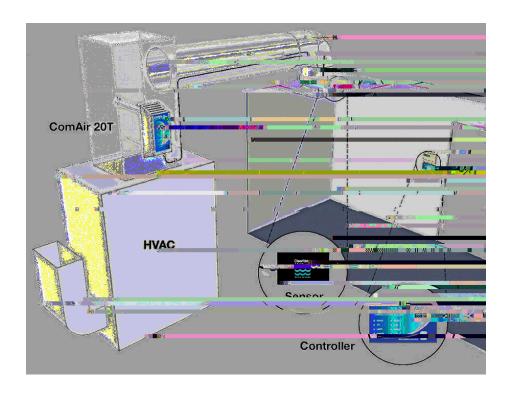
Ozone products have been used in the food industry for decades and can play a critical role in combating food pathogens in water and air. Approved by the FDA as an antimicrobial agent, ozone can support your efforts to improve the safety, quality, and longevity of your products.

## **Oxidice**

Oxidice is a disinfection system that treats the ice machine's incoming water supply. It supports the reduction of the growth of bacteria, molds, yeast, and other contaminants by disinfecting the air, water and surfaces within the machine. It extends the time between maintenance and cleaning, while creating a positive customer experience.







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