Space disinfection











Air cooling heat dissipation







Mobile disinfection





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SPACE SPECIFIC

INDOOR PLACEMENT AIR DISINFECTION

FUNCTIONAL CHARACTERISTICS

- Patented design: honeycomb style, discharge uniform and stable + efficient groove radiator fast heat release, energy
 efficiency increased by more than 30% compared to the ordinary in the market.
- Microcomputer LCD smart timing function, every day can be set up 16 groups on/off time, the machine cycle automatic switch, achieve no persone operate.
- Machine body adopts 304 stainless steel, corrosion resistance, oxidation resistance.
- · Using seven leaves high speed cooling fans, ozone spread fast, good heat dissipation, longer life
- Fan mouth is equipped with 304 stainless steel precision filter, filter a lot of dust in the air, easy to dismounting, easy to clean.
- Machine bottom Eequipped with overload universal wheel with brake, move convenience.
- sterilization special for production workshop, cold storage, farms and other special space.
- can be installed in the central air conditioning host, to do space disinfection by air conditioning duct.









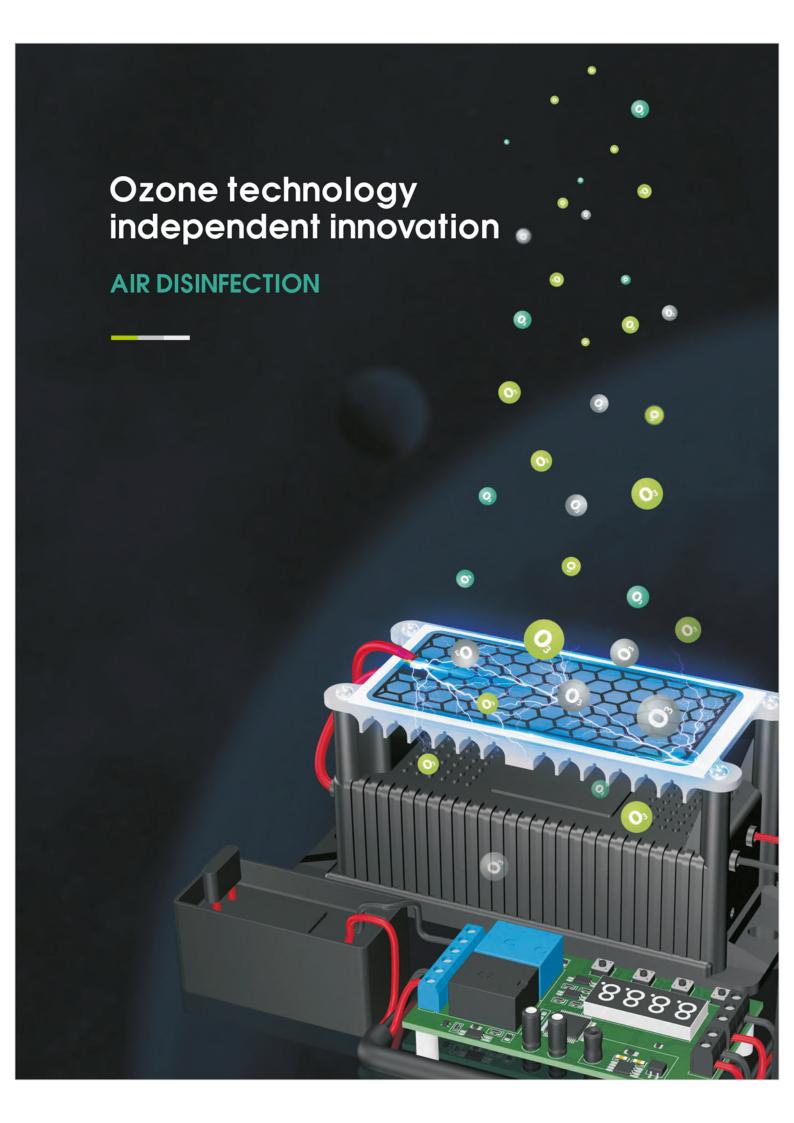








Model	FL-805N	FL-810N	FL-815N	FL-820N	FL-830N	FL-840N
Ozone output	5g/h	10g/h	15g/h	20g/h	30g/h	40g/h
Power	160W	220W	280W	470W	650W	920W
Voltage frequency	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz
machine size	480*280*340mm	480*280*340mm	480*280*340mm	550*305*610mm	550*305*610mm	750*305*810mm
Cooling method	air cooling					
using air source	air source	air source	air source	air source	air source	air source
Net weight	7KG	7.5KG	8KG	17KG	18KG	28KG
machine type	Portable	Portable	Portable	Portable	Portable	Portable



SPACE SPECIFIC

INDOOR PLACEMENT AIR DISINFECTION

APPLICATION NOTES

Application of space disinfection machine in food factory

At present, they have been widely used in food processing workshop sterilization and purification, environmental sterilization, work clothes disinfection, food workshop decontamination, ozone generator determine the type and the amount of ozone generated based on disinfection and sterilization requirements and volume, and through verification check the number of bacteria to determine the time of sterilization. When sterilizing, the ozone generator should be placed in a clean room with low humidity, set the starting time, and the ozone can be transported to each sterilizing room through the pipeline. Ozone generator can also be placed directly to the place which need to sterilize, sterilize the space directly. And according to the different situation of the manufacturers, using of timing sterilization and disinfection, automatic switch on and off machine to do sterilization, to avoid ozone to influence on people.

Application of ozone in hotels and restaurants

Generally, 1 star hotels use central air conditioning to adjust air temperature and remove dust. However, due to the lack of disinfection and sterilization measures, humidification measures and circulation of air, the air becomes dirty.dry, a variety of viruses and bacteria increase greatly, serious threat to human health. Taking the right amount of ozone and water vapor in the air duct, to maintain the right temperature, not only plays a role in disinfection and sterilization, but also increases the freshness of the air.

Application of ozone in warehouses and FREEZER

Cold storage is often dense and high, space gap is small, and ozone generated by blown out through a fan, can diffuse to each space, disinfection no dead corner. Ozone is being eliminated the peculiar smell aspect has special effect, using it in the cold storage, may effectively clear the odor smell in the air as well as inhales the food peculiar in the wall and the floor board. Avoid the odor contamination transferring other foods.

Application of space disinfection machine in breeding

Ozone is injected into the breeding shed. Firstly, the odor can be removed by decomposition reaction with the odor emitted by poultry waste. When the odor is removed to a certain extent, the shed can smell ozone, it can kill the escherichia coli, staphylococcus and Newcastle disease, chicken cholera, avian flu and other viruses are basically subsequently. In addition, the toxicity caused to birds should not be ignored by the amines which from bird droppings, and the harmful gases such as sulfur oxide produced by rural farmers directly heating with coal stoves in their breeding sheds in winter cannot be get rid of chemical drugs. However, after the application of ozone technology, the purification effect can be effectively achieved, and people can intuitively feel that the air becomes obviously fresh when entering the breeding shed.

Application in the field of edible fungus cultivation

The most troublesome part of edible fungus planting is inoculation, because once this is infected by exotic bacteria, it will cause great loss. Recent years, some edible fungi machinery and equipment production enterprise use ozone to carry on the disinfection of inoculation, has obtained very good effect.

Model	FL-850N	FL-860N	FL-880N	FL-8100N	FL-8150N	FL-8200N	FL-8280N
Ozone output	50g/h	60g/h	80g/h	100g/h	150g/h	200g/h	280g/h
Power	1050W	1250W	1600W	1980W	2250W	2850W	3750W
Voltage frequency	220V/50Hz						
machine size	750*305*810mm	750*305*810mm	850*305*970mm	850*305*970mm	850*305*970mm	850*305*970mm	850*305*970mm
Cooling method	air cooling						
using air source	air source	air source	air source	air source	air source	air source	air source
Net weight	29KG	30KG	41KG	43.5KG	60KG	63KG	66KG
machine type	Portable						