

ECO₃ SPRAY

Sanitizing Spray Bottle

“Green” Sanitizer from Water is Chemical Free, ≥99.9% Effective and Ready on Demand.

The Franke EcO₃Spray Bottle turns common drinking water into an ozone solution, a sanitizer as powerful as chlorine but without chlorine’s dangerous fumes or residue. The environmentally friendly, truly “green,” chemical-free solution sanitizes and disinfects to protect against many common pathogens. And it’s effective against organic odors.

The tiny electrolytic cell, based on proprietary diamond technology, runs on batteries and creates dissolved ozone on demand from the water itself.

Ozone (O₃) is a naturally strong oxidant and sanitizer and is ‘generally recognized as safe’ (GRAS) by the FDA and even approved for use on organic foods.

Water Based Sanitizer

- Proven sanitizer generated from water
- Kills common bacteria and viruses
- Destroys odor-causing bacteria

Chemical Free and Heat Free

- Produces Ozone (O₃) solution when water from the tank passes through the electrolytic cell
- Creates no residue
- Reverts to Oxygen (O₂) and water when the work is done
- Ozone is a proven sanitizer and it’s ‘generally recognized as safe’ (GRAS) by the FDA and approved for use on organic foods

Ready On Demand

- Active ingredient is always ready, on demand
- No waiting or wondering about sanitizer strength
- No capital equipment to buy or lease
- No complicated accessories
- No chemicals to inventory

Easy to Use

- Spray, wait, and wipe (or air dry)
- User-friendly lights indicate the sanitizer is there
- No need to check the concentration or temperature every few hours
- Runs on long-lasting rechargeable batteries



MICROBIAL EFFICACY			
E. coli	99.9%		
	30sec		
Salmonella	99.9%		
	30sec		
Staph aureus	99.9%	>99.99%	>99.999%
	30sec	3 min ²	5 min ³
	K. pneumonia		
		99.9%	
		30sec	

1. Ozone has been proven effective against many other pathogens. These are commonly used as representative samples.
2. >99.99% performance in 3 min in AOAC tests
3. 99.999% performance in 5 min as per ASTM test methodology recommended by the EPA

Weight (empty)	~ 2lb (0.9 kg)
Dimensions (mm)	4 in x 4 in x 10 in (10 cm x 10 cm x 25 cm)
Reservoir Capacity	14 oz (400 ml)
Water Temperature	40 °F to 86 °F (4 °C to 30 °C)
Water Quality	Clean, Potable Water Only (maximum hardness≤250 ppm CaCO ₃)
Ambient Air	40 °F to 104 °F (4 °C to 40 °C)
Rechargeable Battery	7.2 V NiMH (100 V AC to 240 V AC,50/60 Hz)
Useful Battery Life	5000 Reservoir Fills or 500 charges(Typical)
Model Number	SB100 - Industrial
Certifications	CE, TUV, RoHS, WEEE
EPA Registration Number	089373-MA-001

FDA 2009 Food Code compliant, and approved for use on hard surface food contact zones.

SERVICE AND WARRANTY

Franke Foodservice Systems (“Franke”) warrants new equipment manufactured in Franke’s designated facilities to be free of defects due to poor materials or workmanship for the period of time listed below (following the date of original installation):

- 1 Year Replacement (excluding battery)
- Replacement (authorized service) parts – 90 Days Parts and Labor
- Battery 90 days

Exclusions: Certain Franke parts that are expendable by nature and that need to be replaced frequently may not be covered. Franke is not liable under these warranties for repairs or damages due to improper operation, attempted repairs or installation by unauthorized persons, alterations, abuse, fire, flood or acts of God.

Additionally, this warranty may be voided in the case of:

- Failure to follow Franke instructions for use, care or maintenance
- Removal, alteration or defacing of the Franke-affixed serial number and other labels
- Service by a non-authorized service company
- Mechanical damage
- Use with any other fluids other than clean, potable water

This warranty is conditional upon Franke receiving notice of any defect subject to this warranty within thirty (30) days of its original discovery by the Buyer.

For service or warranty questions, contact the Franke service department.

PROPER DISPOSAL

When the unit no longer functions, return it to the manufacturer for proper disposal (66K Concord Street, Wilmington, MA 01887 or call 978-203-0217).

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