

BioSure
PROFESSIONAL

+ **ProMED** USA
products that REALLY work.

SG-WDS Series

Ozone Water Disinfection Solutions



SG-WDS/ICE



SG-WDS



SG-WDS MAX



99.99%
Removals Bacteria & Viruses

Pathogen control for E. coli, Salmonella, Listeria and other common pathogens. Ozone offers a better and more comprehensive solution than chloric(i) acid and other chlorine-based disinfectants.



5 seconds
Achieve 99.99% sanitizer rate

Disinfection speed is 3000 times faster than chlorine. Ozone is more friendly to the environment for disinfection than chemical disinfectants.



Safety
No matter how much you use

After disinfection, ozone reverts to oxygen without changing the taste and texture of food and water, and will not cause irritation to the skin. Ozone eliminates concerns about accidental chemical sanitizer consumption.

V4-1023

Chemical Free and Sustainable

WDS In-line Series Aqueous Ozone Water System



**Not harmful
Not Corrosive**



**Clean &
Effective**



**Reduce
Chemical Use**



**Higher
Productivity**



Natural sanitation simply from water and electricity

BioSure Professional WDS Series products use innovative Electrolytic Ozone Generation (EOG) technology that directly convert water and electricity to aqueous ozone. Ozonated water is a powerful, yet safe and natural oxidant that is effective at destroying bacteria, viruses, and mold. Once it is used it reverts back to water and oxygen. It is a safe and residue-free sanitation method. It leaves no residual and doesn't change taste and texture of food. The US FDA has recognized ozone as an antimicrobial agent suitable for use in Food Processing and Agricultural Production*¹.

*1. Notice of this recognition appeared in the Federal Register, June 26, 2001.



Flexible installation to meet your kitchen applications



Hand Wash



Cross
Contamination
Prevention



Food
Defrosting &
Purification



Utensils &
Equipments
Sanitation



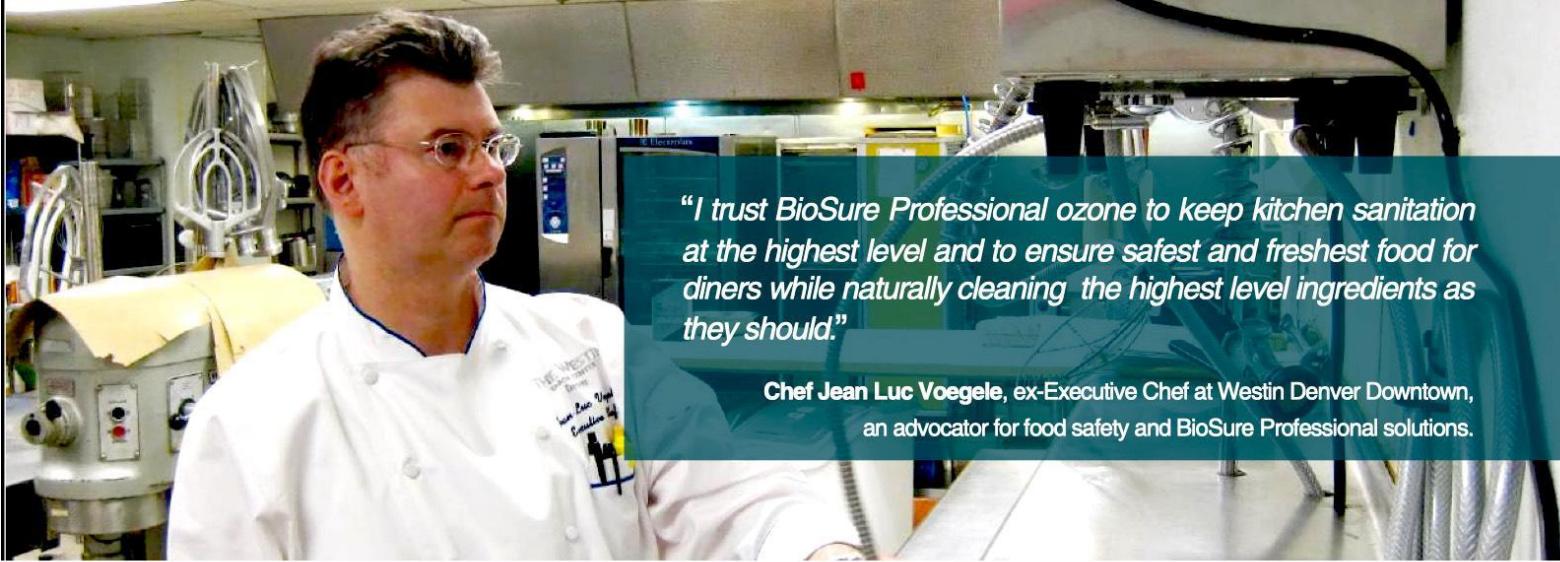
Produce Washer
Integration



Wash-Down &
Sanitation



Ice Machine
Disinfection



"I trust BioSure Professional ozone to keep kitchen sanitation at the highest level and to ensure safest and freshest food for diners while naturally cleaning the highest level ingredients as they should."

Chef Jean Luc Voegelé, ex-Executive Chef at Westin Denver Downtown, an advocate for food safety and BioSure Professional solutions.

Cleans and sanitizes **at the same time**

Dissolved ozone is the most powerful natural sanitizer for eliminating pathogens in food preparation area. Tested and proved by independent agencies and world leading food technology labs for its effectiveness and safety BioSure Professional products are well-known by international food service operators. BioSure Professional's food safety & sanitation solutions enable food processing and kitchen operators to comply HACCP requirements in order to reduce food safety risks and costs.

SG-WDS/ICE

MODEL: EOS7211-BX

Up to 1.5ppm @ 60lph

Max Flow Rate 880lph



SG-WDS

MODEL: EOS7177-PQX

Up to 2.5ppm @60lph

Max Flow Rate 2,000lph



SG-WDS/MAX

MODEL: EOS7178-PQX

Up to 3.5ppm @ 60lph

Max Flow Rate 4,000lph



- Electrolytic Ozone Generation (EOG) technology.
- Easy in-line installation.
- Simple flow-start design.
- Replaceable EOG Cell Cartridge.
- Large flow capability.
- User-friendly display and controls.
- Intelligent self-booster program.
- Smart self-cleaning maintenance program.

ProMedUSA SG-WDS Series

Simple installation

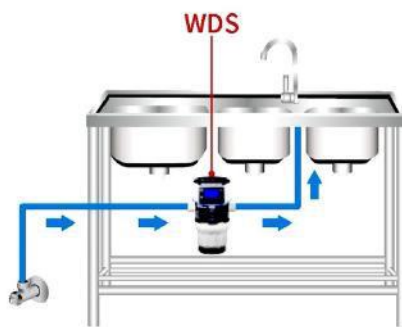


WDS Configuration Diagram

product only and variations may occur.



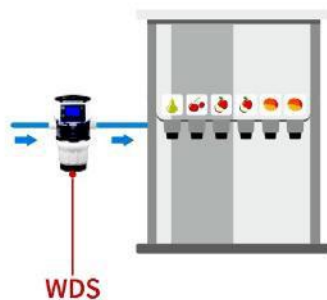
Ice Machines



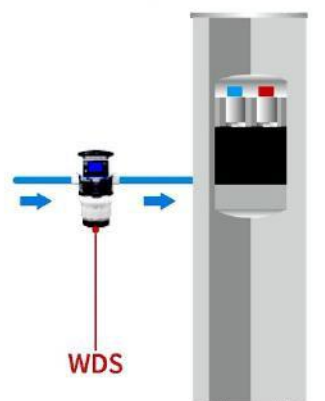
Commercial Kitchen Faucets



Commercial Laundry Machines



Beverage Dispenser



Water Dispenser



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