



The Quail Difference

Rely on Quail's 40 years of experience in building high-quality, reliable ozone systems. Give your business these competitive advantages by partnering with Quail.

System Reliability: Depend on Quail's commitment to using the highest-quality parts available and critical component redundancy.

Real Time Monitoring: Your data will be collected multiple times per minute to effectively monitor performance and schedule service.

Smart System: Quail's self-diagnostic systems will make your operation hassle free, automatically adjusting for fluctuations in the system or environment.

Nationwide Service: Wherever your business takes you, rely on Quail's full maintenance, service and warranty agreement. Strategic alliances with industry leaders in field service will provide you with the highest quality nationwide service.

Use Quail from farm to fork to revolutionize the foodchain's quality and safety.

Quality Food Preparation Series

**Your food products...
Safer, Fresher, Better.**

Quail's Quality Food Preparation Series gives you the power of ozone, nature's first defense. Prepare and clean your food and preparation surfaces with a simple, green, and organic process that leaves behind no residues.



Benefits of Ozone

Ozone is the strongest, fastest and safest disinfectant available to you in the food industry. When ozone encounters a pathogen, it kills the pathogen instantly and then the ozone dissipates – leaving only O₂, the oxygen you breathe. Ozone is approved by the FDA as an anti-microbial disinfectant and by the USDA for organic processes.

- **Effective:** Ozone can kill up to 99.999 percent of pathogens, a 5 log kill within 30 seconds.
- **Strong:** Up to 50% stronger than chlorine, ozone can kill all known pathogens.
- **Fast:** Ozone is 3,100 times faster than chlorine in killing many pathogens. It destroys them in milliseconds, while some other disinfectants take minutes.
- **Safe:** Ozone eliminates your risk of spills or burns. You do not need to label or log ozone like you do chemicals.
- Ozone is used up in the cleaning process or reverts to the oxygen you breathe in 30 minutes.
- Ozone is an excellent tool to help your business meet the FDA's Food Safety Modernization Act's requirements.
- You can rely on ozone to effectively kill salmonella, E. coli, listeria, staph, strep, MRSA, swine flu, hepatitis-A, norovirus, mold and mildew.
- Ozone eliminates odors, ethylene gases and pesticides.



QUAIL
systems



Revolutionize Your Business's Quality and Safety with Quail's Quality Food Preparation Series

Use the Quality Food Preparation Series to protect your business and ensure that your food is safer, fresher and better. Quail's system will instantly infuse ozone into your water through your designated faucets or washdown connections.

Your Quail Features

- Your system will add a significant kill factor for washing and rinsing meats, seafoods, produce, tools and surfaces by dissolving ozone in your water supply.
- Your produce, seafoods and meats will last longer when you use the QFW1800, 2800 or 3800 systems' optional wand to inject ozonated air directly into your packaging.
- Quail's self-diagnostic systems will make your operation hassle free, automatically adjusting for fluctuations in the system or environment.
- Your customer portal will provide you with real-time system monitoring and archived data.
- You can rely on automatic alarms to alert Quail Systems about your service needs.

Your Quail Benefits

- Eliminate your need to purchase, store, log or refill chemicals, as you produce ozone onsite.
- Prepare and clean your food and surfaces without leaving any residue.
- Improve leafy green hydration.
- Improve your products' freshness and quality by removing things that have negative effects on taste and smell.
- Save money and reduce waste by extending the shelf life of your meats, seafoods and produce.
- Prevent cross contamination by using it to disinfect surfaces.
- Lower operating costs by reducing clean-up time and reliance on chemicals.
- Improve your employees' health when they wash their hands in ozonated water.

Make the Quail Connection

Call 1-800-238-2548 or visit the website today to learn more about how Quail can help your business thrive.

Your food products... Safer, Fresher, Better.

Quail's Quality Food Preparation Series is the most reliable ozone system available on the market. It is built with industry leading ozone generators, triple filtration technology, system redundancy, reinforced fittings, and real time monitoring with self-diagnostics.



SYSTEM	QFW1800	QFW2800	QFW3800	QFW2500	QFW5000
ORP Levels	750-900	750-900	750-900	750-900	750-900
Ozone Concentration	.5 PPM - 2 PPM	.5 PPM - 2 PPM	.5 PPM - 2 PPM	2 PPM - 4 PPM	2 PPM - 4 PPM
Water Outlets	1	2	3	1 Main	1 Main
Optional Air Outlet	1	1	1	NA	NA
Water Flow Rate	1-3 GPM	1-5 GPM	1-5 GPM	Up to 25 GPM	Up to 50 GPM
Inlet Water Pressure	30-100 PSI	30-100 PSI	30-100 PSI	30-100 PSI	30-100 PSI
Air Supply	Ambient Air	Ambient Air	Ambient Air	Concentrated Oxygen	Concentrated Oxygen
Power Input	120 V	120 V	120 V	120 V	120 V & 208 V
Case Material	Stainless Steel	Stainless Steel	Stainless Steel	Powder Coated Steel	Powder Coated Steel
Inlet Connection	1/2" or 3/4" MNPT	3/4" MNPT	3/4" MNPT	1" - 2"	2"
Outlet Connection(s)	1/2" or 3/4" MNPT	1/2" or 3/4" MNPT	1/2" or 3/4" MNPT	1" - 2"	2"
Dimensions	20"W x 20"H x 9"D	20"W x 20"H x 9"D	20"W x 20"H x 9"D	36"W x 72"H x 36"D	36"W x 72"H x 36"D
Listings	NSF	NSF	NSF	NSF Pending	NSF Pending
Communications	LAN or Cellular	LAN or Cellular	LAN or Cellular	LAN or Cellular	LAN or Cellular