



GEOCONFORT
WATER TREATMENT

GEO-03 Skid-Mounted Ozone system

● Standard Features

- ❖ Pre-plumbed and Skid-mounted
- ❖ Fully Automated Control System
- ❖ Automated Proportionally Controlled Ozone Dose
- ❖ Integrated Onboard Oxygen System
- ❖ Touch Screen Control Panel
- ❖ Eight possible configurations from 7 to 45 g / h

● Direct Food Contact

Integrated into any aqueous operation, ozone-enriched cold water can be used for direct contact sanitation on fruits, vegetables, meat, poultry, seafood, and eggs.

- Improve food quality
- Reduce microorganisms
- Extend shelf life

● Surface Sanitation

Ozone-enriched cold water can sanitize both food-contact and non-food contact surfaces via standard or customized systems. Ozone will reduce fat, oil and grease, kill microorganisms, and remove biofilm build-up on all surfaces, including floor drains. Aqueous ozone sanitation spray is extremely effective at keeping conveyor belts clean and free of food debris, sugar, fat, grease and pathogens, even during processing.

● Clean in place

For CIP applications, ozone sanitation can replace, supplement or enhance chemical and thermal sanitation steps. Ozone's powerful antimicrobial action can increase microbial kill of foodborne pathogens in CIP systems. At the same time, it can reduce water usage, chemicals, energy, labor and time by consolidating or eliminating sanitation steps to reduce downtime.



● Clean in Place (CIP) ● Surface Sanitation ● Direct Food Contact

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OZONE WATER TREATMENT PLANT