



Best be on the safe side



o₃ box
ozone sanitizing cabinets

VENIXLIFE



Best be on the safe side

VENIXLIFE

LABORATORY TESTED



VENIXLIFE

OZONE SANITIZING CABINETS

FROM THE RESEARCH OF
VENIXLIFE COMES THE

o₃·box



An ozone stainless steel sanitizing cabinet, projected to fulfill the extreme safety and hygienic needs, in the HORECA Industry and in all professional sectors and industries.

Laboratory tested with specific tests, from the **“Public Health Operative hygiene unit” of the University of Padova.**

O₃ BOX have been considered suitable and effective for the **SANIFICATION, STERILIZATION** and **DISINFECTION** of uniforms, shoes and safety devices in the workplace environment and of those tools which are publicly exposed such as cutlery, glasses, plates and different accessories.



VENIXLIFE



The **Public Health Operative hygiene unit of the University of Padova** performed laboratory tests to analyze the effectiveness of **O₃BOX on the elimination of the microbial load of cellular (bacterial) and sporal (mycetic) suspensions sown on the surface on agarized culture medium.**

Ozone is also recognized by the Superior Institute of Health and the Ministry of Health as **effective and rapid in sterilization by viruses, bacteria, molds, spores and mites.**

Ref. 24482 dated July 1st 1996

Report 155 VOC 19 number 2512020

Experimental tests

The sanitizing action of ozone has been valued under controlled contamination conditions, on the basis of: **microbial species** (Escherichia Coli, Staphylococcus aureus, Aspergillus brasiliensis) **initial microbial concentration**, (vegetative cells and spores) **amount of ozone delivered, exposure time, micro-climatic parameters and test volume.**



DIPARTIMENTO DI SCIENZE
CARDIO-TORACO-VASCOLARI E
SANITA' PUBBLICA



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

It is evident after 60 minutes of treatment **that the majority of bacteria and moulds (95%) have been eliminated, up to a 100% reduction with a complete abatement cycle inside O₃BOX.**



SEE THE TEST
LABORATORY RESULTS

TECHNICAL FEATURES

O₃BOX is a **stainless steel** cabinet with dimensions WDH 600x630x1800 mm. It is equipped with **shelves and accessories** and characterized by an **integrated ozone generator**, with a 15W generator, creating a flow rate between 200 and 300 mg/h.

O₃BOX is offered in different solutions, depending on the purpose of use.

O₃BOX fits any setting thanks to its design's sobriety and its limited dimensions.



Adjustable shelves: according to the situation it's special slots permit the positioning of the shelves in the required height. Shelves shape permit the **best circulation of ozone for a complete and effective sanitation.**



Purpose of use



o₃·box
ozone sanitizing cabinets

VENIXLIFE



PPE HOOKS



Version A

Purpose of use:
Kitchen locker room.

Useful for
Sanitize uniforms, shoes,
PPE protections.

Version B

Purpose of use:
Kitchen.

Useful for

Sanitization of glasses, working tools, pans, cutlery... everything which, once out of the dishwasher, remain exposed to bacteria and viruses. From one service-shift to the next, **O₃Box** permits a double purpose stocking area.



Version B



Version C



Version D



Version D

Purpose of use:

Catering, Restaurant, Diners.

Useful for

Sanitization of glasses, cutlery and accessories.
Unused cutleries and glasses can be sanitized without being washed and being re-used safely.



Version E

Purpose of use:

Catering, Restaurant, Diners.

Useful for

Sanitization of Cruets and their support. Everything which goes on a table top and is touched by customers.



Version F

Purpose of use:

Catering, Restaurant, Diners.

Useful for

Sanitization of dishes. Specifically designed for a dish-washer support, permits a safe storage after dish washing. A sanitizing cycle permits a safe distribution of dishes hours after being washed.



Version G

Purpose of use:

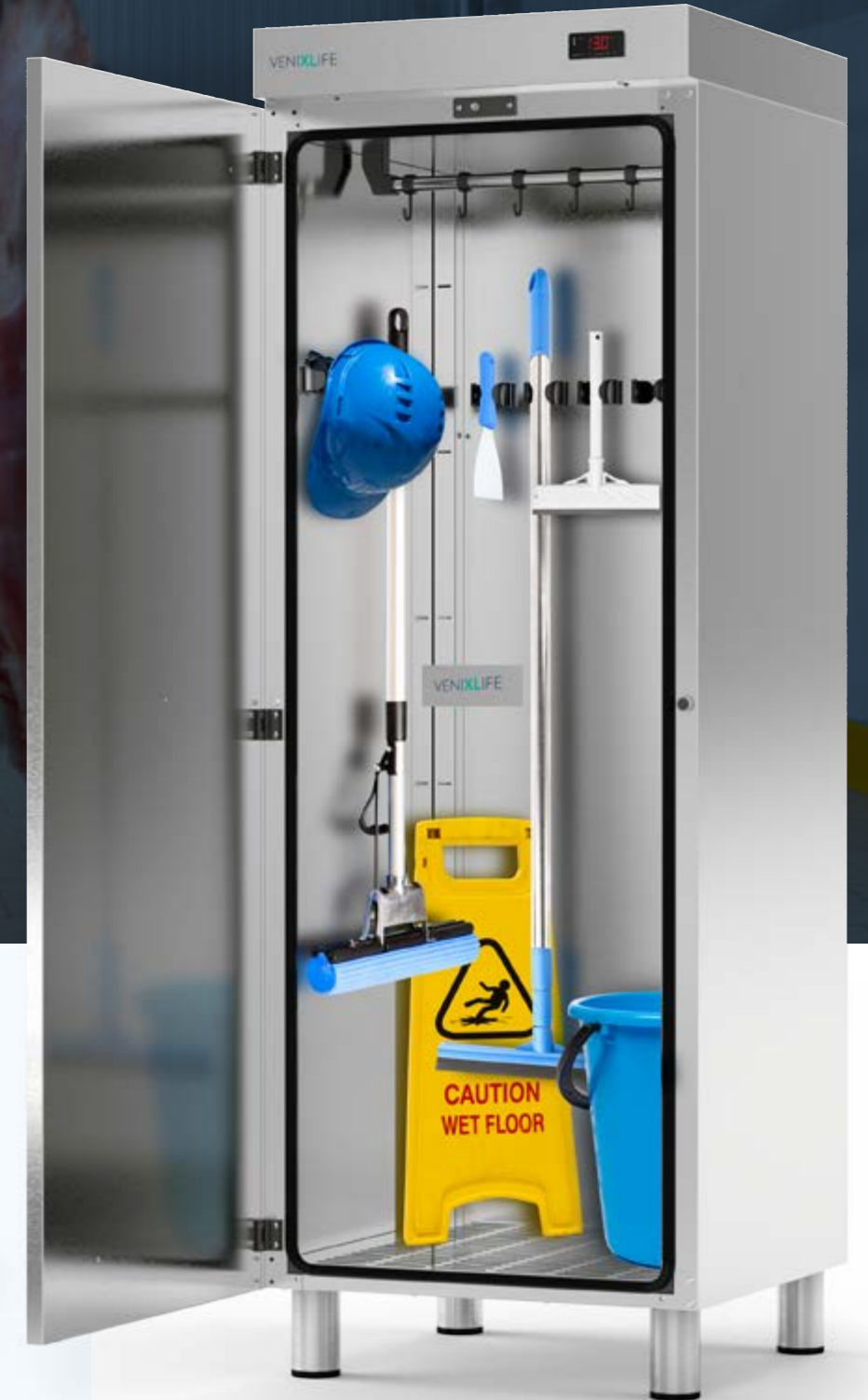
Catering, Restaurant, Diners.

Useful for

Special version useful for self service areas such as food courts or fast food. Permits a safe storage and sterilization of fast-food trays.



Version H



Version I

Versions H - I

Purpose of use:
Food Industry and food preparation areas.

Useful for

Sanitize (H) uniforms, shoes, PPE protections and tools (I) of butcher and fish-processors...



Version A



Version I

Version A - I

Purpose of use:
professional cleaners locker areas

Useful for

Sanitize (A) uniforms, shoes, PPE protections and (I) tools of professional cleaners, avoiding cross contamination and ensuring elimination of bacteria and viruses from the tools in use.

**TECHNICAL DATA
AND ACCESSORIES**



O₃BOX	A	B	C	D	E	F	G	H	I
DIMENSIONS (WxDxH mm)	600 x 630 x 1750								
POWER (W)	15	15	15	15	15	15	15	15	15
OZONE FLOW RATE (mg/h)	200-300	200-300	200-300	200-300	200-300	200-300	200-300	200-300	200-300
SHELVES (N°)	2	3	3	5	3	3	5	1	-
HANGERS TUBE	•	•	-	-	-	-	-	•	•
PPE HOOKS	•	-	-	-	-	-	-	•	-
TRAYS RACK (N°)	-	-	1	-	-	-	4	-	-
PACKAGING (mm)	660 x 690 x 1900								
WEIGHT (Kg)	-	-	-	-	-	-	-	-	-

IMPORTANT: any kind of material can be treated in the O3Box apart from Iron because it can be subject to corrosion.

VENIXLIFE

WWW.VENIX.IT

MADE IN ITALY

