

Food Safety Solutions

ECO FOOD WASH

by *aquamox*

ANTIMICROBIAL T R E A T M E N T

for fruit and vegetables

- Kills Common Pathogens On Contact
- Eco-Friendly and Sustainable
- Extends Food Shelf Life
- More Economical Than Conventional Chemicals

2021 PRODUCT
OF THE YEAR



FOURTH
REVOLUTION
AWARDS
FINALIST

*Cost Savings & Improved Food
Safety for Commercial Kitchens*

www.aquamoxinc.com | 312.436.2769



The Best Way to Stay Safe

ECO FOOD WASH

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At least 55% of all foodborne illness outbreaks in the US come from contaminated fruit and vegetables. More than 83% of these outbreaks occur in commercial establishments.

Aquamox's Eco Food Wash is a fruit and vegetable antimicrobial solution for commercial kitchens looking for a chemical-free alternative without compromising efficacy or budget. Extremely safe to use, the dissolved ozone generated by Aquamox's *patented technology provides the last line of defense against harmful bacteria that can contaminate raw produce*. Ozone water will not affect the odor or taste of the food and will dissipate within a few minutes upon contact, leaving no residues.

Ozone is exceptionally fast and effective at killing bacteria, viruses, and mold, including Salmonella, E. Coli, Legionella, Norovirus as well as harmful chlorine-resistant parasites, such as Cryptosporidium.

Safe Ozone
Technology

Unmatched
Performance

Eco-Friendly &
Sustainable

Extends Food
Shelf Life



Seamless Integration

- Installs directly into prep sink's cold-water line
- No training required
- No mixing errors, over- or under-dosages
- Ozonated water is dispensed on demand

Ozone is an antimicrobial food additive approved by



How does it work?

Aquamox's Ozone Technology converts water into ozone (O_3) by a patented electrolytic process. When ozone comes into direct contact with a pathogen (viruses, bacteria, fungi) it oxidizes it by breaking the cell walls. During the oxidation, ozone converts back to oxygen (O_2) without leaving any other residue behind..

Helps Prevent Outbreaks



Aquamox's solution can **mitigate the risk** of food poisoning, potentially preventing brand damage, loss of meals, fines and increase in insurance and premiums.



No Toxic Chemicals

Ozonated water has no side effects and acts **faster than chlorine** or any other chemical sanitizer, leaving **zero residue or aftertaste**.



Outstanding Cost Savings

Aquamox can help save **money** compared to conventional chemical solution.

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SPECIFICATIONS

Ozone output: >1 ppm (dissolved)

Water input pressure: 30-60 psi

Water flow rate: 1-3 gpm

Power requirement: 110 VAC

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FOR MORE INFORMATION

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