

-ICE-RO

UV Sterilizer Ice Maker





Sterilizing water spray



Clear and transparent aseptic ice production

Ice water sterilization





The UV Sterilizer ice machine, N-ICERO produces safe ice without worrying about germs by sterilizing 100% of harmful bacteria that may occur during the manufacturing and use of the ice machine through the installation of UV radiation dose control technology.



















Bacteria propagation in the evaporator water tank



1 Raw water supply

Former water treatment through a water pipe water supply in the natural state

2 Water treatment

Water treatment in three steps by the incoming raw water filter

3 Polluted water reservoir inflow

Supplied with purified water been contaminated through water tank inlet ice framework tops

4 Supply of ice water

Supplying ice making water for contamination of the reservoir through a pipe

5 UV sterilizer passes

100% sterilization by contaminated water passes through the UV sterilizer

6 Sterilized water supply, The ice frame injection

100% sterilization process propellant in the framework of the ice through the water nozzle

7 Contaminated of the ice for Frame tops reservoir re-entering

The polluted water supplied through the water for the ice-making water tank pipe



Clear production of sterile ice









Repeat

cycle

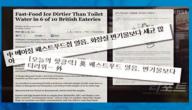




Ice drink hygiene check



Sanitary Inspection Of Ice
Test Results (At the risk of
exposure, health and hygiene)



Fast food restaurant ice that is dirtier than toilet flushes



9 out of 20 places - exceeding the standard for the number of common bacteria



About 71% of consumers - distrust of ice

Problem of Ice Maker

Ice Tops The Framework (Bacteria Occurs Segment)



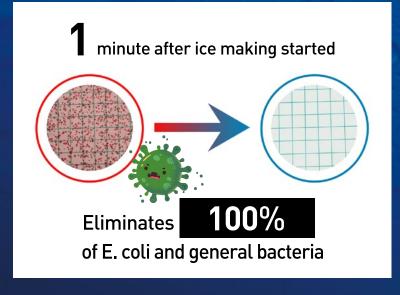


Contaminated Water From

The Top Of The Ice Frame Falls Into The Water Tank











- Food safety regulation standards to prevent any one of the only possession that may cause problems for consumers
- The most important thing is how clean ice you are trying to make and supply to consumers
- The current law requires considering the convenience of the industry than the safety of the consumer health problems caused to the relaxing standards
- Food and Hospitality shall have the obligation to provide clean ice that can be eaten by a consumer who believes a thorough ice maker management

Applied Technology

- UV development generator program to control the sterilization U.V OUT PUT as a function of temperature in the high-output variable
- Maintaining a constant output voltage of 118V with no deviation (keeping 100%)
- The entire process of de-ice time ice Cube (to prevent temperature rise U.V) of the lamp on/off control function to detect the flow velocity

Certifications







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