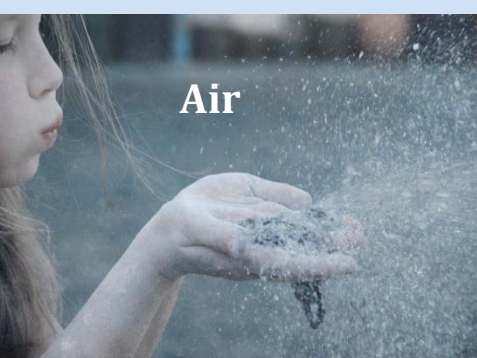


# FIGHTING CONTAMINATION IN ICE MACHINES

## Understanding the problem

People are often surprised that even with a water filtration system in place their ice machines are still very problematic when it comes to maintaining proper levels of sanitation. Slime, bacteria and mold are present and persistent, no matter how often the machines are cleaned.



The sanitary challenges surrounding ice machines are not in the water, but rather the air. Running from open to close your ice machine draws in and circulates the surrounding air. So yeast, grease, bacteria and other potentially harmful particles enter the ice machine and are then deposited on the bin, chute and evaporator. In the dark moist interior, slime and yeast colonies flourish.

## Implementing the solution:

***A chemical free, automated, clean-in-place solution for all ice machines!***



Shown here on a Hoshizaki DCM270



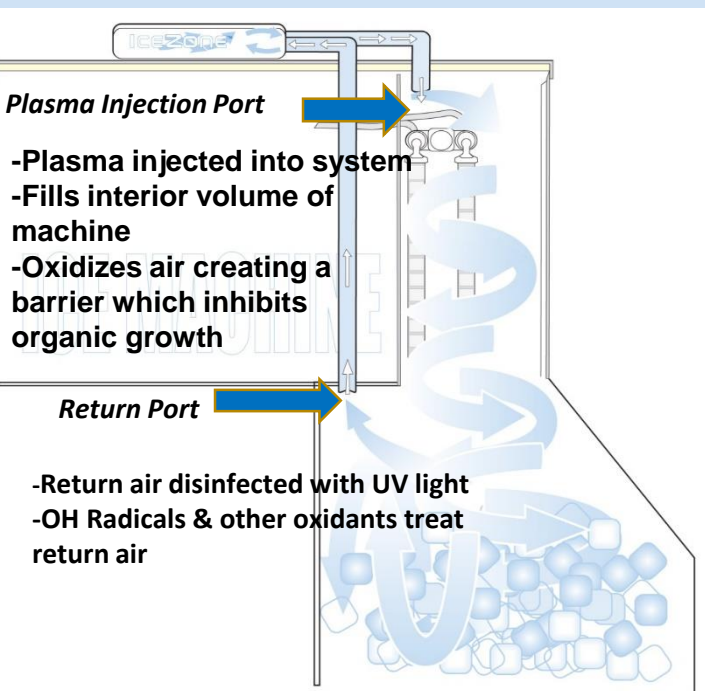
IceZone can be installed on **ANY** new or current ice machine across all major manufacturers. Using UV technology, it inhibits the growth of mold, slime and bacterial build-up by producing a photoplasma which covers and sanitizes the machine's interior **24 hours a day, 7 days a week.**

IceZone is the most cost effective way to achieve this level of sanitation.



(turn to the back)

A chemical free, automated, clean-in-place solution for all ice machines



## Without IceZone®

- Bacteria and mold grow rapidly
- In 6 weeks or less the ice machine shows visible contamination
- Health code compliance is compromised
- Consumers are at risk
- Costly, and nearly impossible to fight bacteria by traditional methods

**Prior to IceZone**



**With IceZone**



**Prior to IceZone**



**With IceZone**

