

CLEANAIR FOR ICE MACHINES



ABOUT THE PRODUCT WHAT IT IS

The CleanAir generates ultra-pure chlorine dioxide (ClO_2) for use in commercial ice machines and coolers. It releases a steady flow of low level ClO_2 gas into an enclosed space. Low levels of ClO_2 stop the spread of dangerous growths and create a sanitary environment for food products and ice. Chlorine dioxide also eliminates bacteria and removes stains caused by mold, mildew, and algae.

ABOUT US WHO WE ARE

SMT's patented ClO_2 formula is a reliable, environmentally-aware alternative to conventional antimicrobial and cleaning solutions. By selectively targeting bacteria at a molecular level, ClO_2 effectively destroys microbial life without destroying equipment. It is extremely effective at low concentrations and does not leave residual chemicals. Pure chlorine dioxide removes stains without harming the taste or safety of food products.



EASY TO USE

Simply place one CleanAir unit in a case or cooler to clean the equipment's atmosphere. Replace sachet every 30 days.



GREAT VALUE

Attack mold slime and algae, improve ice taste and appearance, eliminate odors, and reduce time and manpower needed to clean ice machines.



CERTIFIED AND REGISTERED

Our products keep ice machines cleaner and safer.



Give us a call

855-256-8299

INQUIRY@SELECTIVEMICRO.COM

WWW.SELECTIVEMICRO.COM