



ENOMECCANICA BOSIO®



SANITIZER

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The revolutionary integrated system for professionals in the agro industrial and food sector who want to sanitize work surfaces perfectly without using aggressive chemical products. Entirely built in Italy, it combines a pure oxygen generator, capable of supplying a 20 g/hr ozone generator, with a high pressure ozonated water system, all in a single piece of equipment. It also has a special detection sensor to monitor, control and maintain the required degree of ambient ozone saturation.



Ozone concentration in water capacity: 5-10 PPM

Ozone concentration in air capacity: 20g/hr

Integrated oxygen concentrator

Touchscreen panel for easy to manage programs.
Ethernet port for remote management and updating.

Usable in different food sectors:
fish, poultry, cheese and dairy, wine and post cereal, fruit and vegetable harvest.

Power supply: mains 230 V AC 50 Hz.

Consumption: max 1600 W.

Water supply capacity: 23 L / min.

Operating pressure: max 6 bar

Operating modes: production of Ozone only or Ozonated water

No.1 dispenser for ozonated water, supplied with 5m of pipe

