

Decontamination Unit



Ideal treatment for cleaning and disinfection of warehouses, cold rooms and containers before storage of fresh produce.

The portable decontamination unit offers an alternative to existing chemical treatment with a generation of ozone at high concentrations.

Applications

- Disinfects storage rooms, containers and storage boxes
- Reduces CIPC residues in potato stores
- Inhibits proliferation of bacteria without leaving chemical residue
- Processes reach areas, walls, ventilation systems etc...
- Eliminates Odors



A container of 40' is disinfected in 4 hours, a cold room 1000m³ in 48 hours.

Ozone rapidly decomposes into oxygen and leaves no detectable residues.

The treated area can be entered and operate immediately after disinfection.



biofresh
fresh thinking in crop storage

freshpallet

(+44) 1661 844 866

info@bio-fresh.co.uk

www.bio-fresh.com



