



ecosafe

SYSTEMS USA

DESCRIPTION

The **MD-2000** System is engineered for Specific use on all varieties of Produce, Meat, Poultry, and Seafood Products. The MD-2000 is ideal for large supermarket or restaurant applications with recirculation to maintain continuous ozone flow.

SPECIFICATIONS

Height	6'
Width	3'
Depth	2'
Case Material	Stainless Steel
Ozone Production	Corona Discharge, 9-40 grams per hour
Air Preparation	Automatic Heat Regenerative
Water Flow Rate	10-100 gpm
Electrical	115 Volts, 30 Amps or 240 Volts, 3 Phase 20
Amps	
Controls	On/Off Switch



APPLICATIONS: Seafood • Meat & Poultry • Fruits & Vegetables

MD-2000

All Inclusive Supermarket, Restaurant,
and Food Processing Recirculation System

BENEFITS

- ▶ Ozone is the strongest, safest, and fastest disinfection agent
- ▶ Ozone kills bacteria and other pathogens
- ▶ Ozone is totally organic and environmentally friendly
- ▶ Ozone decreases cleanup time and reduces labor costs
- ▶ Ozone extends shelf-life and reduces spoilage costs
- ▶ Ozone does not require hot water and reduces energy costs
- ▶ Ozone eliminates offensive odors instantly

(818) 927-0252 • www.ecosafeusa.com

19528 Ventura Blvd., #159, Tarzana, CA 91356