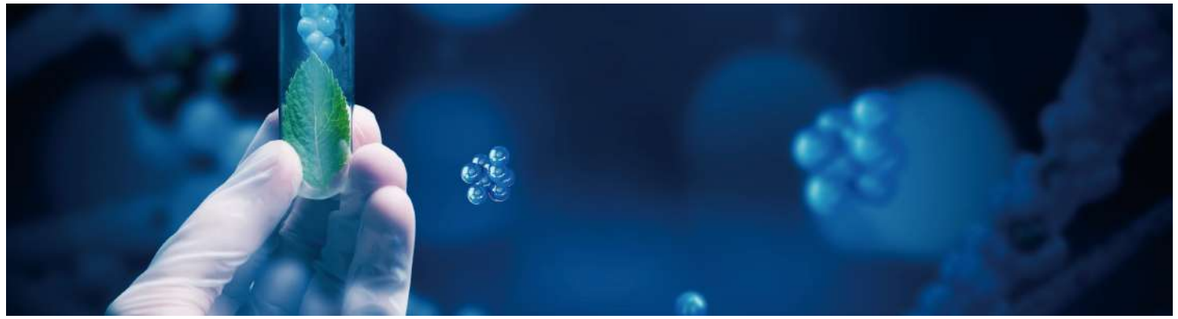
Ozone Disinfection Device

Ozone therapy devices have powerful antibacterial, antiviral and antifungal effects

Through high-quality air, gaseous ozone of a certain concentration and pressure can be continuously produced. High-concentration ozone gas can be directly sprayed onto surface wounds or relatively closed spaces formed by wounds, without causing any harm to the operator, thus achieving the desired effect and reducing costs.

Topical treatment: Antioxidant effect is achieved by blowing ozone gas directly into the area that needs to be disinfected

Ozone continuously enters the space through the handle, forming a certain diffusion force, and quickly inactivates bacteria and viruses.



Smart ozone technology lays the foundation for environmentally friendly industrial products such as pets, fruit storage, deodorization, food processing, fish farming, disinfection in the medical industry, clean oxidation and material testing in the semiconductor industry.
Leading research institutions describe the use of ozone in oxidation, disinfection and sanitation processes as an inevitable and sustainable way to do things for nature.
Ozone is nature's cleanser. After millions of years of practice and verification, the use of ozone does not produce any organic halogen pollutants such as chlorinated compounds in water, air and soil. The ozone produced by the Zhongyilong ozone instrument is completely metal-free, microbial-free or drug-free, ensuring maximum safety.

Role in the food industry

Food disinfection

Ozone can be used for air disinfection and equipment surface disinfection in food processing workshops. It can quickly and effectively kill microorganisms in the workshop O, ensuring the sanitation and safety of the food processing environment. Compared with chemical disinfectants, ozone disinfection will not leave harmful residueson the food surface.

Food preservation

During food storage, ozone can inhibit the growth of microorganisms such as bacteria and yeast, and extend the shelf life of food. For example, during the refrigeration of meat and fish, ozone can reduce the spoilage caused by microorganisms. At the same time, ozone can also oxidize odorous substances in food and improve the flavor of food.

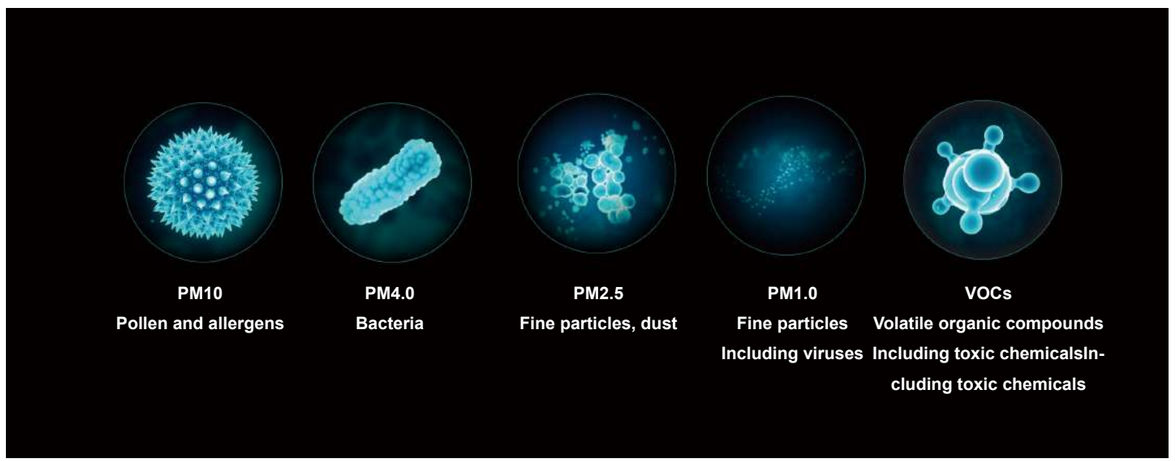
Role in agriculture

Seed treatment

Soaking seeds in ozone water can kill the germs and eggs on the surface of seeds, reducing the occurrence of crop diseases and insect pests. At the same time, ozone can also stimulate seed germination, increase the germination rate and germination potential of seeds, and make the seedlings grow stronger.

Plant disease control

In greenhouse planting or field planting, introducing ozone gas into the planting environment can prevent and treat a variety of plant diseases. Ozone can oxidize and decompose the cell walls and cell membranes of pathogens, inhibiting the growth and reproduction of pathogens. For example, it has a certain preventive effect on frost and powdery mildew diseases of vegeta bles such as cucumbers and toma toes



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Ozone can inhibit the respiration of agricultural products and the growth and reproduction of microorganisms. During the storage of fruits and vegetables, an appropriate amount of ozone can extend the shelf life. It can delay the maturation and aging process of agricultural products and maintain the quality and nutritional value of agricultural products.

Ozone can oxidize and decompose various organic and inorganic odor substances in the air and water. In terms of indoor air purification, ozone can react with harmful volatile organic compounds (VOCs) such as formaldehyde and benzene in the air, decomposing them into harmless carbon dioxide and water, thereby improving indoor air quality.

Ozone is a strong oxidant with powerful sterilization and disinfection capabilities. It can be used in all kinds of restaurant supplies and can effectively kill pathogens such as bacteria, viruses, fungi and parasites without producing harmful byproducts like chlorine disinfection.