

Restaurants

Fresh thinking in sanitisation

Restaurant managers face a wide variety of hygiene and odour control challenges including kitchen and food safety, control of odours released externally from the kitchen, odour control in the seating area, and toilet odour control.

The solution needs to be quick, effective, and affordable. Ozone is effective for the problem of kitchen odours released at street level, by oxidising odour causing particles before release from the duct system.

Commercial kitchen odour, grease and smoke control requires a comprehensive understanding of each contributing element.

Biofresh Group supply a range of products and services that when combined or individually contribute to reach the level of purification required.

Biofresh Group is perfectly positioned whether you are at planning/design stage or are in correspondence with the local council in relation to nuisance odours to provide the exact specification and products you require.

In customer areas, whether in the restaurant itself or in toilets, ozone eliminates odours from body odour, smoke, urine, and sickness by reacting with and destroying them. After treatment ozone naturally returns to oxygen, leaving no perfumed or chemical smell. Only fresh air remains.

Ozone will reach through the entirety of the treatment area and so is also effective in sanitising areas which are physically difficult to clean, as well as carpets, seating, table linen, soft furnishings, fabric and curtains.

Possible uses include:

- Odour Removal from Air Released by Kitchen Ducts
- Odour Control in Bathrooms
- Odour Control in Restaurant
- Sanitisation of Kitchen Working Areas and Food Storage Areas

Biofresh ozone generators are simple, quick, and easy to use, requiring no chemical refills, meaning that they have minimal running costs.

Suggested Applications:

Odoro

Treatment of kitchen extract to remove odours

Cubo

Sanitising of treatment areas, removing Bacteria and viruses.

Continental

These units can be used within washrooms to control odour and bacteria and within fridges to extend the lifespan of your produce.

Biofresh

This plug in unit can be used in areas occupied by customers to remove odours from kitchens.

Member of
EUO₃TA.org
European Ozone Trade Association


No Chemical
Residues



Under Biocidal Products Regulations (EU) 528/1012 anyone who wishes to market an ozone generator for a biocidal application within the EU must have their product authorised in accordance with the BPR. Biofresh are a member of the EUOTA Ozone Task Force which has submitted an ozone dossier to meet the requirements of these regulations.



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