



OZ75 (Ozone Generator)

The OZ75 ozone generator is suitable for shock disinfection and odor removal in large rooms without people present, specifically tailored to the needs of the food industry.

Applications: Food industry | Hospitals | Hotel/Gastronomy | Pharmaceutical industry | Pest Controls



Function: The mobile OZ75 device is particularly suitable for the intermediate disinfection of air and surfaces, even under humid environmental conditions in the food industry. UV light produces the purest ozone without any by-products (NOx). The ozone molecules react quickly with a variety of organic/inorganic compounds, thereby neutralizing and disinfecting odors perfectly and reliably. The ozone produced is completely consumed within a certain period of time by the oxidation process and breaks down again into oxygen.

Features: Compact, handy stainless steel housing; High-quality ozone components.

Assembly/maintenance: The ozone device is ready to plug in – cable length 3m.

Technical Data

ТҮРЕ	OZ75
Dimensions in mm L × W × H	570×255×250
Housing material	Stainless steel V2A
Ozone component / lifespan	4× UV lamps ozone high efficiency / 10,000h
Ozone output mg / h	7500
Power in W	100
Tension	230V ± 10% (50 – 60Hz)
Connection cable in m	3 including Schuko plugs
Weight in kg	9
Fan performance	360m³ / h