



ICE MACHINE DISINFECTION

Oxidice is an energy-efficient disinfection system that treats the ice machine's incoming water supply. It reduces the growth of bacteria, molds, yeast and other contaminants by disinfecting the air, water, and surfaces within the machine. Oxidice provides a natural sanitizer that extends the time between maintenance and cleaning, while creating a positive customer experience.

APPLICATIONS

- Restaurants/Bars
- Breweries
- Hospitality
- Seafood Processing
- Cruise Ships
- Convenient Stores
- Manufacturing
- Business Offices
- Hospitals
- Schools
- Nursing Homes
- Bakeries
- Vending machines
- Grocery Stores

FEATURES

- Variable ozone output
- LED status indicators
- Operator information readily available
- Microprocessor control
- Unique application method
- Universal power input
- Automated service timer

BENEFITS

- Reduce ice machine maintenance visits
- Fits any sized machine
- Fast and simple installation
- Programmable for varying situations
- Treats both the water and the bin
- No chemicals. Nothing to fill or recharge.
- Only byproduct is oxygen

OXIDICE SPECIFICATIONS			
Ozone Output	250 mg/hr @ 4.0 SCFH on Ambient Air		
Outlet	3/16" Barb		
Power	90-230 VAC 50/60 Hz		
Ambient Conditions	32° - 95°F; (0° - 35°C) 10 - 90 % RH Non-Condensing		
Air Flow	2 - 4 SCFH, Backpressure 2 PSI Max		
Dimensions	7.50"h x 10.0"w x 3.70"d		
Weight	3.50 lbs.		









Oxidice can be used with most ice machines. The ozone production time can be increased or decreased based on the ice machines production rate within a 24-hour period, and the environment where the ice machine is used. The following chart will assist with setting the Oxidice system's proper level to achieve the best anticipated results.





OXIDICE SIZING CHART				
Light Color	Normal Environment	Extreme Environment	Run Time Every 10 Minutes	
Off	NA	NA	Off	
Yellow	< 400 lbs	NA	1	
Green	400-600 lbs	< 400 lbs	2	
Blue	600-1000 lbs	400-600 lbs	4	
Purple	< 1000 lbs	< 600 lbs	7	

