

Oxigenbox in food processing

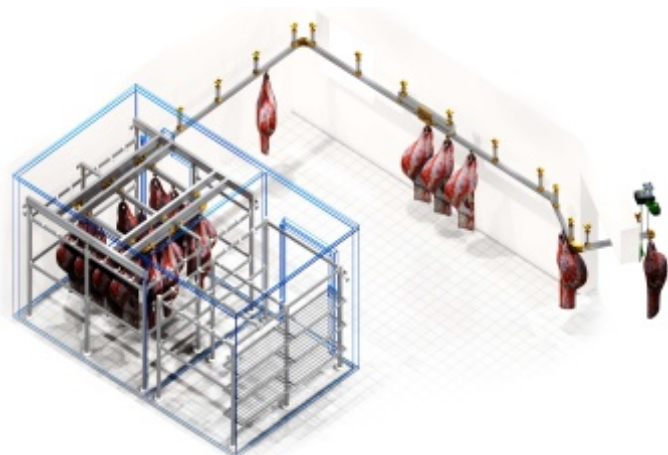
Oxigenbox is widely used in the food industry where, in food storage places, a good and accurate disinfection of the rooms is required.

Most of the fresh food passes through the cold rooms where it is stored for several days.

It is therefore inevitable that in these rooms with low temperatures, but high percentages of humidity, a proliferation of biological contaminants such as bacteria, molds and viruses can easily occur, affecting the food itself or the surfaces they are in contact with.

Oxigenbox has been designed to be integrated on board the refrigeration cells, even onto the existing ones, allowing you to keep food fresh for longer and avoid oxidation.

This is possible thanks to the natural sanitizing power of the active oxygen that *Oxigenbox* generates and introduces, in a dosed and controlled manner, into the cell through a tailor-made channeling.



**OXIGEN
BOX**

Simple to use

Thanks to the dedicated programs to choose according to the type of food or treatment you want to carry out. Once the program has been set, Oxigenbox will work in complete autonomy for all the following days.



Energy efficiency

Low power consumption and minimum noise.

Robust

Stainless steel structure, for professional use. Strong and durable.

Why choose Oxigenbox?

Oxigenbox is the perfect solution for storing food safely with the guarantee of respecting the natural ecosystem.

INCREASE FOOD STORAGE TIME

Whether it is necessary to preserve meat, fish, fruit or vegetables, raw or cooked products, does not matter. The treatments carried out with *Oxigenbox* allow to slow down the multiplication of microorganisms, naturally present in food, which trigger the process of degradation of the food itself, causing oxidation, rancidity of fats, change in color and flavor and decomposition.

DOES NOT RELEASE CHEMICALS

Oxigenbox does not require the use of chemicals and consequently, after treatment, there is no risk of having chemical residues, harmful to humans and the environment neither on food nor on treated surfaces: cell walls, food containers, etc.

NATURALLY SANITIZES AND DISINFECTS

Thanks to *Oxigenbox* it is possible to kill 99.98% of all viruses present on the surfaces of food and objects with the advantage, not secondary, of reducing the onset of mold, fungi and bad smells.