

P

Peppermint



H

Healing

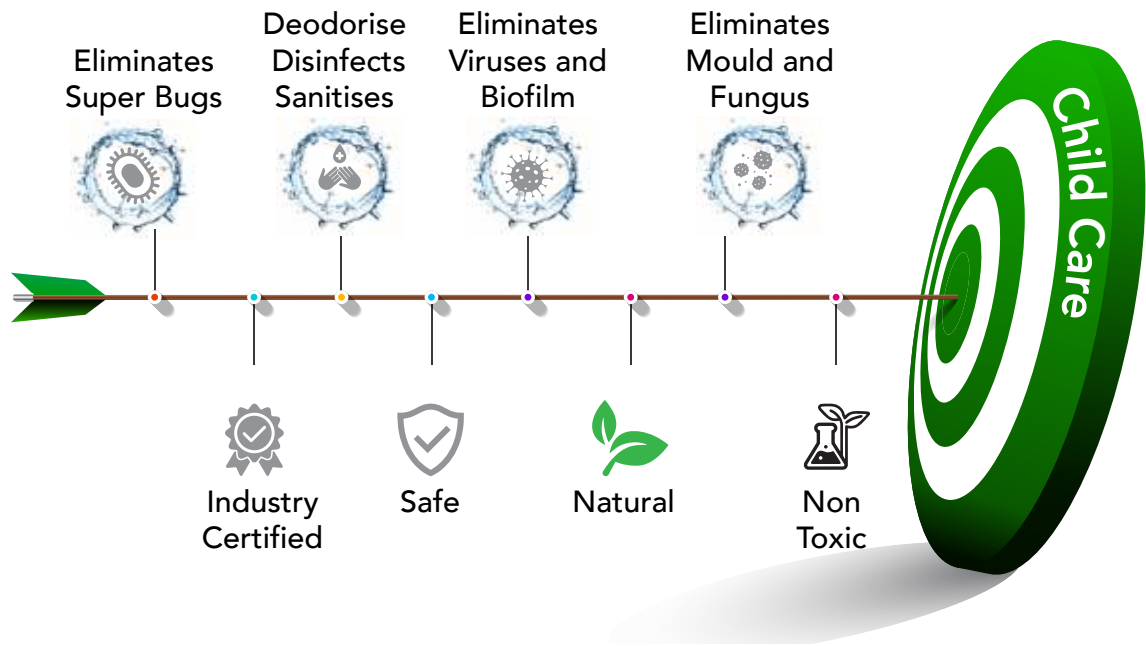


O

Ozone

D

Devices



S

Sustainable

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**PHOD**  
PEPPERMINT HEALING  
ozone devices



KIND • GREEN • NATURAL  
Sustainable Infection Management

Infection

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Management

# Not all Aqueous Ozone devices and supply companies are created equally.

Make sure your supplier carries all of the required industry regulations and certificates.

*“Arn’t your staff, your kids and the environment worth it?”*

Enozo - Disinfect - Sanitise - Deodorise and eliminate biofilm, bacteria, viruses, super bugs, mould and fungus spores.

MICROORGANISM	CONTACT TIME	REDUCTION
E. coli	30 Seconds	99.999%
Staph A.	30 Seconds	99.999%



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## Portable S.I.M – Enozo

# URNS NORMAL TAP WATER

into  
**Active Ozone Water**

- Reduced Plastic wastes
- Reduced Skin eye and respiratory irritation,
- Reduced Toxicity to your staff your children and the environment
- Up to 5000 refills during the device life cycle
- Save time, money and the environment while being kind and safe to ourselves

## Kona – S.I.M. Faucet

- 🌿 Worlds 1st T6A registered toxic free antimicrobial sensor faucet
- 🌿 Watermark approved, FDA safety approved, S6S tested 10 sec. rinse with 99.99% kill rate
- 🌿 Antimicrobial water 24/7 on demand
- 🌿 Pre-rinsing food, cutlery & washing surfaces, toys and hands
- 🌿 Easy installation, low cost, toxic free, sustainable infection management

Ozonated Water Testimonial 25/9/2020

As a food safety consultant for the Australian Food Institute Pty Ltd, I have had numerous dealings with ozone related products starting back over 20 years. Ozonated water's effectiveness in reducing surface microbial levels on food products (both proteins, fruit and vegetables), contact surfaces and food handlers hands has been verified on a number of occasions by AFI clients both in hospitality and commercial food production. It not only reduces surface microbial levels it can also be used to refresh, reinvigorate and extend the storage life of numerous vegetable and in particular green leafy varieties. Ozonated water units can also be connected to ice machines reducing microbial levels and the production of biofilms within ice storage areas.

**Todd Nelson**- Co-Director Australian Food Institute Pty Ltd

