



## ***Food Safety Sanitation Solutions***

*Chemical Free Sanitation Solutions Designed  
for Food Retail, Food Service & Beverage*



Clean · Safe · BioSure



# EVERY HACCP KITCHEN NEEDS BIOSURE



*Chef Jean Luc Voegele, Executive Chef at Westin Denver Downtown, an advocator for food safety and BioSure solutions.*

As ozone technology continues to advance, BioSure is delivering excellent ozone sanitation and disinfection technology to commercial applications. BioSure provides Food Safety Solutions designed to seamlessly integrate using ozonated water for sanitation into food service operations. With applications specialized for every type and stage of food service, solutions from BioSure can help improve food safety, cut sanitation costs and exceed regulatory standards.

## Enhance HACCP SOPs from BioSure

### Phase I

#### Personal Hygiene, Washing Hands & Safe Water

- ▲ Enhance "Washing Hands" SOP.
- ▲ Prevent contamination of food by foodservice employees.
- ▲ Prevent contamination of food by pathogenic bacteria in water.

### Phase II

#### Sanitizing Food Contact Surfaces

- ▲ Enhance "Sanitize Food Contact Surfaces" SOP.
- ▲ Ensure all food contact surfaces are effectively sanitized.
- ▲ Prevent foodborne illness by contaminated surfaces.

#### Washing Fruits and Vegetables

- ▲ Following support by enhanced "Washing Hands" & "Sanitize Food Contact Surfaces" SOPs.
- ▲ Wash under cold running water.
- ▲ Comply with 2001 FDA Food Code.
- ▲ Reduce risk of foodborne illness by contaminated produce.

### Phase III

#### Serving Food

#### Transporting Food

#### Food Bar

#### Storage & Preparation

- ▲ Following support by enhanced "Washing Hands", "Sanitize Food Contact Surfaces" & "Washing Fruits and Vegetables" SOPs.
- ▲ Prevent cross-contamination during food serving or transporting, held on food bar, and storage and preparation.
- ▲ Avoid using chemicals causing residue when in use.

# Complete Solutions for Commercial Kitchens

Applying ozonated water getting no chemical residue means greatly enhanced food quality and safety. Such benefits are delivered by BioSure with compact, reliable and safe systems for food service and retail operations.

CSS  
Compact Sanitation System



## PROUDLY CERTIFIED BY



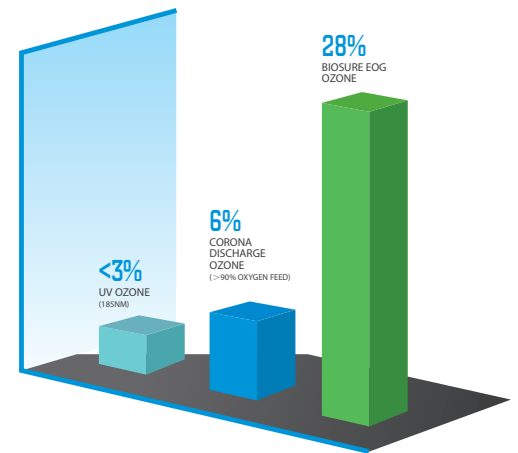
Campden BRI



## INDUSTRY #1 PERFORMANCE

- ▲ Powered by EOG\* - the world leading ozone technology
- ▲ Highest purity of ozone generation
- ▲ Patented ATS (Anytime System) for real-time "Right on Spec" performance
- ▲ No need for an oxygen generator or dehumidifier
- ▲ Not affected by air quality and humidity

\* EOG (Electrolytic Ozone Generation) engages only water to produce concentrated ozone and oxygen without harmful or any other by-products.



## INDUSTRY # 1 RELIABILITY

- ▲ Require no dry air or oxygen source.
  - susceptible to commercial kitchen environment.
- ▲ Consistent and on-demand ozone production for use.
- ▲ Full time performance monitoring.
- ▲ High standard international warranty service\*.

\* Two-year limited warranty. For more information, please contact your regional distributor.

## INDUSTRY #1 SAFETY

- ▲ NOx-free during operation.
  - Enable high purity of ozone on-demand without harmful NOx (nitrous oxide gases) by-products.
- ▲ Built-in off gas destructor
  - Enable levels of ozone released into the air to be well below the periodic exposure levels established by OSHA for worker's safety.



# DIRECT FOOD CONTACT DISINFECTION



*With BioSure's solutions for food contact disinfection, food service operators can easily wash fresh produce, meats and seafood, and remove bacteria from such foods using ozonated water - on site, adding another layer of protection at a service or retail location.*

***This application by BioSure is recognized as an organic wash practice. Permission for our products of the use for direct contact on organic produce has been granted under Soli Association (UK) standards.***

## ***BENEFITS***

- ▲ *Outstanding disinfection for food and surfaces*
- ▲ *No harsh chemical residues*
- ▲ *Prolong product shelf life*
- ▲ *Shorten disinfection time and improve production efficiency*
- ▲ *Safe for employees and customers*

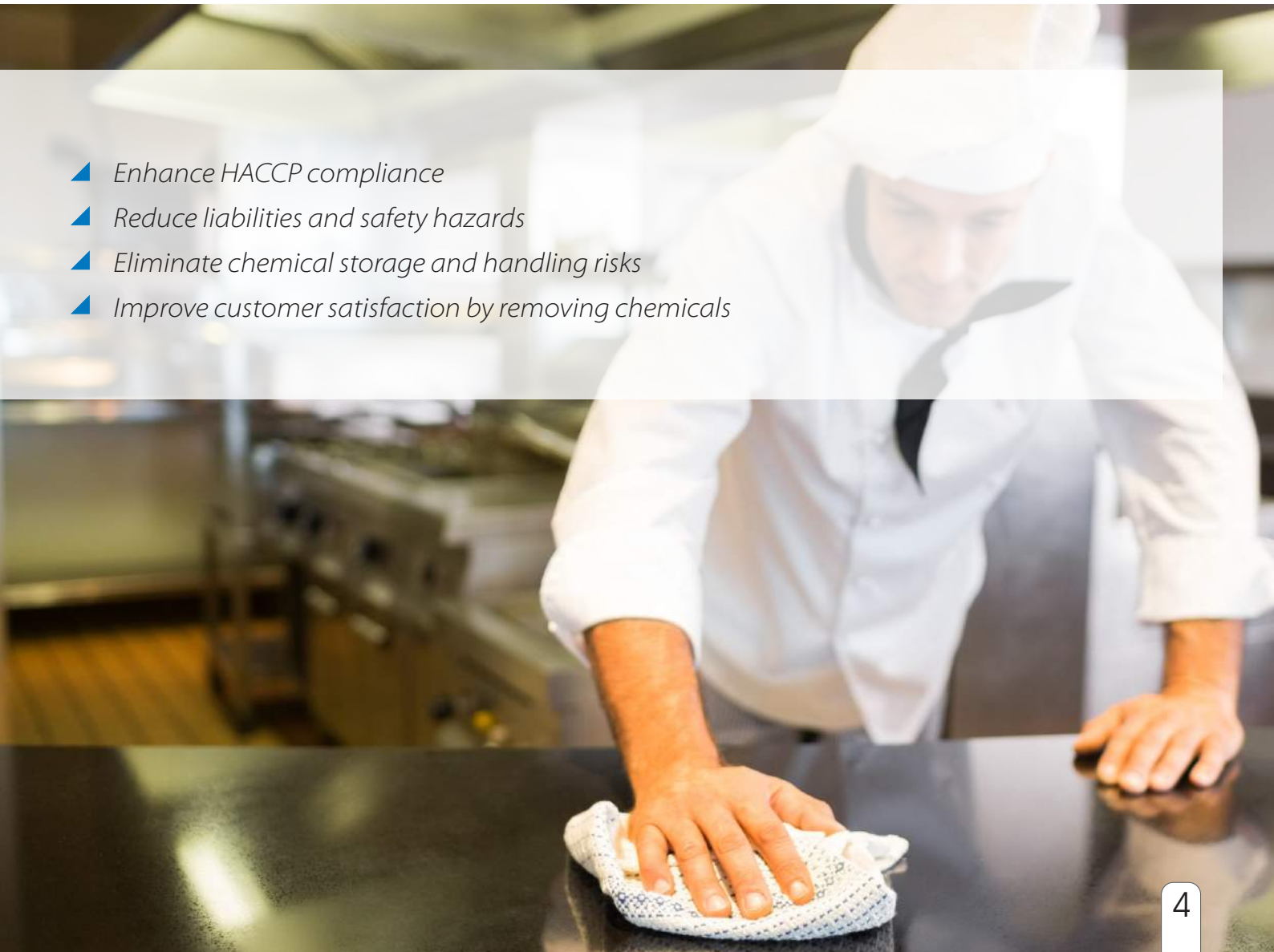


# SURFACE DISINFECTION



*Approaches for surface disinfection are included. With our solutions specifically designed for food service, operators can easily sanitize all washable surfaces, utensils and equipment such as cutting boards and knives, without the worry of unwanted chemical residue. The practice greatly reduces the risk of cross-contamination and enhances the level of food safety.*

- ▲ *Enhance HACCP compliance*
- ▲ *Reduce liabilities and safety hazards*
- ▲ *Eliminate chemical storage and handling risks*
- ▲ *Improve customer satisfaction by removing chemicals*





# WATER SOLUTIONS



*BioSure's solutions are also available for water disinfection, providing safe water that is free from pathogenic bacteria for food service commercial kitchens and grocery retailers.*

## **Bacteria-free water**

### **For tap water supply**

*All bacteria in tap water can be killed with ozonization water treatments. Ensure its safety for use in food preparation operations.*

### **For misting water use**

*The treatment not only kills bacteria in supply water, but also eliminates the risk of biofilm within the piping network of misting system. Such practice prevents infected spray associated with Legionella, and ensures clean, safe and hygienically clean water for re-hydration process.*

## **Dissolved ozone enriched water**

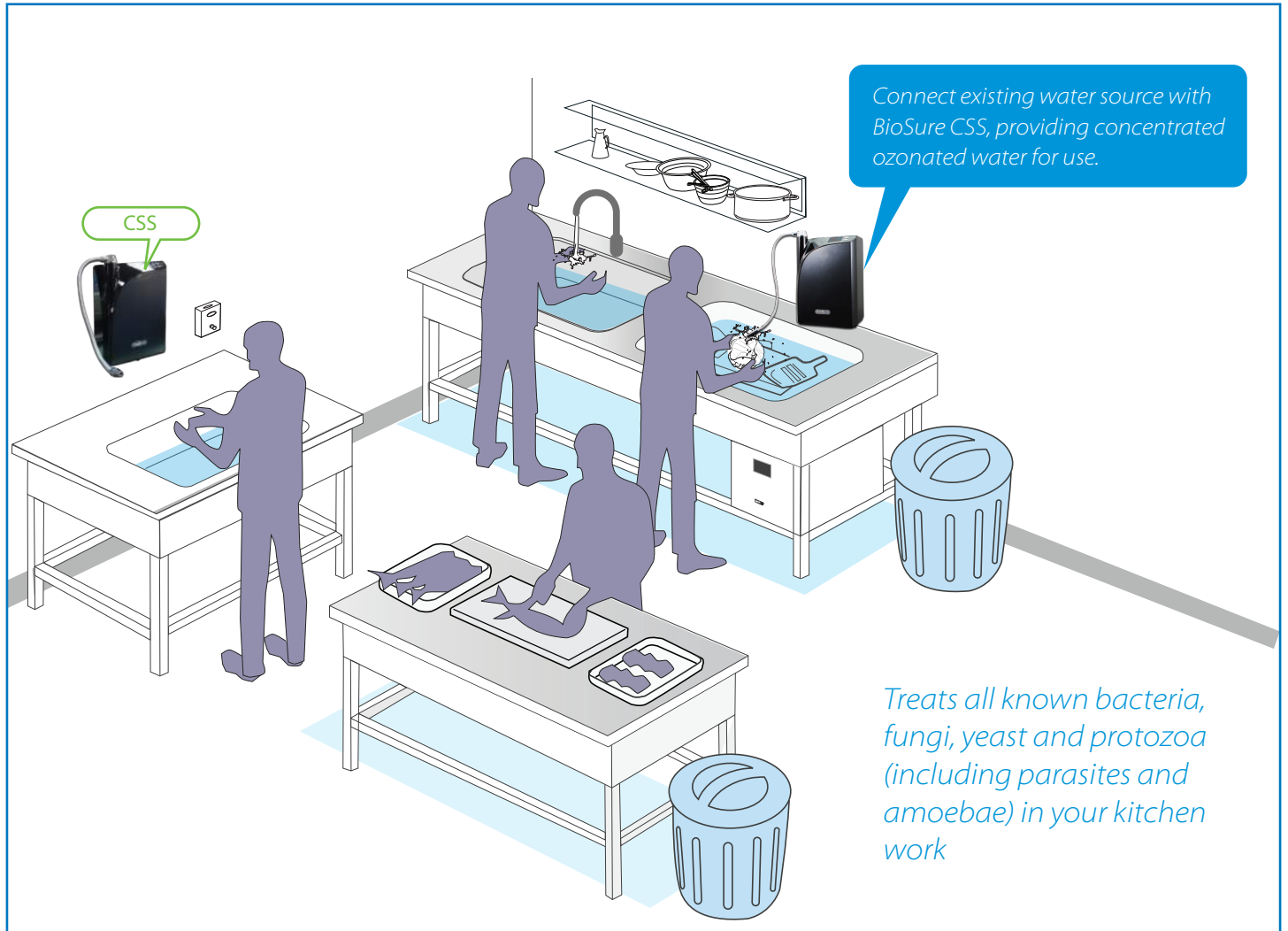
*Replacing standard tap water to ozonated water gives every hand wash an improving sanitation performance and result.*



## Turning tap water into a green disinfectant

Recommended to any commercial food preparation and service kitchen including which may be operated by:

- Hotels
- Restaurants
- Grocery stores
- Healthcare
- Schools



▲ Enhanced hand disinfection

▲ Work station surfaces sanitation

▲ Utensils and equipment sanitation

▲ Produce wash and sanitation

▲ Cross-contamination prevention

# SPECIFICATIONS

Model No.		CSS	
<b>Ozonated Water Output</b>			
Flow Rate *1		150 LPH (0.67 GPM)	300 LPH (1.33 GPM)
Concentration *1, *2, *3, *4,		6-4 ppm (20sec) 6-1 ppm (20sec)	4.0-1.0 ppm (∞)
Output Pressure		0.3 kg/cm <sup>2</sup> (4.4 psi)	
<b>Applications</b>			
	Conc.	Standard	Corresponding Flow Rate
High Protein Products	4.0 ppm	BES	240 LPH (1.1 GPM)
General Terminal Santizi		Campden BRI	
General Direct Food Conta	ppm	Industry	
General Flat Surface Disinfec		Industry	NA
Water Disinfection	0.3~0.6ppm	Industry	
<b>Operating Requirements</b>			
Power Supply		□ 100V □ 120V, □ 50 Hz; □ 200V □ 240V, □ 60 Hz	
IP Code		IPX2	
Input Water	Quality	Municipal Water Source*3	
	Temperature	5 - 30 °C (41 - 86 °F )	
	Pressure	2.0 - 4.0 kg/cm <sup>2</sup> (29 - 57 psi)	
	Pipe Diameter	3/8"	
Environment	Room Temperature	5 - 35 °C (41 - 95 °F )	
	Room Conditions	Well Ventilated Environment*5	
<b>Design Parameters</b>			
Size	Depth (D)	435 mm (17.1 in)	
	Width (W)	330 mm (12.9 in)	
	Height (H)	176 mm (6.9 in)	
Net Weight		7.5 kg (15.5 lb)	
Power Consumption		30~45 W	
Material Casing		ABS	
Installation		Wall Mount / Counter Top	
Remark: *1. Output flowrate results are based on input water pressure given at 3 kg/cm <sup>2</sup> (43.5 psi). *2. Ambient room temperature: 20°C (68°F ).Using cool water 10°C (50°F ) or below will attain best results. *3. Recommend pH between 6 - 8 conductivity ≤ 500us/cm. Howerve, most standard municipal water quality is adequate. *4. 1 ppm ozone = 50ppm chlorine; 1ppm ozone = 200ppm quat *5. Minimum air change rate of 5-10/hr is adequate			

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DISTRIBUTED BY:



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