

 **O<sub>3</sub>-MATIC**  
OZONE DELIVERY SYSTEM

## Fact Sheet



*Sanitation Made Easy*

## **How it Works**

Ice-O-Matic's O<sub>3</sub> Matic device uses a unique, synthetic diamond based technology to treat incoming water used to manufacture ice, which kills bacteria in the water and ice making path from beginning to end. With each ice making cycle O<sub>3</sub>-Matic creates a small but effective amount of pure ozone, nature's own sanitizer, which continuously treats the machine interior, storage bin and drain. O<sub>3</sub>-Matic slows the growth of biofilm, mold and yeast, thereby reducing maintenance requirements for the ice maker and bin while insuring the food product delivered to your customers is safe. A twist on cartridge is replaced by the operator every 6 to 24 months depending on usage and water chemistry.

## **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 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 while simultaneously eliminating odor.

## **Award Winning Technology**

The O<sub>3</sub>-Matic technology received the NRA Kitchen Innovations Award. O<sub>3</sub>-Matic technology places the ozone into the food source, compared to light systems or air movement devices that only push ozone around the food zone space. The unique diamond based electrolysis method treats ice machines without gas injection while using a nominal amount of energy. First the water becomes an antimicrobial agent which treats all critical components and food surfaces. Then the ice itself becomes antimicrobial, gradually releasing small amounts of ozone, protecting the surfaces with which it comes in contact.

## **More about Ozone: Exposure and Effectiveness**

O<sub>3</sub>-Matic operates well within limits of human exposure to ozone set by OSHA. The 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. Ozone is widely accepted for applications such as municipal water treatment facilities, swimming pools, spas and hand washing units and more recently for consumer products. O<sub>3</sub>-Matic 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, O<sub>3</sub>-Matic can provide better and more consistent tasting beverages. Routinely used for drinking water treatment and bottling, ozone itself has no negative impact on odor or taste. It leaves behind none of the chemical trace odors associated with other antimicrobial treatments.