

FOR COMMERCIAL
COOLERS & ICE
MACHINES

Products And Solutions to Keep Coolers and Ice Machines

Cleaner and Safer



Slimes, molds, and bacteria ruin the taste of machine-made ice and prematurely spoil food in commercial coolers.

Let Our Products Help.

Commercial Ice Machines



Studies suggest that dirty coolers and ice machines are among the most dangerous elements of the food service industry. A 2011 British Health Protection Agency study found that:

1/2

Of restaurant ice machines tested for high levels of bacteria and

30%

Of all ice samples contained dangerous levels of coliform bacteria.

SOURCE: British Health Protection Agency

What do we do?

Selective Micro Technologies' *CleanAir* and *Selectrocide*® series generate ultra-pure chlorine dioxide (ClO₂) for use in commercial ice machines and coolers. *CleanAir* releases a steady flow of chlorine dioxide gas into an enclosed space, while *Selectrocide*® can be used as a disinfectant on organic and inorganic surfaces. Low levels of chlorine dioxide stop the spread of dangerous growths and create a sanitary atmosphere for food products. By selectively targeting microorganisms at a molecular level, ClO₂ oxidizes pathogens without compromising taste or safety.

Experience exceptional benefits

- Improve the taste and appearance of your ice
- Disinfect food contact surfaces
- Eliminate unpleasant odors
- Attack mold, slime, and algae

Effective and easy to use

To begin improving your equipment's atmosphere, simply place one *CleanAir* unit in a display case or cooler. Or, add water to a *Selectrocide*® series product to generate ultra-pure chlorine dioxide—then just point and spray the solution to eliminate harmful microbial threats.

Pure ClO₂ by SMT

SMT's patented ClO₂ formula is an advanced, reliable alternative to conventional antimicrobial products. Proper use of chlorine dioxide eliminates bacteria and removes stains caused by mold, mildew, and algae. Our products are noncorrosive, extremely effective at low concentrations, and leave behind no residual chemicals.

Certifications and Registrations



Learn more about how SMT can help you with food-borne diseases or waste caused by spoilage.

Selective Micro Technologies *Innovators in Microbial Solutions*

SelectiveMicro.com

smt
LIMITLESS CLEAN