

## OZONE FOGGER



### FEATURES

For cleaning ambient air and rain, nature created a perfect system: generating ozone from oxygen by UV-radiation supplied by sun. This principle has been successful for millions of years.

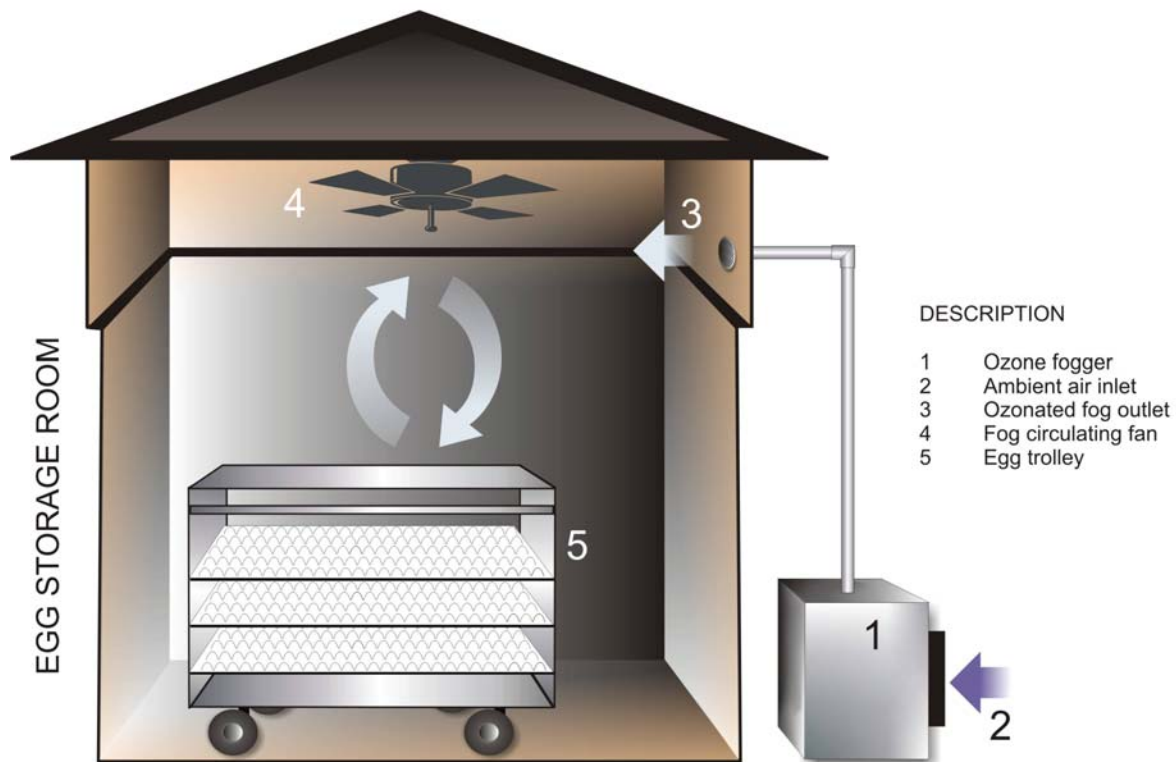
Systems using ozone in humidification units are now available. Anseros developed an ozone fogging unit for sterilizing eggs, poultry meat and meat processing places. Together with the aerosol, ozone is spread over eggs and meat. By means of this climate control, the air in storage containers is kept fresh. In supermarkets and other retail outlets, the ozone fogger enables fresh food to remain at peak freshness while on display. The ozone fogger can be used similarly in the food processing, agriculture and packaging industries.

## APPLICATIONS

- ODOR REMOVAL AFTER FIRE
- EGG STORAGE ROOMS
- INCUBATORS
- SLAUGHTERHOUSES
- MEAT PROCESSING PLACES
- FRUITS AND VEGETABLES STORAGE ROOMS

For further applications please see ANSEROS application notes.

## MODEL APPLICATION



**Anseros ozone fogger, a model application in storage rooms.**

DISTRIBUTED BY: \_\_\_\_\_

MANUFACTURER: \_\_\_\_\_



**ANSEROS**  
ANSEROS KLAUS NONNENMACHER GMBH  
D-72070 TÜBINGEN · DISCHINGERWEG 11  
PHONE +49.7071-7995-0 · FAX +49.7071-7995-95  
INFO@ANSEROS.DE · WWW.ANSEROS.DE

**IMPORTANT NOTE:** The information provided in this document is intellectual property and under copyright of Anseros Klaus Nonnenmacher GmbH. Without their written consent, the document may not be altered, distributed partially or copied to a website. Devices depicted may contain optional features. Anseros reserves the right to make technical changes for better performance without prior notification. © Copyright ANSEROS