

ECO₃ICE

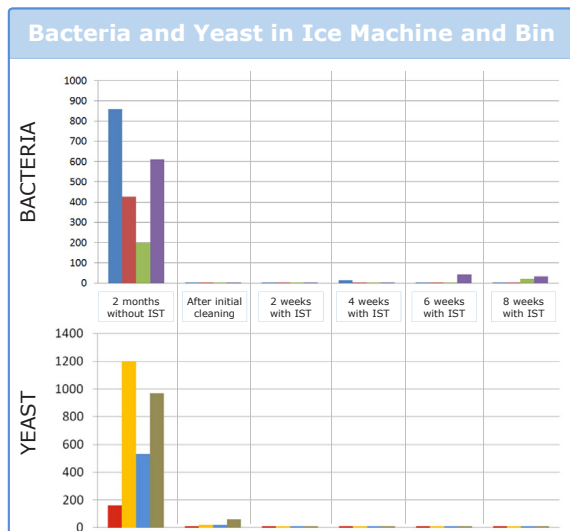
Ice Sanitation Device

Sanitizes Ice Machines Continuously

This compact device uses a unique, diamond-based technology to continuously treat incoming water used by ice machines, sanitizing the water and ice path from beginning to end. The unit attaches quickly to the water supply line of most ice cube making machines.

Features & Benefits

- Vastly reduces the risk of foodborne illness
- Dramatically reduces frequency of ice machine cleanings
- Removes unpleasant odors from ice
- Easily attaches to incoming water line of existing machines
- Operator-replaceable, “twist-on” electrolysis cartridge lasts about 6 to 12 months on average depending on several factors
- Indicator lamp tells when it’s time to replace cartridge



How It Works

- Diamond-based electrolytic cell safely creates ozone in the water supply, on demand
- All water flowing through the ice machine acts as a sanitizer, cleaning the lines, reservoir, evaporator, and more
- Treated water then forms into ice cubes, which contain ozone in the outer layer
- Gradually released as the ice melts, the ozone sanitizes the ice bin surfaces, bin drain, and more
- Electrolysis cartridge is replaced by the Operator

POWER REQUIREMENTS

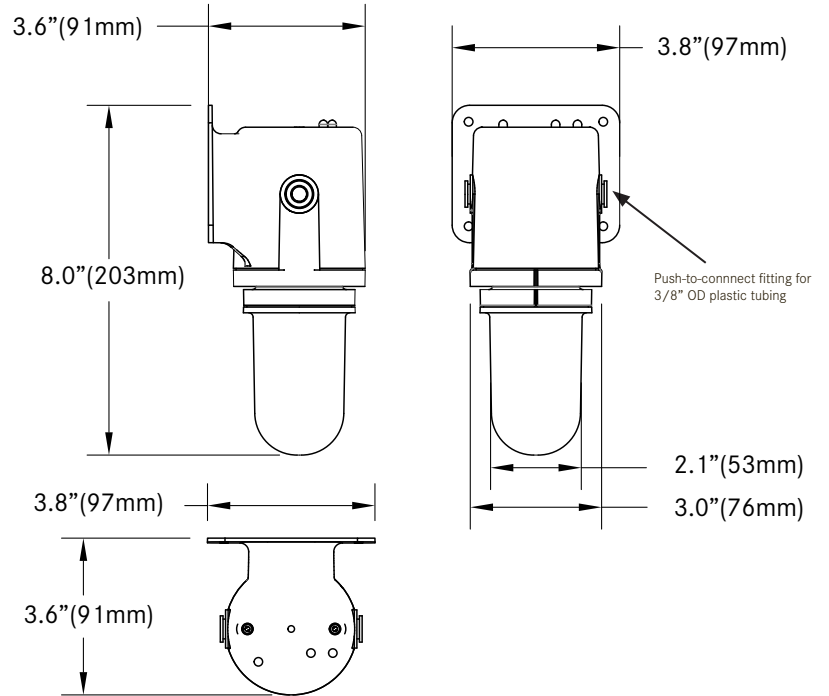
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|---------|------------------|
| Voltage | AC 100V~240V 1ph |
| Cycles | 50/60Hz |
| Amps | 0.24A |

WATER RATINGS

| | |
|-----------------|-----------------------|
| Max Pressure | 125 Psi(8.61 bar) |
| Max Temperature | 100°F (38°C) |
| Flow rate | min 0.5 gpm (1.9 lpm) |

DIMENSIONS

| | |
|--------|-------|
| Length | 3.8" |
| | 97mm |
| Depth | 3.6" |
| | 91mm |
| Height | 8.0" |
| | 203mm |



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