

QUAIL X1, X4, X16

Eco-Ice

Automated Purification System for Ice Machines



Since ice is classified as a food, it is subject to the same exacting standards as other foods we serve. Unfortunately, due to cost, difficulty, and employee time considerations, commercial ice machines are often neglected until problems arise. This can result in citations, fines, closures, sickness, and even death.

A Natural Sanitization Solution to Ensure Food Safety



99.9%

Removes Bacteria & Viruses

Ozone is approved for use on food by the FDA and USDA. Ozone has 4 log (99.99%) efficacy on E. coli and salmonella, 3 log (99.9%) efficacy on listeria, and is 51% more effective than chlorine at destroying bacterial walls*

*At similar concentrations



Improved

Overall Quality of Ice

Provide great-tasting, purified ice to customers. The quality of ice affects the quality of the beverages it cools. Our systems apply an effective dose of ozone which is even lower than the amount contained in bottled water.



Reduce

Risk of Citation and Sickness

Through reduced expenses related to waste, disinfection chemicals, employee labor, and potential regulatory and legal penalties, the Eco-Ice system can improve your bottom line and ensure the safety of diners and patrons.



Food Safety

- Ensure clean and safe product is delivered to your customers by purifying your water supply before freezing



Quality Assurance

- Eliminate organisms that could negatively alter taste and quality of ice without leaving residual substance
- Reduce risk of sickness caused by harmful organisms



Regulatory Compliance

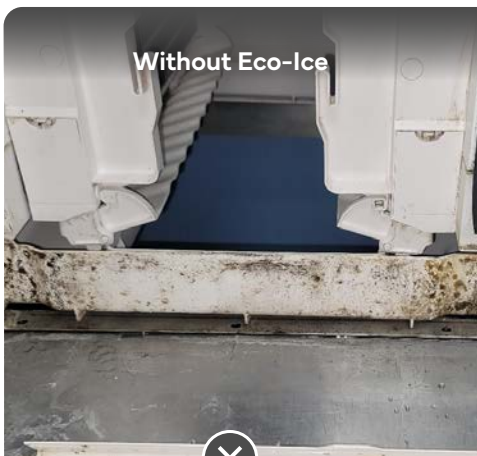
- Remain compliant with health code standards and avoid citations
- Automatically and continuously reduce risk of noncompliance



Return on Investment

- Experience extended periods of up-to-code cleanliness and decrease down-time on machines
- Reallocate time that would have been spent on machine cleaning

Eco-Ice in Action



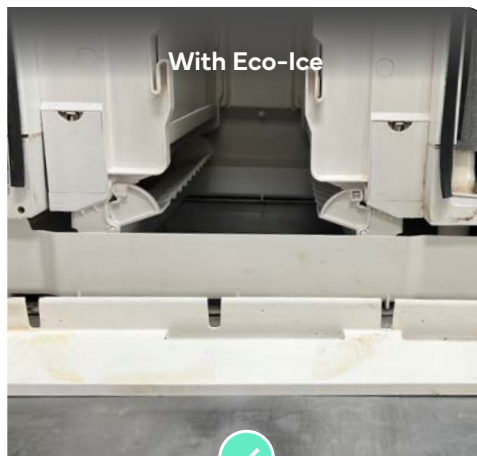
Without Eco-Ice



Not Safe

9 Months Post Clean

9 months after a standard clean, this ice machine has accumulated harmful materials that could result in a health code citation and customer sickness.



With Eco-Ice



Safe for Use

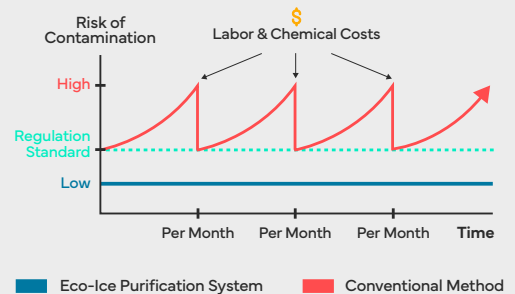
9 Months Post Clean

After 9 months using the Quail Eco-Ice, this ice machine remains clean enough to fulfill or exceed food safety regulations without additional cleaning.

Our devices turn water into a natural sanitizer.

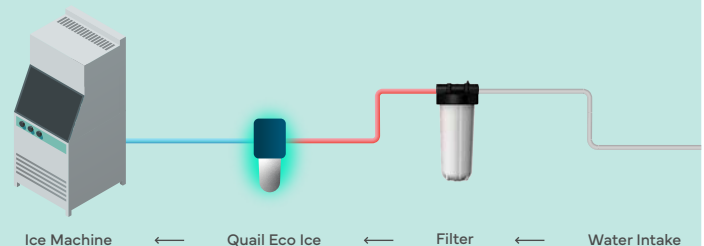
Bacteria & Biofilm Risk Control

Eco-Ice provides continuous disinfection to keep machines clean and safe below the regulatory standard and reduces need for labor-intensive periodic cleanings.



How It Works: Ozonated Ice

Modern ozone delivery technology can now significantly reduce risk in a highly cost effective manner. By directly introducing very small amounts of ozone automatically and continuously into the water line, these systems sanitize the water before it freezes. This process also produces a barrier against pathogens which may enter the machine through air or contact.



All of Quail's products come with our QuailSafe standard. Owners, employees, and customers can rest assured that their products, surfaces, and environments are clean and safe. Our automated technology integrates into existing systems and creates a safety net to reduce risk of exposure to pathogens.

Product Specifications

	X1 & X4	X16
Width	3.8" 97mm	5.98" 151.9mm
Depth	3.6" 91mm	3.6" 91.0mm
Height	8.0" 203.00mm	9.28" 235.7mm
Voltage	100-240	100-240
Hertz	50/60	50/60
Phase	1	1
Amps (by phase)	1.25 Max	1.67 Max
Watts (by phase)	30 Max	40 Max
Unswitched Circuit	Within 5' of Eco-Ice	Within 5' of Eco-Ice
Net Weight	1.8 lbs	1.8 lbs
Gross Weight	2 lbs	2 lbs



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