



Business Solutions Ozone Water Systems

Maximize business efficiency by reducing energy, water and chemical usage for effective sterilization.

Cut Down Operational Costs

At Medklinn, our vision for the modern business is an operation that consumes significantly less energy, optimizes manpower efficiency and chemical usage, and yet offers a high standard of hygiene, a better environment for customers, and a healthier workplace for staff members. As profit margins become increasingly strained and operating costs are constantly on the rise, there is a compelling need for businesses to search for cost effective and efficient solutions. Medklinn uses a proprietary process to infuse highly concentrated ozone into regular filtered tap water to produce ozone water, scientifically verified to eliminate bacteria, viruses, mould, grease particles and odour, which is especially useful for central kitchens, food processing, and restrooms.

No harmful by-products

Ozone water is nature's most powerful and safe disinfectant and deodorizer currently known to mankind. It is the most ecologically friendly disinfection method as ozone is a natural gas that breaks down into oxygen and leaves no residual or harmful chemical by-products.

Reduces energy, water and chemical costs

Traditionally, most industries use a combination of chemical-based detergents like chlorine, hot water and steam to disinfect surfaces such as food processing equipment, utensils, kitchen appliances and floors and floors and drains.

Ozone can kill bacteria **3,100 times faster and is 50 times more effective** than other disinfectants, such as chlorine. Therefore, ozone eliminates the use of hot water and reduces the use of chemicals, ultimately it helps to save energy and reduce water consumption.

Cleans, disinfects and deodorizes

Ozone water **breaks down oil and grease**, making it easy to remove and prevents drainage from clogging. It also eliminates and prevents biofilm build-up on surfaces such as kitchen drains and food processing equipment. As biofilm is a major and constant source of contamination, its elimination would be compelling requirement for the food industry. On top of that, ozone is an **FDA and USDA approved** antimicrobial agent for use in the treatment, storage and processing of food.

Effective and easy to use

Ozone water offers a cost effective, eco-friendly and powerful method of disinfection as it has the ability to eliminate a broader range of microorganisms than chemicals. Medklinn Ozone Water Systems are **plug-and-play**, portable and are designed for quick deployment and ease of use, allowing you to work efficiently.

Outstanding Features



Reduces energy cost by eliminating the use of hot water for disinfection



Dissolves oil and grease, eradicate and prevent biofilm buildup



Low maintenance



Reduces chemical cost and water consumption

FDA and USDA approved

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Optimizes manpower efficiency



Scientifically verified and independently tested



Green and eco friendly

Applications

In Operation Indicator

Installation

Weight

In Operation, Auto Switc

Water Pressure Monitor (Bar)

No

Yes

No

7.5 kg

Wall Mount / Portable

Yes

Yes

No

16 kg

Portable with wheels

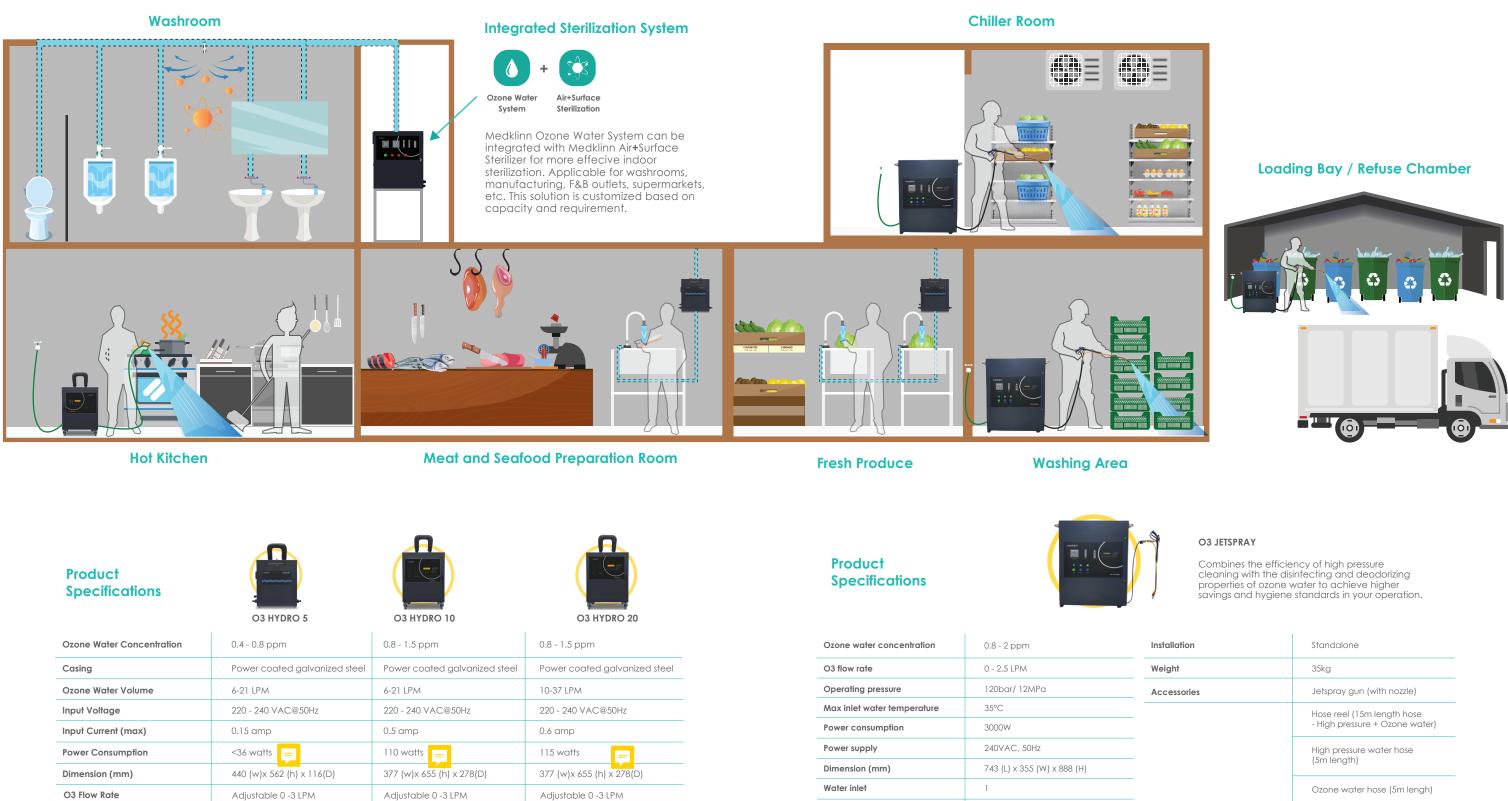
Yes

Yes

Yes

17 kg

Portable with wheels



Water outlet

Features

Noise level (operation)

2 (ozone water, high pressure water)

Digital board for machine status

monitoring and maintenance

Over-temperature protection

Service indicator for water pump maintenance

80dBA

Standalone		
35kg		
Jetspray gun (with nozzle)		
Hose reel (15m length hose - High pressure + Ozone water)		
High pressure water hose (5m length)		
Ozone water hose (5m lengh)		
Water inlet volume flow: 15-20 LPM		
Water inlet pressure: 2 bar/ 200kPA		

Test Results

Results of total bacteria count in general cleaning

Test Condition	: O ₃ Hydro was used to wash different surfaces
Test Report by Results	: BP Healthcare Group : Total bacteria count reduced significantly after subjecting to O ₃ Hydro

Test location	Total Bacteria count reduction (%)
Basin	99.95
Floor	99.97
Wall	99.99

Results of total bacteria count in a supermarket



Type of Test: Total Bacteria Count I Test Method: Surface swap using Spread Plate Method, Cfu/50 cm sq @ 37deg. C, 48hrs, PCA I Location: Three different butchery sections in a supermarket I Product Tested: Medklinn Ozone Water System I Test Report by: BP Food Testing Sdn.Bhd.

Benefits of using Ozone Water Systems



Savings of water usage 10% - 20%



Savings of chemical usage 25% - 60%



Manpower savings 10% - 20%



ROI

6 -	24	m	on	ths
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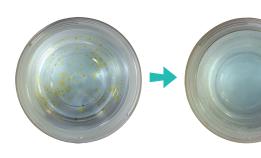






Eliminate the use of hot water

Dissolves oil and grease



Normal Water: Oil remains undissolved in water Ozone Water: Oil is dissolved for ease of cleaning

Results of Escherichia coli test in a supermarket



Type of Test: Escherichia coli I Test Method: Surface swap using MPN Method @ 44 deg. C, 48hrs, EC Broth I Location: Two different butchery sections in a supermarket I Product Tested: Medklinn Ozone Water System I Test Report by: BP Food Testing Sdn.Bhd.

Authorised dealer

For authorised dealers, please go to www.medklinn.com

