ICEZONE: THE ULTIMATE ICE MACHINE SANITIZING SOLUTION

Eliminate pathogens. Simplify maintenance. Continuously Protect your reputation.

ELIMINATE CONTAMINATION RISKS:

Proven to remove **99.9% of harmful bacteria, mould, and slime** in ice machines, ensuring safe ice production.

SAVE BIG WITH ICEZONE

Icezone **slashes cleaning frequency by up to 75%,** saving time, effort, and money. With just one saved cleaning over the machine's lifetime, **Icezone pays for itself.**

ECO FRIENDLY INNOVATION

Icezone is a smarter, greener solution for ice machine hygiene. By reducing manual cleaning, it **conserves thousands of gallons of water** and eliminates the need for harsh chemicals

AWARD-WINNING TECHNOLOGY:

Recognized by the **National Restaurant Association** for its innovative, science-backed performance.

TRUSTED BY THE BEST:

Mandated in leading restaurant chains like **Chick-fil-A, Subway, and Dave & Buster's.**

KILLS HARMFUL BACTERIA:

- **E. coli:** 99.20% reduction.
- **Listeria:** 96.60% reduction.
- **Candida albicans (yeast):** 99.9% elimination.
- **Pseudomonas aeruginosa:** 98.2% reduction.

KEY FEATURES:

- **Certified Safe Globally:** NSF, UL, and HACCP International certified.
- **Universal Compatibility:** Works with all major ice machine models.
- **Sustainable ROI:** Saves money and reduces environmental impact.

TECHNICAL SNAPSHOT:

9,000-hour lamp life: Long-lasting and reliable.
Effortless operation: Installs easily; runs continuously.
Smart maintenance: Requires intervention only when the unit flashes red for a lamp change or service.

HOW IT WORKS:

Photoplasma™ dispersal: Circulates near the water outlet and throughout the machine.
Comprehensive treatment: Reaches the cuber, storage bin, and recirculated air.
Results: Prevents mould, slime, and biofilm while reducing costly manual cleaning

email: info@bsg-uv.com
web: biozonescientific.com

THE SCIENCE BEHIND ICEZONE'S EFFECTIVENESS

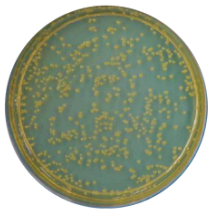
CFU (COLONY FORMING UNIT) REDUCTION RATE:

Colony Forming Units (CFUs) measure the number of viable microorganisms, such as bacteria, fungi, and yeast, in air or on surfaces. Biozone's technology targets these microbes with powerful UV-C disinfection, reducing airborne and surface CFUs to improve hygiene. There are two results due to the tests being carried out on two different types of ice machine.

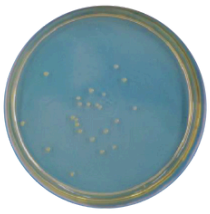
Microbe Name / Common Name	Type	Problem	Before Icezone (CFU/slide)	After Icezone (CFU/slide)	% Reduction
Escherichia coli (E.Coli)	Bacteria	Causes severe foodborne illness from contaminated food.	10,000,000	79,500	**99.20%**
Listeria Monocytogenes (Listeria)	Bacteria	Causes listeriosis; thrives in refrigerated foods.	542	18.3	**96.60%**
Psuedomonas aeruginosa (Psuedomonas)	Bacteria	Grows in moist places, causing contamination & spoilage.	55,100	<2	**>99.996%**
Candida Albicans (Candida)	Yeast & mould	Yeast contamination in moist environments.	4,180	<42.3	**>99.0%**
Saccharomyces Cerevisae (Brewer's Yeast)	Yeast & mould	Causes spoilage when growing in unintended areas.	157,000	60,700	**61.30%**
Trichophyton Mentagrophytes (Dermatophyte Fungus)	Yeast & mould	Signals poor hygiene, risking contamination.	53,900	250	**99.70%**
Aspergillus niger (Black mould)	Yeast & mould	Produces allergens & toxins; contaminates food & air.	12,400	3,310	**73.30%**
Mucor racemosus (Mucor mould)	Yeast & mould	Spoils refrigerated food & grows in damp spaces.	3,600	3,330	**7.50%**
Philaphora japonica (Soil Fungus)	Yeast & mould	Indicates poor maintenance, leading to food spoilage.	4,280	2,380	**44.40%**

PETRI DISH BACTERIA TESTING RESULTS:

P. aeruginosa petri dish, over 99.99% reduction:

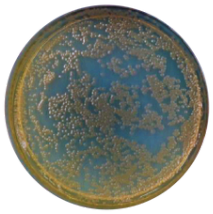


Without Icezone

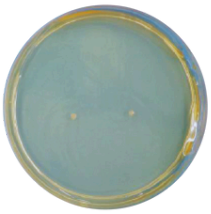


With Icezone

E. Coli petri dish, over 99% reduction:

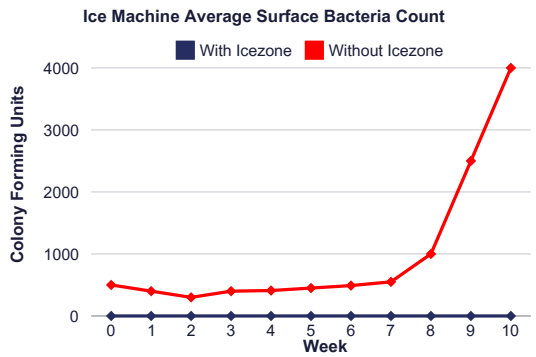


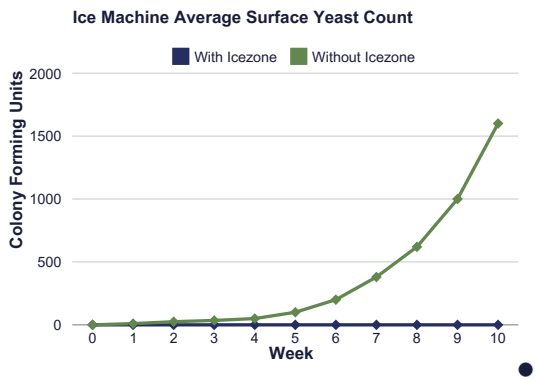
Without Icezone



With Icezone

AVERAGE SURFACE BACTERIA & YEAST COUNT:





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