

Commercial Food Sanitation System



The system utilizes patented ionization process which has been approved in commercial food processing operations by the USDA and FDA.

ADVANTAGES

Can reduce surface bacteria over 99%

Can increase food shelf life up to 40%. Ideal for leftovers or pre-cooked foods.

Provide your clients with safer, healthier foods.

Can reduce chances of food poisoning.

Provides you with the most advanced technology available.

Currently utilized by the most progressive food processing companies.

Leaves no chemicals or residue.

Designed for standard 18" x 24" food trays.

Designed for easy cleaning. No maintenance.

Microbiology is the world of unseen life... the world of bacteria, mold, spores, yeast and virus. Microbes are tiny living cells. They reproduce by one cell dividing every twenty minutes. This is a continuous cycle and if left unchecked from one bacteria there would be several billion in less than twelve hours. Our indoor air contains countless bacteria and mold spores which are the source of spoilage of perishable products.

Airtech's proprietary technology used in the food sanitation system destroys microorganisms on food surfaces and in the air, to provide safer and healthier foods.

The Problem

Food contamination... Hardly a day goes by that we do not hear a news story about Lysteria, E-Coli or Salmonella resulting in illness and sometimes death. With possible bio-terrorism, government cutbacks and the stock market pushing food companies for every nickel of profit, the safety of our processed food has deteriorated. Over the past few years, we have had major contamination of:

Beef Chicken Fish Vegetables Fruits

The Solution

Airtech's food sanitation system can reduce surface bacteria by over 99%, thereby reducing your chances of food poisoning. This environmentally friendly ionization system utilizes two of nature's most effective and safe disinfectants: Advanced Oxidation and high intensity broad spectrum Ultraviolet Light Rays. Both AO and UV light have been used independently by the food processing industry for many years.

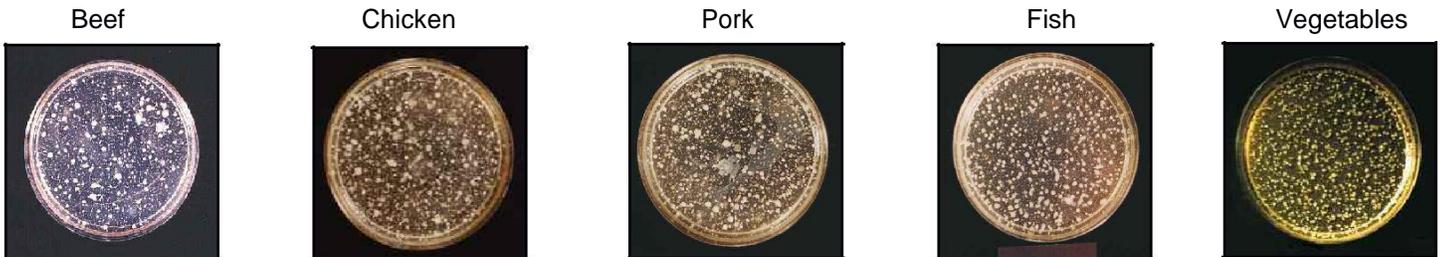
The Physics

The combination of hydration and UV light rays targeted on a Quadi-metalic Hydrated Target creates a reaction resulting in hydroxides, hydroperoxides and super oxide ions, which is a faster and stronger disinfectant than either one of these already very powerful disinfectants. One of the best features of this environmental process is that after the disinfection occurs, the oxidizers revert back to pure oxygen. The powerful oxidizing abilities of the process is over 3,000 times faster and over four times stronger than chlorine, it actually breaks down molds and bacteria and other microbes to harmless substances.

The Benefits

Safer, healthier and longer lasting food...

BEFORE



AFTER



Actual reductions of harmful microorganisms

SPECIFICATIONS

Dimensions:	20" W x 33" L x 13.5" H
Electrical:	110 VAC 50 watts
Controls:	On / Off Timer
Weight:	30 lbs.
Material:	Stainless steel