



# OZONE IN-LINE CONTACTOR

## Patented high efficiency technology dissolves ozone into water

Purfresh's patented high efficiency, low pressure loss, static mixer directly follows the venturi and ensures a high ozone gas transfer. This reduces the amount of ozone required for treatment while minimizing ozone off-gassing.

Standard in-line contactors use PVDF eductors and electro-polished stainless steel static mixers with tri-clamp fittings. The eductor includes a stainless steel check valve to prevent process water from back flowing into the ozone generating equipment.

The venturi operates in pressurized pipe lines with a minimum inlet pressure of 25 psi and a minimum differential pressure of 20 psi. The feed pressure may be a maximum of 80 psi with a differential pressure of 40 psi.

The ozone gas flow educted into the venturi will vary with the water flow, back pressure and the differential across the venturi.

The venturi and static mixer can be mounted in any position as long as the static mixer is connected directly to the venturi discharge.

The venturis and static mixers are supplied in various sizes to assure a velocity between five and ten feet/second for maximum mixing efficiency with minimum pressure drop.



## KEY FACTS

Designed for your exact flow

Efficient low cost ozone contacting

Tri-clamp sanitary fittings

Contactor can be mounted in any position

In stream mixing provides maximum ozone transfer

Manufactured from PVDF and stainless steel

Flows from 20 to 375 gpm

## OZONE ADVANTAGES

Ozone is the safest and most natural purification and disinfection agent for fresh produce. It is approved by the FDA and USDA as a food contact substance and is certified organic.

Ozone's method of action is to destroy the cell wall of the organism upon contact. Because it works instantly, ozone does not enable the development of resistant pathogen strains, an increasing problem for the produce industry.

Generated from the oxygen in air, ozone reverts to pure oxygen after doing its job, leaving no residue on produce. Ozone is made on-site; no delivery or storage of toxic chemicals required. At the levels Purfresh recommends, ozone is safe for people, product, equipment and the environment.

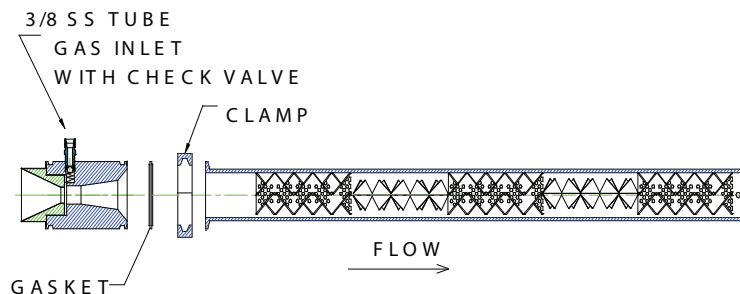
# PURFRESH OZONE IN-LINE CONTACTOR

## SPECIFICATIONS

CONTACTING	Pump pressurized venturi eduction
FLOW	20 GPM to 375 GPM (specify pipe size and flow)
SIZE	1 ½ inch to 4 inch
GAS CHECK VALVE	Integral stainless steel check valve on eductor gas inlet with Hyflor O ring
EDUCTOR	PVDF with tri-clamp fittings
MIXING	Patented In-line electro-polished static mixer with tri-clamp fittings and removable mixing elements
STATIC MIXER MATERIAL	316L electro-polished stainless steel
MIXER VELOCITY	5 to 10 feet/sec for designed pressure drop
GASKET	EPDM Rubber

MODEL	1015	1020	1025	1030	1035
PART	103526	103532	103545	103535	103538
SIZE	1 ½ inch	2 inch	2 ½ inch	3 inch	4 inch
OZONE CONNECTION	3/8" Stainless	3/8" Stainless	3/8" Stainless	3/8" Stainless	3/8" Stainless (2)
FLOW (GPM)	20-45	40-90	80-150	100-220	200-375
VENTURI LENGTH (IN)	2.25	3.10	4.50	5.70	6.00
STATIC MIXER LENGTH (IN)	28	28	36	36	36
WEIGHT	15 lb.	18 lb.	20 lb.	30 lb.	40 lb.

## VENTURI STATIC MIXER



Purfresh, Inc.  
47211 Bayside Parkway  
Fremont, CA 94538

877-668-0303 (toll free U.S.)  
510-580-0700 (main)  
510-580-0701 (fax)

www.purfresh.com  
info@purfresh.com

**purfresh**  
Purify, Protect, Preserve.