

AZ Series

Antimicrobial Wash System



Effective ozone systems for the food and wine industry. Designed to clean processing equipment and contact surfaces, the AZ Series Antimicrobial Wash System reduces bacteria, mold and fungus easily and effectively without the use of harmful chemicals. The system is ideal for wine barrel washing, press wash-down, bottle rinsing, food packaging/preparation areas, storage tanks, and treatment of water supply lines.

The AZ Series-All Weather is built to withstand hazardous environments. The Nema 4 enclosure protects the electronics while the stainless steel frame and piping, along with an ozone compatible recirculation pump, ensure against corrosion. The AZ Series can also be an ozone injection device mounted in a permanent location for small bottled water systems.

Capable of rinsing and sanitizing with ozonated water at:

- 5-20 GPM
- Up to 80 psi

Power Requirements

- Available in 115 VAC or 230 VAC models

Ozone Output

- 6 g/hr

System Dimensions

- 24" W x 28" D x 48" H - Cart mounted

Current Draw - Power Usage

- 115 VAC - 13 amps
- 230 VAC - 6.5 amps

Supply Water Requirements

- Temperature - 40 °F to 80 °F
- Pressure - 35 psi minimum
- Flow - 1 GPM minimum

Oxygen Feed

- Built-in oxygen concentrator for maximum ozone output

Safety Features

- Interlock switch
- Pressure switch
- 20 amp GFCI



The AZ Series-All Weather System shown with optional white exterior and painted frame.



Inside the AZ Series-All Weather System



WARNING: This product can expose you to chemicals, including mercury, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.p65Warnings.ca.gov.