



# COZZINIGROUP

COMPLETE FOOD EQUIPMENT SOLUTIONS



Since 1907

Chicago, IL

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COMPLETE FOOD EQUIPMENT SOLUTIONS

## Interventions For Microbial Control Utilizing UV Advanced Oxidation Cell Technology



Liquid  
Treatment

Air Treatment



Surface Treatment



**COZZINIGROUP**  
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**ECO Air Purification System**



# ECO Air Purification System

## Checking Air Quality for Microorganisms

- Most plants do not check air quality on a daily or monthly basis
- Bacteria and mold reproduce in ducts and refrigeration units
- Microbes, such as *Listeria monocytogenes*, become airborne
- These contaminants settle out of the air onto product and equipment



# ECO Air Purification System

Strategically locate these Stainless Steel Wall-Mounted Units in:

- Processing rooms
- Refrigerated coolers
- Employee changing rooms
- Hallways



# ECO Air Purification System

24/7 Operation Kills Airborne Microbes and Reduces Odors

- Up to 90% reduction in a single pass
- Controlled studies have shown 99% reduction after 6hrs
- Required number of units depends on cubic feet of room
- Units are sized to treat your choice of 4,000, 8,000 or 16,000 cubic feet



# ECO Air Purification System

## Photohydroionization™ (PHI) Technology (Ultra/Violet Advanced Oxidation Cell Technology)

Air passes through the oxidation chamber where germicidal U/V lamps create a unique environment consisting of: (Very active oxidizers - - No chemical residue)

- Ozone
- Vaporous hydrogen peroxide
- Hydroxyl radicals
- Super oxide ions
- Silver ions

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