

Corrigan's Ozone Sanitation System is natural and chemical free, with no maintenance.

Ozone Sanitation System is available to use with:

Ultramist™ VaporPlus™



A Reputation for Creating Value Through Quality Equipment

Ozone is Safer, More Effective and Less Expensive Than Electrolyzed Water (Chlorine)

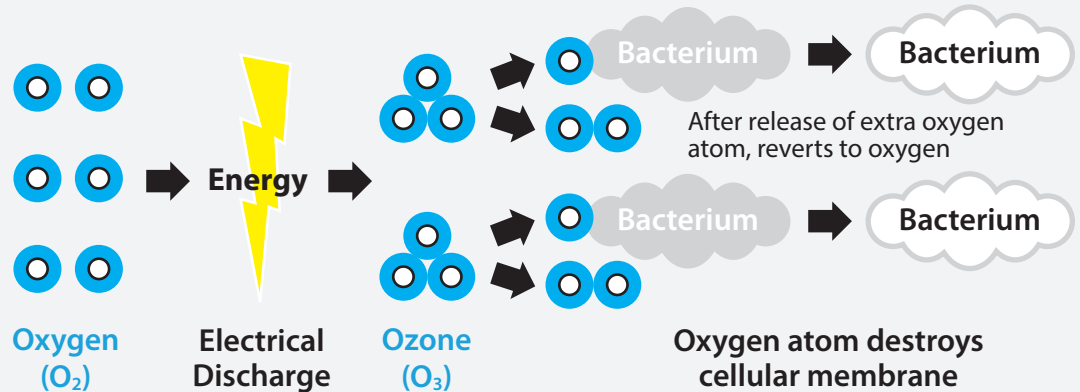
- In June 2001, the Food and Drug Administration (FDA) approved the safe use of ozone in a gaseous or aqueous phase for food, including meat and poultry.
- Ozone has a greater disinfection effectiveness against bacteria and viruses compared to chlorination. Chlorine disinfection is slow, ineffective against many pathogens, and creates carcinogenic by-products when used on food, as discovered by a researcher at the US EPA in 1974*. Ozone, on the other hand, kills pathogens on contact, converts to regular oxygen, and leaves no toxic residuals.
- Ozone readily degrades back to oxygen through a transition of the free oxygen atom or radical.

* Bellar, T.A., Lichtenberg, J.J., and Kroner, R.C. 1974. The Occurrence of Organohalides in Chlorinated Drinking Water. JAWWA 66(12), 703



How It Works

The generation of ozone is a relatively simple process using ordinary air. Oxygen (O_2) and nitrogen (N_2) are the raw materials. As the air is drawn through the ozone reaction chamber, energy is supplied, which splits some oxygen molecules into oxygen atoms. Some of these atoms then quickly react with oxygen molecules to form ozone.



Ultramist™

Ozone to Sanitize



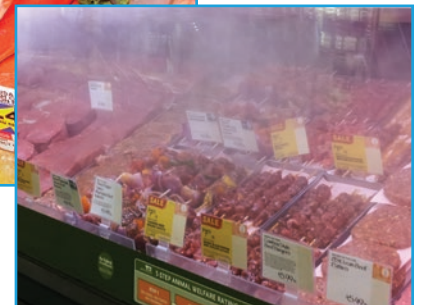
If additional sanitation above the recommended preventive maintenance protocols are desired, ozone is an excellent sanitation choice[†]. Corrigan engineers the ozone sanitation to sanitize the mist bar, nozzles and drain lines. The precise amount of ozone gas is metered for the correct duration to effectively sanitize the system. Typically, it is programmed for just two minutes in the middle of the night or early morning hours.

[†]Corrigan produce misting systems use potable water that is regulated by municipal, state and federal government agencies (e.g. EPA). There has never been a reported case of any illness proven to be caused by a produce misting system.

VaporPlus™



Ozone for Fresh and Safe Meat & Seafood



Ozone is a natural and safe way to kill bacteria. Easily added to the VaporPlus™ (patent pending), a Corrigan Ozone system produces ozonated fog to extend product life, keep cases cleaner and reduce odors.