

Ozone for Cold Rooms

Ozone is increasingly used in the storage of fruits, vegetables, flowers, meat, fish, cheese etc for extension of market quality storage life (preservation), control of pathogens, moulds, fungus, yeast and a host of other micro organisms which has adverse effect on the stored product. The use of ozone keeps the cold room clean of any unwanted mould and fungal growth. Ozone is also used in oxidation of the ethylene gas which prevents the fresh produce from ripening.

Typical ozone concentrations for treating fresh produce in cold rooms are 2-7 ppm depending on the type of food stored, its packing and duration of storage, ozone system are engineered to meet the user requirement.

In addition to control of pathogen, micro organisms, moulds and fungus, ozone also effectively controls odour problems in cold room and also prevent any cross contamination of the food stored.



Temperature range

The ozone system are designed to operate under low temperature (-20 to +5 C) and high relative humidity (RH 100%)

Electrical & Controls

We have a wide range of control system with ozone sensors & Data loggers to control the ozone concentration in the cold rooms.

Technical specifications

Ozone Production

We offer a wide range of ozone generators from 0.25 gm/hr to 120 gm/hr to meet a wide range of cold room sizes and products stored.

Feed gas

The feed gas for all the ozone systems offered is air. In some cases our generators are suited for installation inside of the cold room



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