

# ActivTapp®

COMMERCIAL SERIES

*Activated-Oxygen for that Added Measure of Food Safety*



Food service professionals understand the benefits of ozone as an additional cleaning tool, and safe organic solution. Ozone can replace traditional sanitizing agents such as chlorine, and provide other benefits in the washing and storage of food products.

The ActivTapp Commercial Series (ACS) operates with your faucet and sink. It automatically turns on when the water flows infusing ozone into your cold rinse water. Rinsing your food products with ozonated water adds another dimension of safety to your food preparation process.

 Ozone is nature's strongest commercially available disinfectant. It is a safe oxidizing agent that is stronger and reacts more quickly than chlorine, and allows for adequate sanitation with short-term contact to the food. Ozone was given GRAS (generally recognized as safe) approval by the USDA and the FDA for direct contact with food products to assure food safety and quality control.

## Features

- Ozone output: 300 mg/hr
- Inlet pressure: 40-100 PSI
- Power: 120v and 240v
- ORP built-in
- Simple installation and access for servicing
- Inlet/outlet manifold constructed of schedule 80 PVC
- Custom designed PCB to control ozone, indicator lamps, LEDs, and track time to service
- Flow switch to sense water flow
- Stainless steel construction built for commercial restaurant environment
- Leak detection with audible alarm and service light
- Service light illuminates after predetermined number of hours of operation
- Lamp on front cover for Power on (green), Ozone on (blue), Service Required (red)
- Easy visual monitoring of system's functionality
- Water by-pass plumbing manifold for quick and easy product swap out for fast in-kitchen service

## Applications

- Fruit & vegetable rinse systems
- Surface sanitation
- Seafood processing
- Butcher blocks
- Hand wash
- Wash cloth rinse
- Food processing
- Meat processing
- Poultry processing
- Package sanitation
- Process water purification

## Benefits

- 100% chemical free
- Real-time proof of delivery (POD)
- Improves food safety and quality control
- Produced on site, nothing to store or transport
- Can extend shelf life
- Exceeds OSHA safety guidelines
- Organic and sustainable
- UL and NSF pending

EarthSafe  
TECHNOLOGY



## ACS Specifications

System	Water Flow Rate	Number of Outlets	Inlet Water Pressure	Ozone Level	Ambient Ozone	Inlet & Outlet Connection	Input Power	Dimensions Overall	Dimensions Mounting	Weight	Listings (pending)
ACS-1	1-4 GPM	1	40-100 PSI	0.5 PPM @ 4 GPM	less than 0.08 PPM	3/4" MNPT	90-264 VAC, 50-60 Hz, 50 Watts	17.25"w x 10"h x 3"d	16" wide	7 lbs.	UL, NSF
ACS-2	1-4 GPM	2	40-100 PSI	0.5 PPM @ 4 GPM	less than 0.08 PPM	1/2" MNPT (3x) 3/4" MNPT (1x)	80-264 VAC, 50-60 Hz, 100 Watts	17.25"w x 19.5"h x 3.75"d	18.5" wide	20 lbs.	UL, NSF
ACS-3	1-4 GPM	3	40-100 PSI	0.5 PPM @ 4 GPM	less than 0.08 PPM	1/2" MNPT (4x) 3/4" MNPT (1x)	80-264 VAC, 50-60 Hz, 150 Watts	17.25"w x 21.75"h x 3.75"d	18.5" wide	25 lbs.	UL, NSF

### ACS Status Panel



The Proof of Delivery (POD) technology was added to deliver ease of operation and security of the ACS systems. The operator is assured that ozone is being delivered to the faucet at the prescribed amount via an ORP signal in the water.

- Built-in ORP monitor
- Real time ozone measuring
- Output status indicators
- Micro processor to control
  - Service intervals
  - Water leak sensor
  - Status

### ACS Ozone Generators



### ACS-3 Schematic

