



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



Reduces chemical cost and water consumption



Dissolves oil and grease, eradicate and prevent biofilm buildup



FDA and USDA approved



Low maintenance



Optimizes manpower efficiency



Scientifically verified and independently tested



Green and eco friendly

Applications

Washroom

Integrated Sterilization System

Chiller Room

Loading Bay / Refuse Chamber

Hot Kitchen

Meat and Seafood Preparation Room

Fresh Produce

Washing Area



Product Specifications



O3 HYDRO 5



O3 HYDRO 10



O3 HYDRO 20

Ozone Water Concentration	0.4 - 0.8 ppm	0.8 - 1.5 ppm	0.8 - 1.5 ppm
Casing	Power coated galvanized steel	Power coated galvanized steel	Power coated galvanized steel
Ozone Water Volume	6-21 LPM	6-21 LPM	10-37 LPM
Input Voltage	220 - 240 VAC@50Hz	220 - 240 VAC@50Hz	220 - 240 VAC@50Hz
Input Current (max)	0.15 amp	0.5 amp	0.6 amp
Power Consumption	<36 watts	110 watts	115 watts
Dimension (mm)	440 (w)x 562 (h) x 116(D)	377 (w)x 655 (h) x 278(D)	377 (w)x 655 (h) x 278(D)
O3 Flow Rate	Adjustable 0 -3 LPM	Adjustable 0 -3 LPM	Adjustable 0 -3 LPM
In Operation Indicator	No	Yes	Yes
In Operation, Auto Switc	Yes	Yes	Yes
Water Pressure Monitor (Bar)	No	No	Yes
Installation	Wall Mount / Portable	Portable with wheels	Portable with wheels
Weight	7.5 kg	16 kg	17 kg



Medklinn Ozone Water System can be integrated with Medklinn Air+Surface Sterilizer for more effective indoor sterilization. Applicable for washrooms, manufacturing, F&B outlets, supermarkets, etc. This solution is customized based on capacity and requirement.

Product Specifications



O3 JETSPRAY

Combines the efficiency of high pressure cleaning with the disinfecting and deodorizing properties of ozone water to achieve higher savings and hygiene standards in your operation.

Ozone water concentration	0.8 - 1 ppm	Installation	Standalone
O3 flow rate	0 - 2.5 LPM	Weight	35kg
Operating pressure	120bar/ 12MPa	Accessories	Jetspray gun (with nozzle)
Max inlet water temperature	35°C		Hose reel (1.5m length hose - High pressure + Ozone water)
Power consumption	3000W		High pressure water hose (5m length)
Power supply	240VAC, 50Hz		Ozone water hose (5m length)
Dimension (mm)	743 (L) x 355 (W) x 888 (H)	Operation requirement	Water inlet volume flow: 15-20 LPM
Water inlet	1		Water inlet pressure: 2 bar/ 200kPA
Water outlet	2 (ozone water, high pressure water)		
Noise level (operation)	80dBA		
Features	Digital board for machine status monitoring and maintenance		
	Over-temperature protection		
	Service indicator for water pump maintenance		

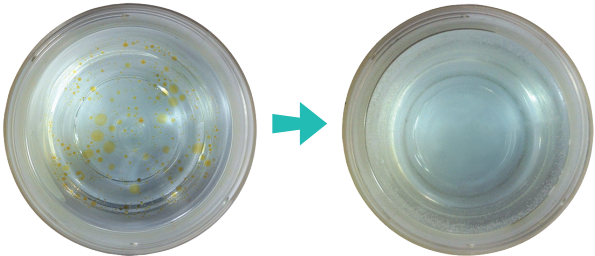
Test Results

Results of total bacteria count in general cleaning

Test Condition : O₃ Hydro was used to wash different surfaces
Test Report by : BP Healthcare Group
Results : Total bacteria count reduced significantly after subjecting to O₃ Hydro

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

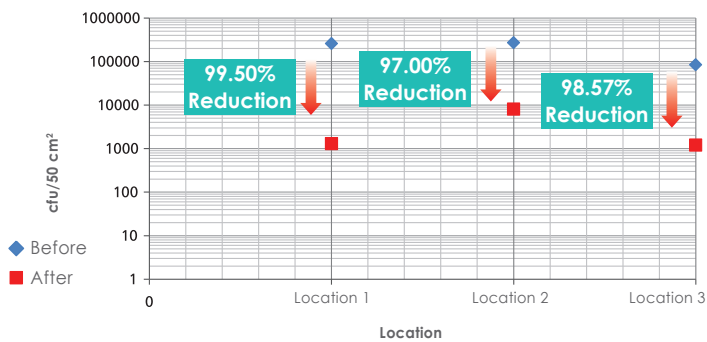
Dissolves oil and grease



Normal Water:
Oil remains undissolved in water

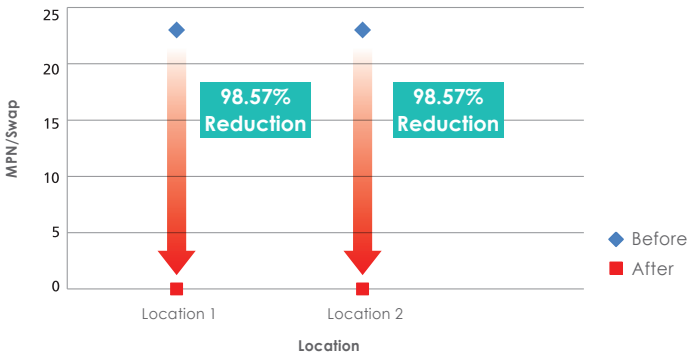
Ozone Water:
Oil is dissolved for ease of cleaning

Results of total bacteria count in a supermarket



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

Results of Escherichia coli test in a supermarket



Type of Test: Escherichia coli | **Test Method:** Surface swap using MPN Method @ 44 deg. C, 48hrs, EC Broth | **Location:** Two different butchery sections in a supermarket | **Product Tested:** Medklinn Ozone Water System | **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 months



Energy savings
85% - 90 %



Eliminate the use of hot water

Authorised dealer

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

greenpages
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CERAFUSION
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