

purfresh™

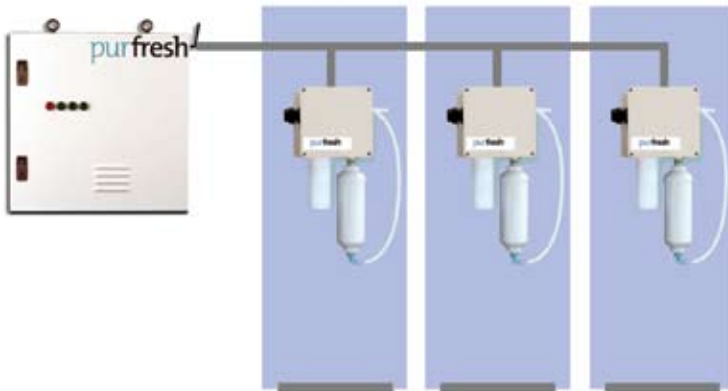
OZONE MONITOR

Monitors ozone levels in controlled and regular atmosphere rooms

The Purfresh Ozone Monitor is a cost effective ozone gas analyzer that allows the user to control, monitor, and data log information critical for gaseous ozone treatment with agricultural commodities.

At recommended concentration levels, ozone has proven to be extremely effective in repressing post harvest mold growth and improving product quality.

COLD STORAGE ROOM



SPECIFICATIONS

SENSOR:	Electro-chemical
DETECTION LEVEL:	20 ppb minimum sensitivity
MAX OVERLOAD:	1 ppm
LONG TERM DRIFT:	< 4%/month
RESPONSE TIME:	< 180 sec for 90% change
SENSOR LIFE:	1+ years; depending on environmental conditions
POWER SUPPLY:	24VDC
CONTROL OUTPUT:	4-20 mA
AIR FLOW:	1-2 liters/min
INLET FILTER CA:	In-line filter
INLET FILTER RA:	Standard filter

KEY FACTS

Specially designed for Purfresh ozone generators

Offers greater stored product flexibility

Electro-chemical cell technology provides more stable and reliable control

Micro-controller on Purfresh generator displays ozone levels and allows multiple settings

Designed for industrial environments

OZONE ADVANTAGES

Ozone is the safest and most natural purification and disinfection agent for fresh produce. It is approved by the FDA and USDA as a food contact substance and is certified organic.

Ozone's method of action is to destroy the cell wall of the organism upon contact. Because it works instantly, ozone does not enable the development of resistant pathogen strains, an increasing problem for the produce industry.

Generated from the oxygen in air, ozone reverts to pure oxygen after doing its job, leaving no residue on produce. Ozone is made on-site; no delivery or storage of toxic chemicals required. At the levels Purfresh recommends, ozone is safe for people, product, equipment and the environment.