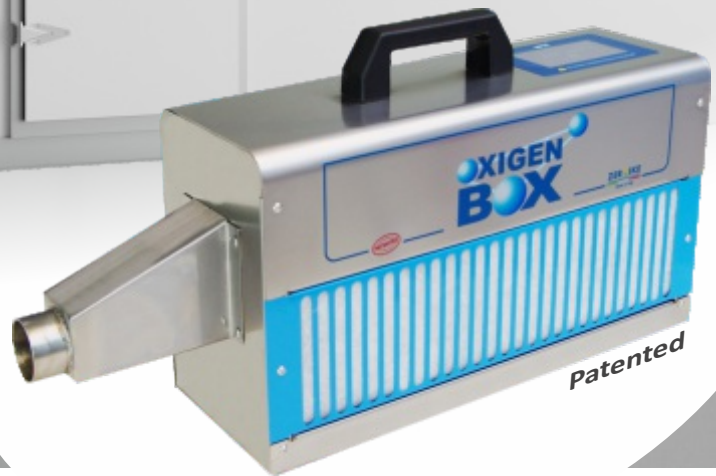




INCREASES the
BIO-SECURITY and
SHELF-LIFE
of FOODS



Customizable
according to
cell type



**OXIGEN
BOX**

Prolongs the storage
time of food in cold rooms



Temperature, ventilation, humidity, light and storage time in the cold room are factors that modify the organoleptic characteristics of foods.

Fresh foods such as meat, cured meats, cheeses, fruit, vegetables and fish are even more easily subject to these variations that make them no longer suitable for consumption even after a few days. Each product therefore needs to have adequate conservation which limits and delays the microbiological perishability of the food.

The treatment with **Oxygenbox** shows the advantages for each product family.

Meats

The power of active oxygen **blocks the multiplication of micro-organisms** (naturally already present in this type of food) and **the formation of moulds that alter the outer layer of the meat placed in conservation.**

It prolongs the preservation of the original state of the meat fibres by limiting their oxidation, keeping them more tender and preserving their fresh smell and genuine

flavour.

Fish

The positive effects obtained in the preservation of fish are many.

Ph stabilizes, delaying rigor mortis.

The development of the micro-organisms present is limited especially on the gills, on the skin and in the intestine which cause the rancidity of fats and the bad smell of fish.

Fruits and vegetables

After harvesting, the fruit continues to produce and disperse large quantities of ethylene into the air, the plant hormone responsible for the ripening process.

The treatment with active oxygen significantly reduces the presence of ethylene, delaying the fruit ripening.

Salami and cheese

In cold storage rooms for cured meats and or cheese, it is easy for cases of cross-contamination to occur and for the development of moulds, yeasts or mites which irreversibly damage the food.

With **Oxygenbox** this risk does not exist.

MAMAF

MAMAF butcher shop
by Maffioli Angelo
- VA - Italy -

"... OxygenBox has been installed in the static cell of over-the-counter products, the one where fresh products are stored every day and where the risk of deterioration is higher due to the presence of blood, high humidity and environmental contamination .

The result obtained using OxygenBox is very good: intact product quality, minimized waste and an environment that is always clean..."



Fattoria FONTETTO
slaughtering and sale
- RN - Italy -

"... We have installed OxygenBox both in the parking cell for the half-carasses and in the salami seasoning cells with unexpected and highly performing results..."

MAXIMUM PERFORMANCE

TREATMENTS IN THE CELL

Thanks to the natural sanitizing power of active oxygen, which *Oxygenbox* generates and enters in a dosed and controlled manner into the cell a tailor made channel, various advantages are obtained on food.



Prolongs the shelf life

Prolongs the shelf life of processed food products by reducing waste. The treatments carried out with *Oxygenbox* allows the slow down of the multiplication of micro-organisms which are naturally present in foods. The presence of micro-organisms trigger the degradation process of the food causing its oxidation, the rancidity of fats, the variation of food colour and of the flavour, and decomposition.



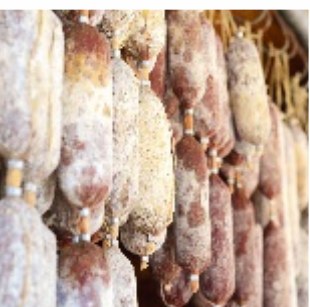
Reach every corner

Every corner of the refrigeration cell is sanitized. *Oxygenbox* kills up to **99.98% of all viruses present** on the surfaces of food and objects with the advantage of **reducing the onset of bacteria, moulds, bacterial fungi and bad smells.**



Does not release chemicals

Oxygenbox does not require the use of chemicals and consequently, after treatment, it does not run the risk of having chemical residues in food or on treated surfaces, that are harmful to people or the environment.



Oxygenbox technology is fully automatic. It does not require the use of manpower, much less to brake work or the conservation processes. Thanks to the dedicated and pre-set programs, just choose the one you need based on the type of food and the treatment you want to carry out.

If you need to customise the control panel, this is easily done, by following some simple steps. Once the program has been set, *Oxygenbox* does not require manual intervention to guarantee maximum performance.

THE MICRO-BIOLOGICAL SAFETY OF FOOD IN THE COLD ROOM

Oxygenbox meets wide application in the food industry where, at the sites of food conservation, a good and accurate sanitization of the environments is required.

Most of the fresh foods pass through cold rooms where they are stored for several days.

It is therefore inevitable that in these sites with low temperatures, but high percentages of humidity, a proliferation of biological contaminants such as bacteria, moulds and viruses occurs easily they can damage the food itself or the surfaces with which they are in contact.

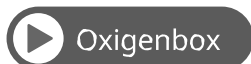
Oxygenbox has been designed to be integrated on board the refrigeration cells, even already existing ones, allowing you to keep food fresh for longer and avoid oxidation.

Ducted system

Oxygenbox is a ducted and customizable system, which is why it offers optimal solutions for any cell type and size. The ***Oxygenbox*** system can be equipped with an internal concentration detector and an external safety sensor which allows the operator to be notified when the treatment is in progress and it is not possible to enter the chamber and when instead the cell can be opened.

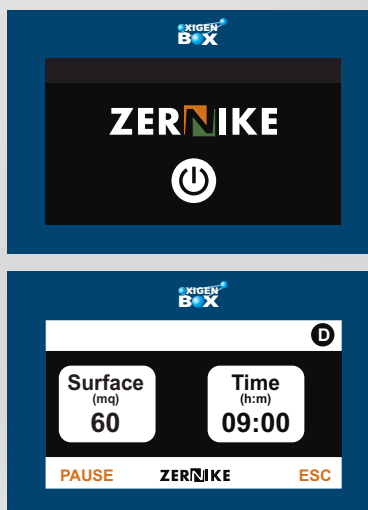


made in Italy



Large touch screen display

The touch screen controller is intuitive and easy to use. Specially created only essential controls to simplify its use.



Professional

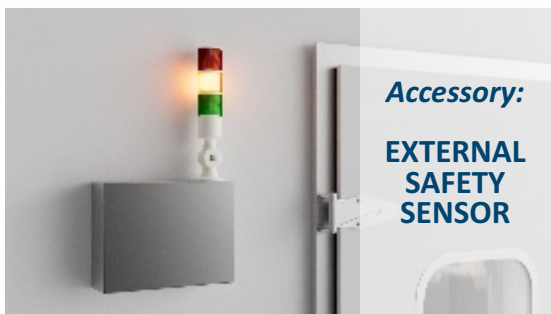
Oxygenbox is a professional device, completely designed and built in Italy using, without compromise, high quality materials and cutting-edge technology. Technological innovation, components, production, passion and 100% Italian quality to obtain perfect seasoning.

Patented product
n. 202022000005091

Oxygenbox is certified according to the directives of the EUO3TA consortium EU 528/2012 and acts in compliance with "The Biocidal Products Regulations (EU) 528/2012 (BPR)"

Accessory:

INTERNAL
CONCENTRATION
DETECTOR



Accessory:

EXTERNAL
SAFETY
SENSOR



Accessory:

INTERNAL
DIFFUSER



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Oxygenbox

