

AN AQUEOUS OZONE HAND WASH CAN SAVE YOUR CROP**OZONE**

In addition to a disinfectant hand wash, all fruit and vegetables can be rinsed in just 10 seconds to eliminate all dangerous foodborne pathogens such as E. coli. Salmonella. Norovirus. Listeria. Clostridium and much more.

HYDROPONIC HAND WASH**Only \$199**

Aqueous Ozone is your best defense to instantly eliminate all the contagious pathogens and contaminants spread by hand contact during cultivation.

STOP HAND CROSS CONTAMINATION

During produce cultivation, the majority of pathogen spread occurs through direct hand contact between plants, tools, and work surfaces.

The TRI-X3 Aqueous Ozone hand Wash delivers:

- 10-second effective hand sanitation
- On-demand aqueous ozone generation
- Microprocessor-controlled output
- Simple faucet-mounted installation
- No chemical storage or handling

Your first line of defense starts at the sink or basin

**MICROPROCESSOR-CONTROLLED OPERATION**

When a faucet is opened, the TRI-X3's internal microprocessor detects the flow of water and aqueous ozone is instantly produced on demand. Simply turn off the TRI-X3 to use regular water.

WHY AQUEOUS OZONE?

When water is infused with ozone, it becomes one of the most effective broad-spectrum antimicrobial solutions available – with chemicals, without residue and without environmental impact.

Aqueous Ozone Advantages

Aqueous ozone enhances fruit and vegetable production by serving as a powerful, residue-free sanitizer that kills up to 99% of pathogens and removes pesticides.

It extends the shelf life of all produce by suppressing mold and downgrading pesticides. It is an eco-friendly, fast acting FDA and USDA approved method for sustainable agriculture.

UNLEASH THE POWER OF AQUEOUS OZONE**AFFORDABLE PROTECTION FOR EVERYONE**