



Chemical free disinfection for food service



Food Safety Sanitation Solutions

*Chemical Free Sanitation Solutions Designed
for Food Retail, Food Service & Beverage*

Clean · Safe · BioSure



EVERY HACCP KITCHEN NEEDS BIOSURE



Chef Jean Luc Voegele, Executive Chef at Westin Denver Downtown, an advocator for food safety and BioSure solutions.

As ozone technology continues to advance, BioSure is delivering excellent ozone sanitation and disinfection technology to commercial applications. BioSure provides Food Safety Solutions designed to seamlessly integrate using ozonated water for sanitation into food service operations. With applications specialized for every type and stage of food service, solutions from BioSure can help improve food safety, cut sanitation costs and exceed regulatory standards.

Enhance HACCP SOPs from BioSure

Phase I

Personal Hygiene, Washing Hands & Safe Water

- ▲ Enhance "Washing Hands" SOP.
- ▲ Prevent contamination of food by foodservice employees.
- ▲ Prevent contamination of food by pathogenic bacteria in water.

Phase II

Sanitizing Food Contact Surfaces

- ▲ Enhance "Sanitize Food Contact Surfaces" SOP.
- ▲ Ensure all food contact surfaces are effectively sanitized.
- ▲ Prevent foodborne illness by contaminated surfaces.

Washing Fruits and Vegetables

- ▲ Following support by enhanced "Washing Hands" & "Sanitize Food Contact Surfaces" SOPs.
- ▲ Wash under cold running water.
- ▲ Comply with 2001 FDA Food Code.
- ▲ Reduce risk of foodborne illness by contaminated produce.

Phase III

Serving Food

Transporting Food

Food Bar

Storage & Preparation

- ▲ Following support by enhanced "Washing Hands", "Sanitize Food Contact Surfaces" & "Washing Fruits and Vegetables" SOPs.
- ▲ Prevent cross-contamination during food serving or transporting, held on food bar, and storage and preparation.
- ▲ Avoid using chemicals causing residue when in use.

Complete Solutions for Commercial Kitchens

Applying ozonated water getting no chemical residue means greatly enhanced food quality and safety. Such benefits are delivered by BioSure with compact, reliable and safe systems for food service and retail operations.



CSS
Compact Sanitation System



IBDS
Ice & Beverage Disinfection System

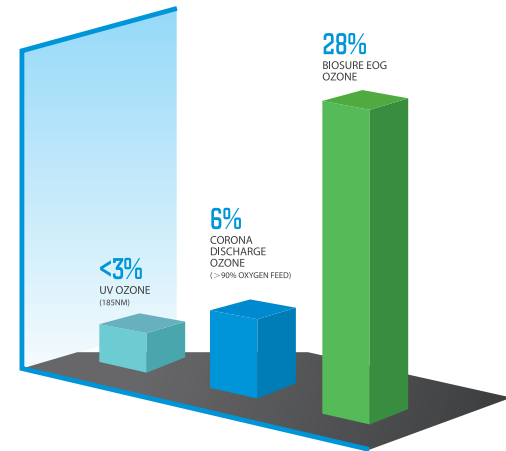
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INDUSTRY #1 PERFORMANCE

- ▲ Powered by EOG* - the world leading ozone technology
- ▲ Highest purity of ozone generation
- ▲ Patented ATS (Anytime System) for real-time "Right on Spec" performance
- ▲ No need for an oxygen generator or dehumidifier
- ▲ Not affected by air quality and humidity

* EOG (Electrolytic Ozone Generation) engages only water to produce concentrated ozone and oxygen without harmful or any other by-products.



INDUSTRY # 1 RELIABILITY

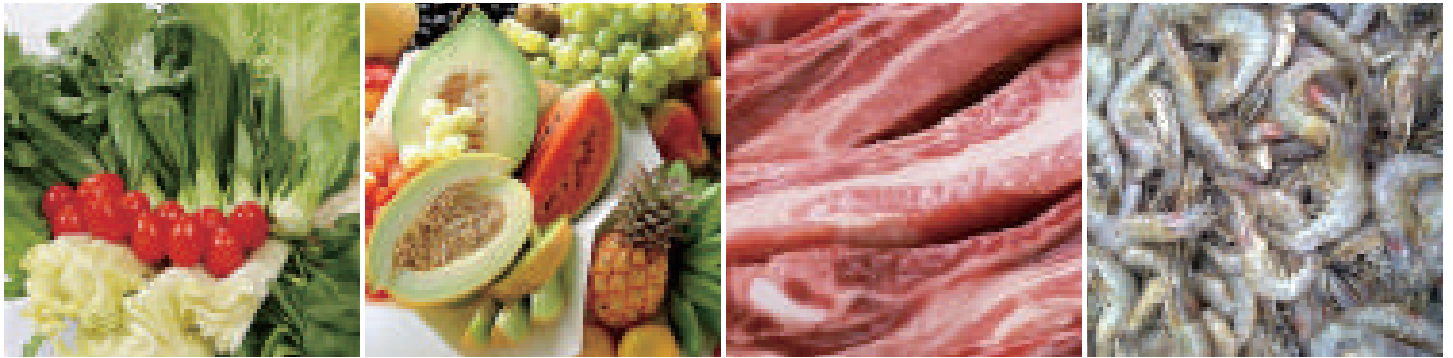
- ▲ Require no dry air or oxygen source.
- susceptible to commercial kitchen environment.
- ▲ Consistent and on-demand ozone production for use.
- ▲ Full time performance monitoring.
- ▲ High standard international warranty service*.

* Two-year limited warranty. For more information, please contact your regional distributor.

INDUSTRY #1 SAFETY

- ▲ NOx-free during operation.
Enable high purity of ozone on-demand without harmful NOx (nitrous oxide gases) by-products.
- ▲ Built-in off gas destructor
- Enable levels of ozone released into the air to be well below the periodic exposure levels established by OSHA for worker's safety.

DIRECT FOOD CONTACT DISINFECTION



With BioSure's solutions for food contact disinfection, food service operators can easily wash fresh produce, meats and seafood, and remove bacteria from such foods using ozonated water - on site, adding another layer of protection at a service or retail location.

This application by BioSure is recognized as an organic wash practice. Permission for our products of the use for direct contact on organic produce has been granted under Soli Association (UK) standards.

BENEFITS

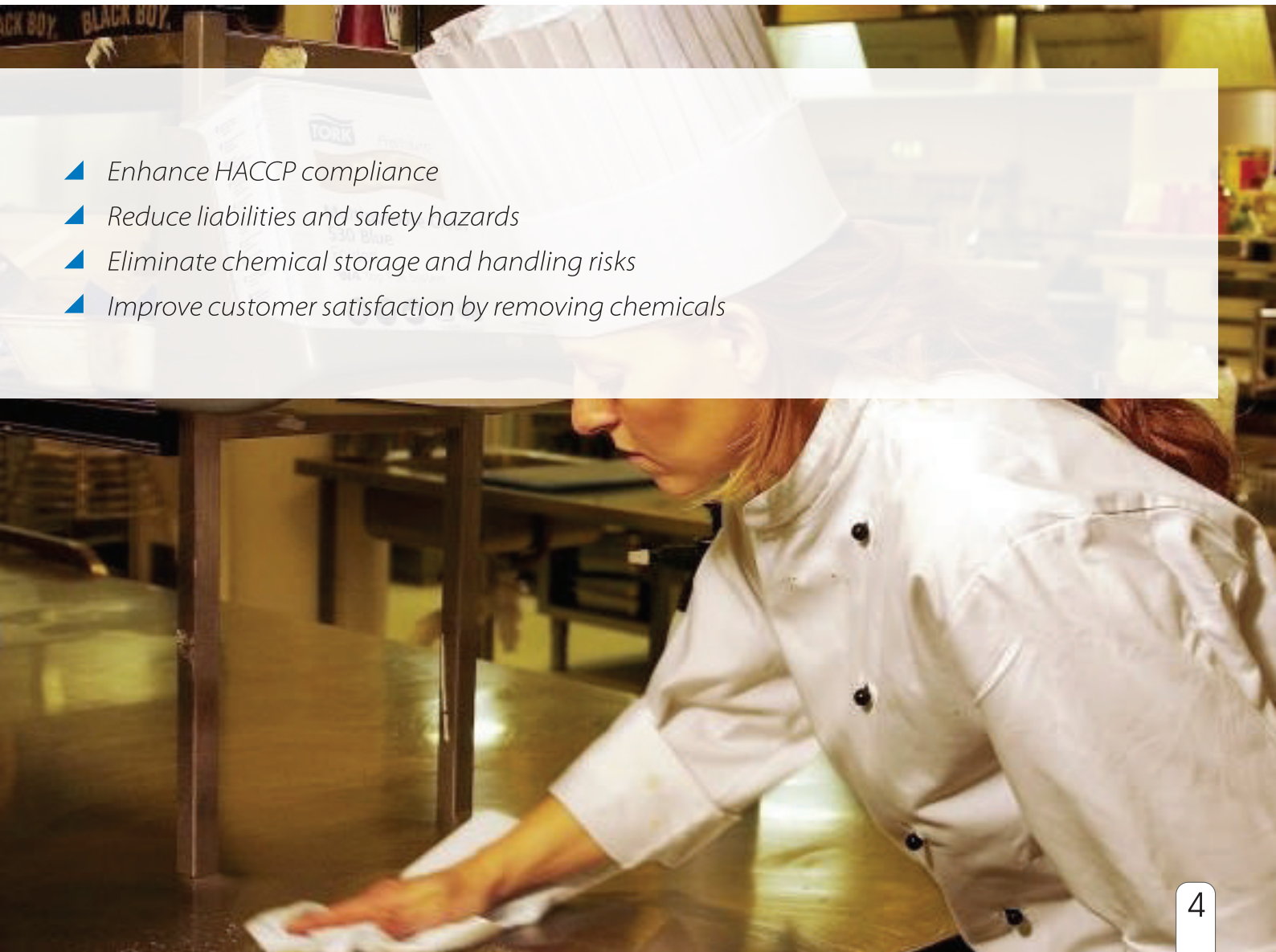
- ▲ Outstanding disinfection for food and surfaces
- ▲ No harsh chemical residues
- ▲ Prolong product shelf life
- ▲ Shorten disinfection time and improve production efficiency
- ▲ Safe for employees and customers

SURFACE DISINFECTION



Approaches for surface disinfection are included. With our solutions specifically designed for food service, operators can easily sanitize all washable surfaces, utensils and equipment such as cutting boards and knives, without the worry of unwanted chemical residue. The practice greatly reduces the risk of cross-contamination and enhances the level of food safety.

- ▲ *Enhance HACCP compliance*
- ▲ *Reduce liabilities and safety hazards*
- ▲ *Eliminate chemical storage and handling risks*
- ▲ *Improve customer satisfaction by removing chemicals*



WATER SOLUTIONS



BioSure's solutions are also available for water disinfection, providing safe water that is free from pathogenic bacteria for food service commercial kitchens and grocery retailers.

Bacteria-free water

For tap water supply

All bacteria in tap water can be killed with ozonization water treatments. Ensure its safety for use in food preparation operations.

For misting water use

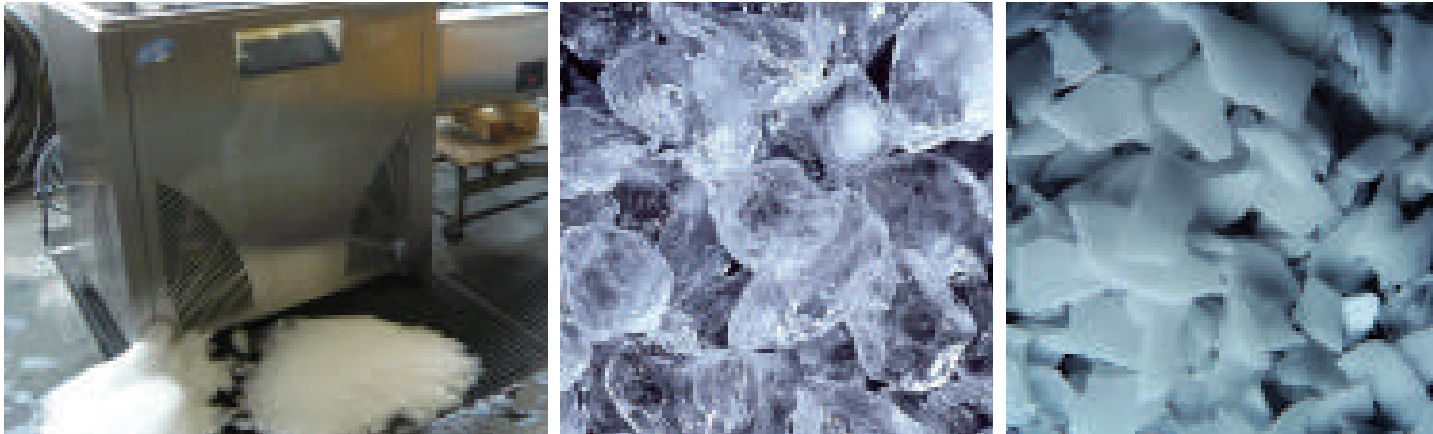
The treatment not only kills bacteria in supply water, but also eliminates the risk of biofilm within the piping network of misting system. Such practice prevents infected spray associated with Legionella, and ensures clean, safe and hygienically clean water for re-hydration process.

Dissolved ozone enriched water

Replacing standard tap water to ozonated water gives every hand wash an improving sanitation performance and result.



ICE & BEVERAGE DISINFECTION



Bacteria and biofilm build-up in commercial and restaurant ice machines are common problems for food service and hospitality industry. We have included solutions specifically designed to meet the sanitation needs for ice machines. Not only we offer an easy way to maintain sanitary ice, but also keeps the piping line, ice machine and storage bin free of biofilm and scale build-up.

BENEFITS

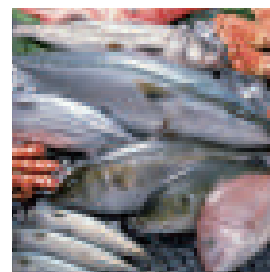
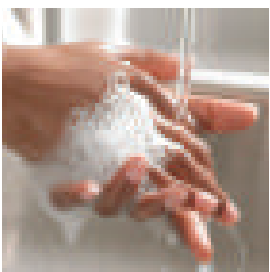
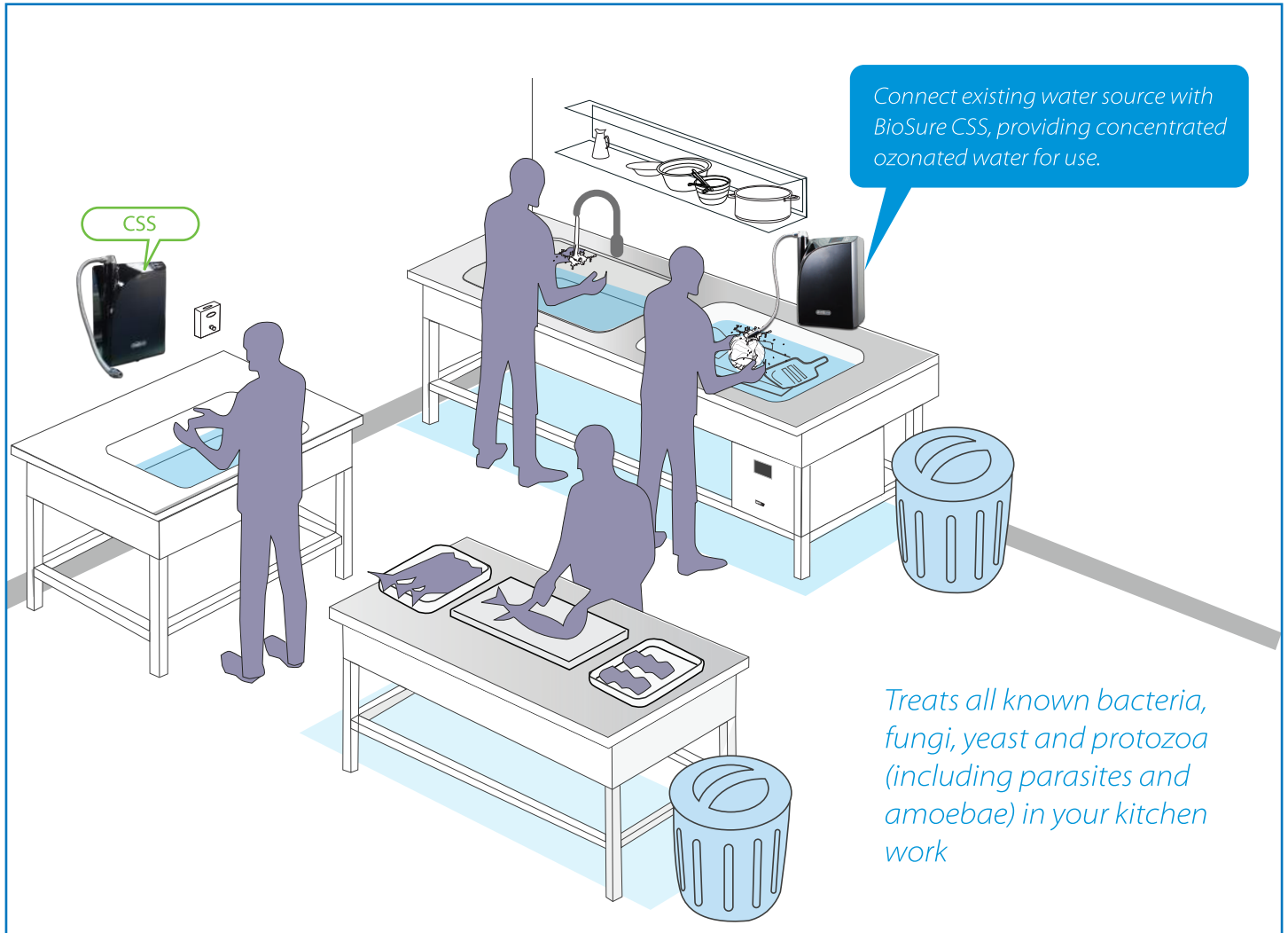
- ▲ *Consistent disinfection to water source and piping lines*
- ▲ *Effective and reliable, enhancing or replacing UV treatment*
- ▲ *Effortless maintenance, eliminating biofilm and mold*
- ▲ *Spray bar available, supportive to disinfection for surfaces*
- ▲ *Ensure HACCP compliance*
- ▲ *Limit liabilities and public health hazards*
- ▲ *Improve customer satisfaction by removing chemicals*



Turning tap water into a green disinfectant

Recommended to any commercial food preparation and service kitchen including which may be operated by:

- Hotels
- Restaurants
- Grocery stores
- Healthcare
- Schools



- ▲ Enhanced hand disinfection
- ▲ Work station surfaces sanitation
- ▲ Utensils and equipment sanitation

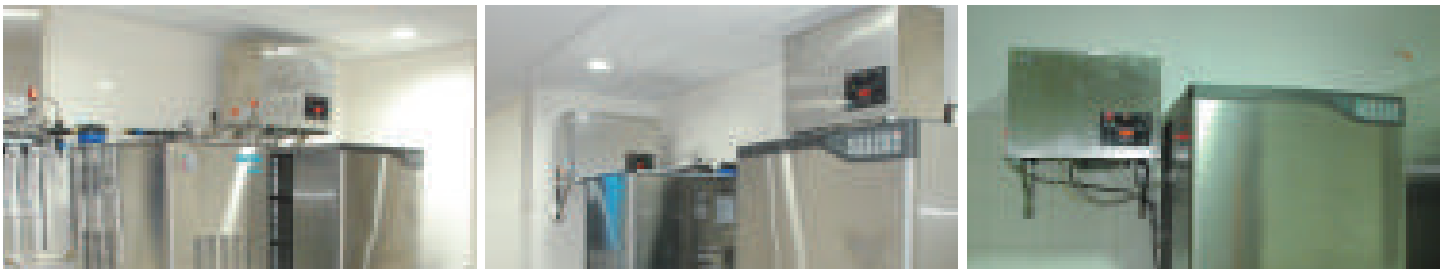
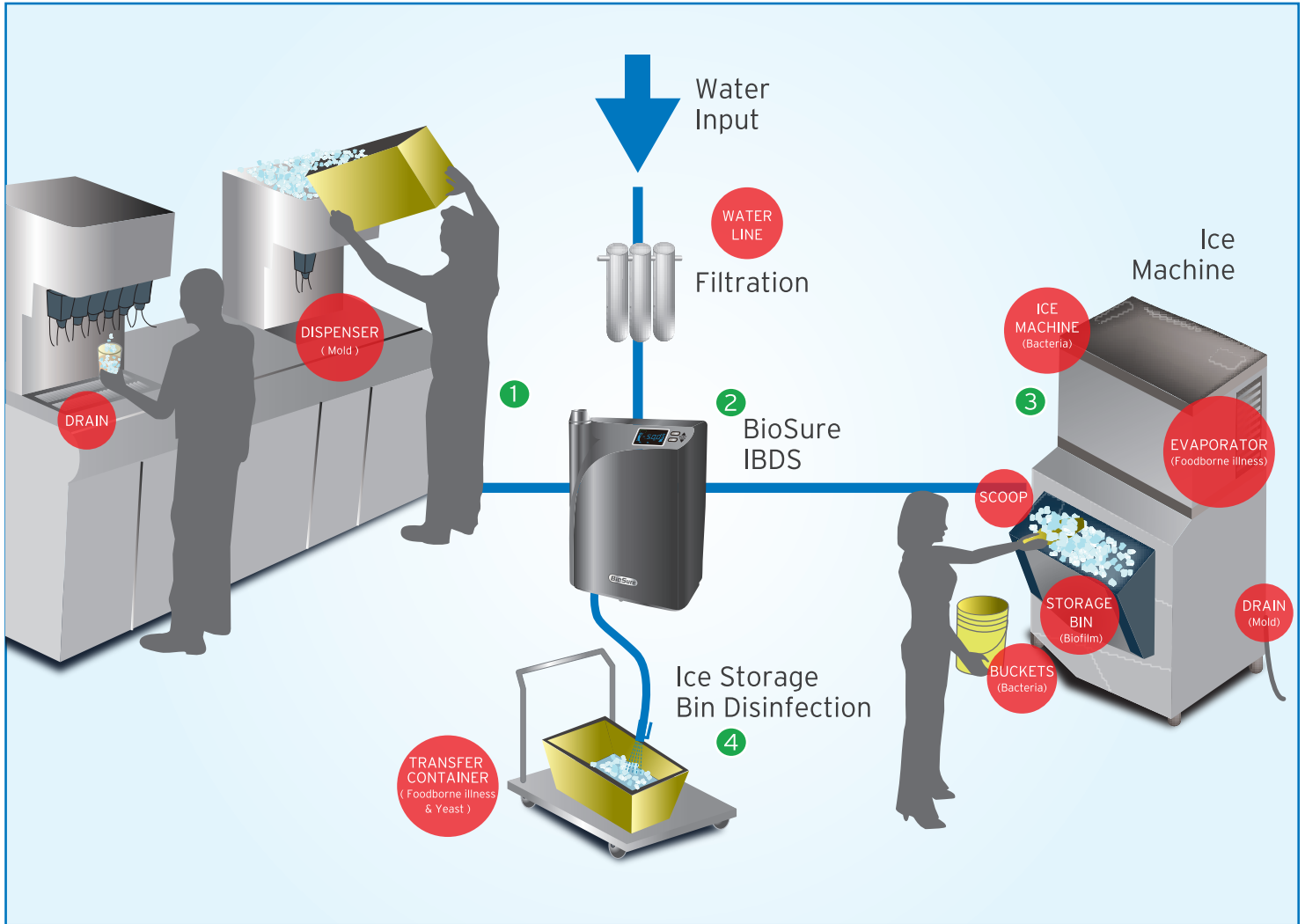
- ▲ Produce wash and sanitation
- ▲ Cross-contamination prevention

IBDS

Providing sanitation for ice maker and beer/beverage line sanitation

Recommended to any operation where ice is a critical control point:

- Hotels
- Restaurants (including QSR)
- Grocery stores
- Pubs



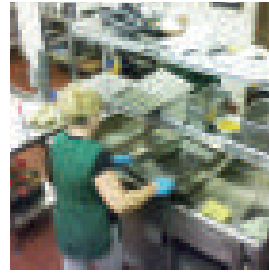
- ▲ Enhanced beer/ beverage line disinfection
- ▲ Continuous sanitation into ice machine
- ▲ Interior surface sanitation for storage bin and transportation cart
- ▲ Sanitation for surrounding area

CDS

Complete sanitation solution for food perpetration in hotels, full service restaurants and grocery stores



Connect existing piping network with BioSure CDS, providing ozonated and/or bacteria-free water on-site.



Work station food contact surfaces Sanitation



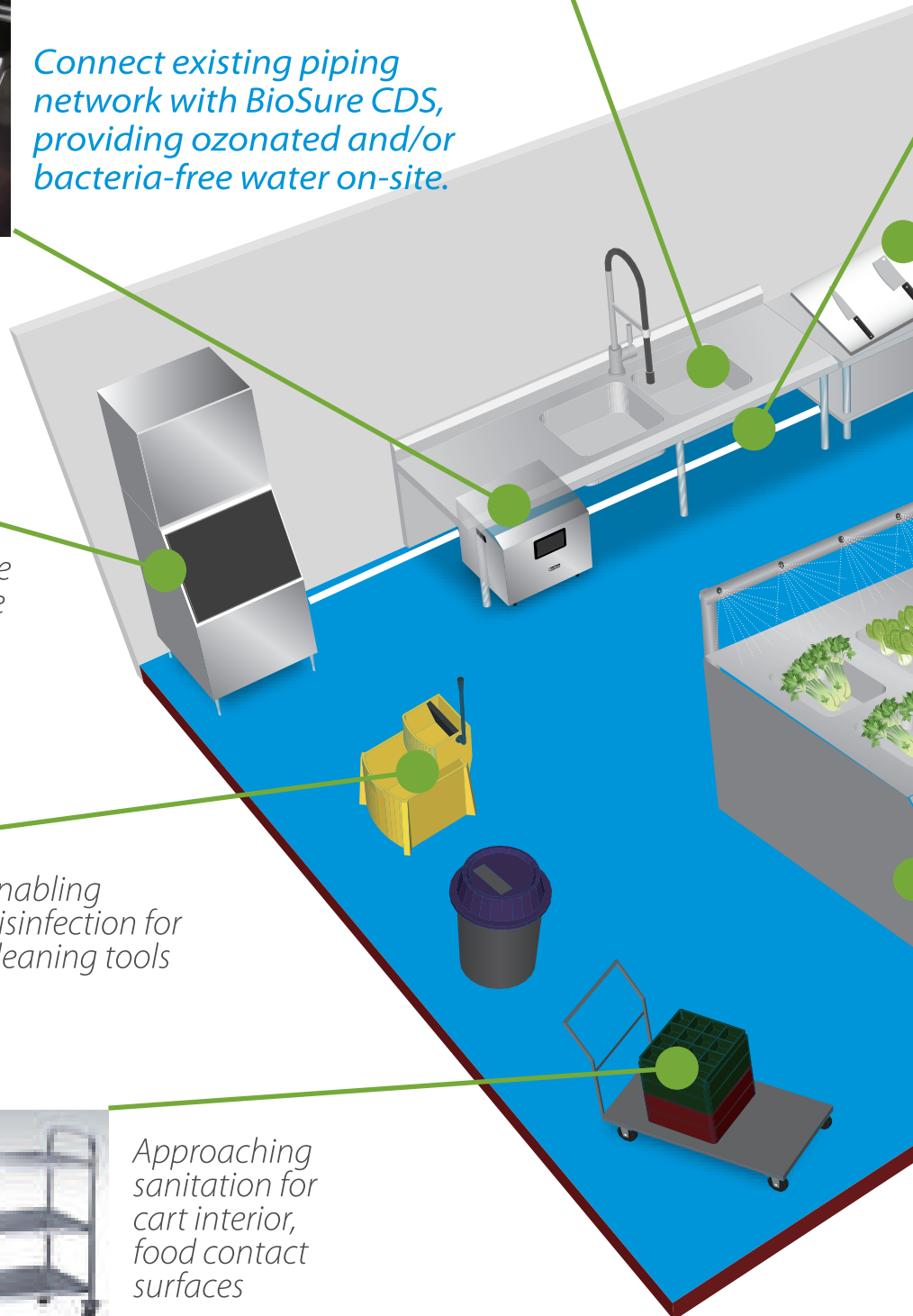
Bacteria-free water for ice maker



Enabling disinfection for cleaning tools



Approaching sanitation for cart interior, food contact surfaces



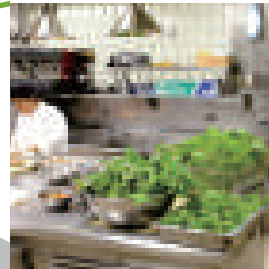
Clean Safe BioSure



Supply water and piping line sanitation



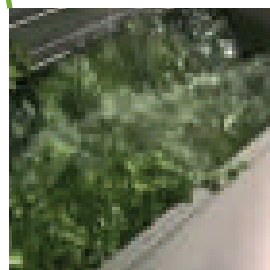
Improving sanitation for utensils and equipments



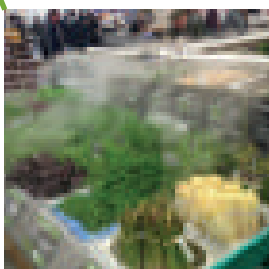
Preventing cross-contamination during food preparation



Improving hand wash & personal hygiene



Integrating ozonated water to supply water to produce washer



Bacteria-free water for misting

Recommended to:
Grocery stores, Supermarkets, Central Kitchens, and any HACCP Kitchens.

SPECIFICATIONS

Model No.	CSS	IBDS	CDS	
Ozonated Water Output				
Flow Rate *1	150 LPH (0.67 GPM)	300 LPH (1.33 GPM)	90~350 LPH (0.4~1.5 GPM)	100 - 4000 LPH (0.4-17.7 GPM)
Concentration *1, *2, *3	6-4 ppm (20sec) 6-1 ppm (20sec)	4.0-1.0 ppm (∞)	6~0.5ppm	7.0 ppm@100LPH 0.15 ppm@4000LPH
Output Pressure	0.3 kg/cm ² (4.4 psi)		≤ Input water pressure (max. 3kg/cm ²)	

Applications				
	Conc.	Standard	Corresponding Flow Rate	
High Protein Products	4.0 ppm	BES	240 LPH (1.1 GPM)	180 LPH (0.79 GPM)
General Terminal Santizing	3.7 ppm	Campden BRI		200 LPH (0.88 GPM)
General Direct Food Contact	2.0 ppm	Industry		380 LPH (1.67 GPM)
General Flat Surface Disinfection	1.0 ppm	Industry		750 LPH (3.30 GPM)
Water Disinfection	0.3~0.6ppm	Industry	NA	90~350 LPH (0.4~1.5 GPM) *5
Ice Machine Disinfection		BES		1500 LPH (6.60 GPM)

Operating Requirements				
Power Supply	□ 100V □ 120V, □ 50 Hz; □ 200V □ 240V, □ 60 Hz			
IP Code	IPX2		IPX2	
Input Water	Quality	Municipal Water Source *3		
	Temperature	5 - 30 °C (41 - 86 °F)		
	Pressure	2.0 - 4.0 kg/cm ² (29 - 57 psi)		
	Pipe Diameter	3/8"	3/8"	1"
Environment	Room Temperature	5 - 35 °C (41 - 95 °F)		
	Room Conditions	Well Ventilated Environment *4		

Design Parameters				
Size	Depth (D)	435 mm (17.1 in)		700 mm (27.6 in)
	Width (W)	330 mm (12.9 in)		400 mm (15.8 in)
	Height (H)	176 mm (6.9 in)		650 mm (25.6 in)
Net Weight	7.5 kg (15.5 lb)		85 kg (176 lb)	
Power Consumption	60 W		950 W	
Material Casing	ABS		Stainless Steel (SUS304)	
Installation	Wall Mount / Counter Top		Wall Mount	Stationary / Under counter

Remark:

- *1. Output flowrate results are based on input water pressure given at 3 kg/cm² (43.5 psi).
- *2. Ambient room temperature: 20°C (68°F).Using cool water 10°C (50°F) or below will attain best results.
- *3. Recommend pH between 6 - 8 conductivity ≤ 500us/cm. However, most standard municipal water quality is adequate.
- *4. 1 ppm ozone = 50ppm chlorine; 1ppm ozone = 200ppm quat
- *5. Available for multiple ice machine connection for total capacity up to 6,600 kg/day (14,500 lbs/day).
- *6. Minimum air change rate of 5-10/hr is adequate

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