

Element FS2180 Ozone Generator Point of Use Ozone System

The Element FS2180 Ozone Generator beautifully engineers state of the art industrial strength ozone sanitization and disinfection technology into a light commercial application. Element Ozone has engineered ozone technology to specifically meet the needs of today's foodservice industry.

The hands-free motion sensor activates the unit for easy, hands-free operation. The system is programmed to dispense a 20 second flow of ozonated water for quick hand washing and a continuous flow for disinfecting produce, meats, fish and food service areas. Simple to operate and easy to install.

Ozone is more effective at eliminating bacteria and viruses than harmful chemical treatments. As a bonus for employees and our environment, the natural by-product of ozone is oxygen.

Limit your liability by adding an additional, more effective barrier against contamination

Ozone is the most powerful food-grade antimicrobial agent available

Ozone has full FDA approval for direct food-contact applications

Effective against E. coli, Salmonella and all known bacteria, viruses, yeast and mold.

Effectiveness

Microbe	Exposure Time	Reduction Rate
E. coli 0157:H7	5 sec.	>99.9%
Salmonella	5 sec.	>99.9%
Pseudomonas aeruginosa	5 sec.	>99.999%
Staphylococcus aureus	5 sec.	>99.999%
Candida albicans	5 sec.	>99.999%

Efficacy study conducted by SGS' Life Science Services, leaders in Microbiological Quality Control testing.



Specifications

Output	Ozonated Water Concentration	2 ppm
	Ozonated Water Output Capacity	180 L/hr (3 LPM/0.8 GPM)
Input	Water Quality	Municipal Water
	Input Water Pressure	30.0 – 110.0 psi
	Input Water Temperature	5 - 30°C / 41 - 86°F
Supply Power	Power Consumption	80 watts Power
	Requirement	120V
Environment	Ambient Temperature	30°C / 86°F
	Room Condition	Good Ventilation
Appearance	Dimensions (L/W/H)	13 in. / 7 in. / 17 in. (330mm/177mm/432mm)
	Net Weight	7.0kg / 15.5 lbs.
	Gross Weight (filled with water)	8.0kg / 17.5 lbs.

