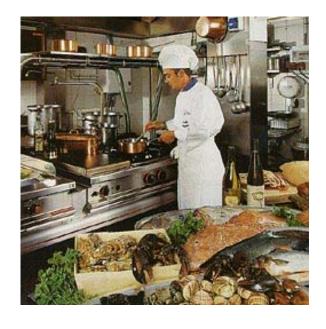
Ozone Sanitation for Restaurants





Ozonated water can be used in restaurants to wash off fruits, vegetables, and meat prior to preparation. It can also be used to sanitize cutting board, countertops, equipment, floors, walls and hoods.





Ozone is a powerful and useful tool in the battle for food safety.
Why risk closure and ruining your good name? You can't afford it!



REFERENCES

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