

EcO₃Ice

CLEAN THE DICE



SERVE SAFE ICE

PROTECT CUSTOMERS AND BRAND

FOODSERVICE
SYSTEMS

FRANKE

EcO₃Ice

Product Information

BENEFITS

EcO₃Ice easily connects to the incoming ice machine water line, generating dissolved ozone. The treated water sanitizes the ice machine. Ice made from the ozone-treated water effectively sanitizes surfaces in the ice machine, bin, and related utensils. It virtually kills all common microorganisms growing in the hidden corners of your ice bin. It greatly reduces the risk of exposing customers to foodborne illness due to microbial growth in the ice machine and protects your brand and reputation without using harsh chemicals. But it also comes with a financial benefit. The drastic reduction of mold, yeast, bacteria and algae growth inside the ice machine makes the cleaning process easier and reduces your maintenance cost.

EcO₃Ice has no negative impact on drink taste or equipment reliability. EcO₃Ice helps to create a more consistent beverage using ice with no odor or off-taste.

OZONE IN FOODSERVICE

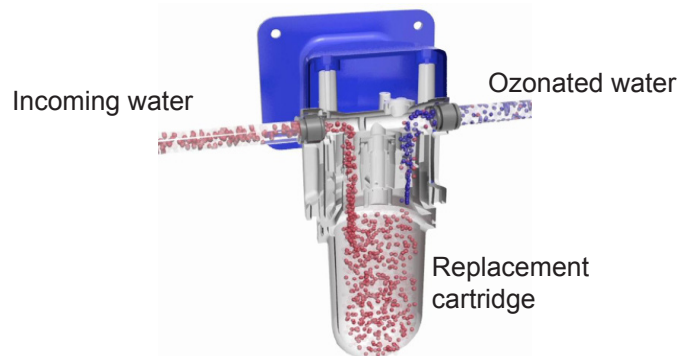
Ozone is widely used in the foodservice industry and is generally regarded as safe (GRAS) by the US FDA. It has no negative impact on humans in small doses and is approved for use with organic food and drinking water in many areas of the world.

FROM THE LAB

Results from the laboratory and field tests show that EcO₃Ice drastically reduces the growth of harmful microorganisms (mold, yeast, bacteria, algae) inside the ice machine. Even existing colonies will be killed in a few hours.

TECHNOLOGY

With EcO₃Ice, a small amount of ozone is created by electrolysis directly in the water as it flows through a cell equipped with electrodes made of patented, long-lasting, boron-doped solid synthetic diamonds using very little electricity. This makes EcO₃Ice a truly green technology.

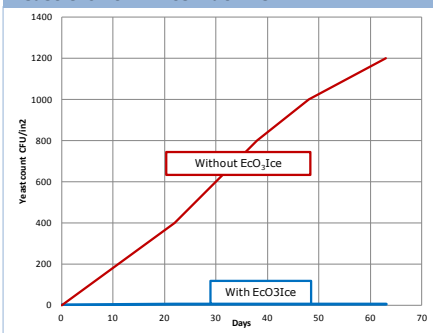


VISUAL RESULTS

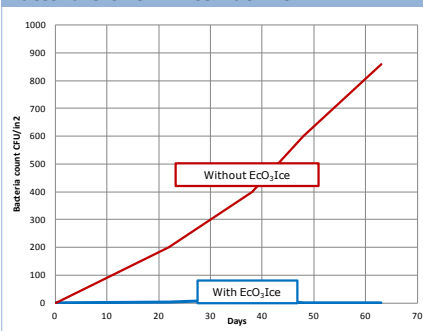
The effect of the EcO₃Ice is clearly visible inside the ice machine. A comparison of a two month test proves the efficacy of EcO₃Ice.



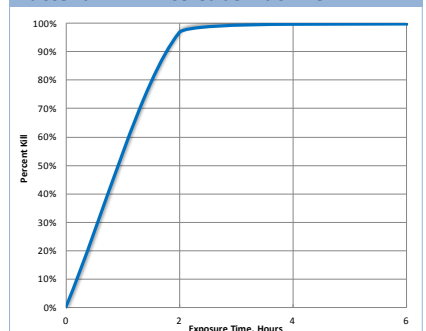
Yeast Growth in Ice Machine



Bacteria Growth in Ice Machine



Bacteria Kill in Ice Cube Machine



RETURN ON INVESTMENT

Case studies with US-based restaurants demonstrated an average ROI of less than 2 years with significant annual savings thereafter. The savings is the result of reduced cleaning frequency from 3rd party service providers.

Some of the factors impact the ROI:

- 1) The local rates for service and cleaning
- 2) Frequency of cleaning
- 3) Restaurant operations (e.g. Yeast increases mold growth)
- 4) Water hardness (Cartridge lifetime)

Mid Price Hotel Chicago IL

ROI : **18 Month**

Annual SAVINGS thereafter : **US \$ 1'350**

Water Hardness **V HARD**

Ice Consumption **AVERAGE**

Cleaning Frequency **6 Month**

Local Rate **100\$/h**

YEAST

MOLD/ALGAE

BACTERIA

Bread baking restaurant Nashville TN

ROI : **8 Month**

Annual SAVINGS thereafter : **US \$ 2'640**

Water Hardness **SOFT**

Ice Consumption **AVERAGE**

Cleaning Frequency **2 Month**

Local Rate **80\$/h**

YEAST

MOLD/ALGAE

BACTERIA

Sports Bar Austin Texas

ROI : **16 Month**

Annual SAVINGS thereafter : **US \$ 2'535**

Water Hardness **MEDIUM**

Ice Consumption **AVERAGE**

Cleaning Frequency **6 Month**

Local Rate **70\$/h**

YEAST

MOLD/ALGAE

BACTERIA

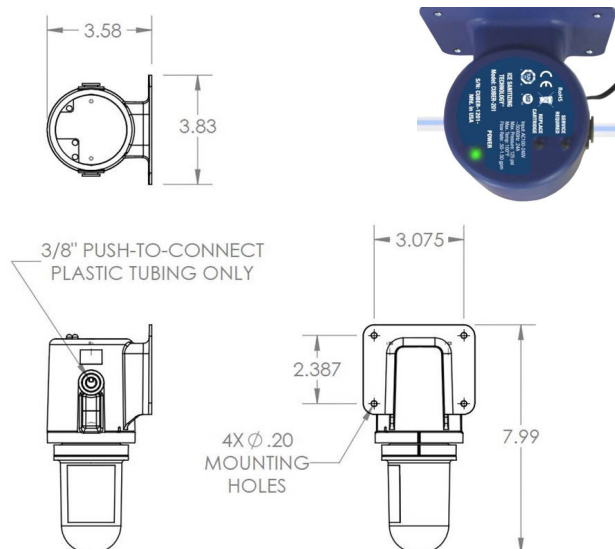
INSTALLATION & MAINTENANCE

EcO₃Ice is easy to install. It attaches to the water line after the waterfilter leading to the ice machine. It is equipped with an adapter kit to fit imperial or metric water pipes.

EcO₃Ice indicates when the cartridge needs to be replaced. Due to the twist lock style cartridges this can be done by the restaurant crew in a few seconds. No service technician is required.



SPECIFICATIONS



COMPATIBILITY

Current models are available for cubers rated up to 2000 lbs/day.

WHERE TO BUY

Visit www.franke.com
or e-mail us at fsasia@franke.com





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