to 24 months.

OZONE'S ANTIMICROBIAL POWER

Ozone is a proven, widely accepted and environmentally friendly means of sanitation used for numerous FDA-approved drinking-water and food-related applications. It has the ability to rapidly kill virtually all of common microorganisms including bacteria, viruses, fungi, algae, yeast, mold, parasites and other known sources of foodborne illness. Properly applied, ozone kills pathogens more broadly than chlorine or other chemical sanitizers, and at the same time it eliminates sources of odor.



AWARD-WINNING TECHNOLOGY

Franke EcO₃Ice technology is a recipient of the NRA Kitchen Innovations Award. Other ice machine protection devices rely on conventional, UV or germicidal light systems. UV light systems generate ozone gas, but even in small-scale applications have the potential to exceed OSHA permissible exposure limits. By their nature, they cannot reach and keep clean all the components of ice production, storage and handling. The electrolysis method creates ozone directly in water, but to date has been too bulky, inefficient and expensive for use with ice machines. Franke's unique, diamond-based electrolysis method treats ice machines without gas injection and using a nominal amount of energy. First the water becomes an antimicrobial agent, treating all critical components and surfaces. Then, the ice itself becomes antimicrobial, gradually releasing small amounts of ozone and protecting bins throughout the process of storage and handling.

MORE ABOUT OZONE: EXPOSURE & EFFECTIVENESS

Franke's eco-friendly unit operates well within limits on human exposure to ozone set by OSHA. Unlike other approaches, our electrolysis method of producing ozone in water releases very little gas. The ozone content in the ice dissipates by the time it reaches the consumer. Ozone is FDA-approved as a food and water additive. Already, ozone has been widely accepted for applications such as municipal water treatment facilities, swimming pools, spas and hand washing units, and more recently for consumer products. EcO₃Ice has undergone substantial, third-party laboratory and field testing to validate its efficacy.

TASTE

Because it destroys compounds which cause odor and affect the taste of water and ice, EcO₃Ice can provide for better- and more consistent-tasting beverages. Routinely used for drinking water treatment and bottling, ozone itself has no negative impact on odor or taste, and it leaves behind none of the chemical trace odors associated with other antimicrobial treatments.

*Make
it
Wonderful*

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