

EnozoPRO™ A0 Advantage

Professional-Grade Handheld Aqueous Ozone Spray Bottle

EnozoPRO gives you the industrial-strength sanitizing and cleaning power you need to keep your business running safely and smoothly in these uncertain times. Our on-demand aqueous ozone (A0), brought to you by our MIT scientists and engineers, replaces traditional chemical cleaners and sanitizers. Solve your delivery and inventory problems with water and the patented Enozo Technologies, Inc. ozone cell. Give your guests, residents, students, teachers, and teammates a safer and more sustainable solution. Put EnozoPRO and Mother Nature to work for you.

Replaces Traditional Cleaners and Sanitizers

- Enozo A0 cleans and sanitizes surfaces throughout a restaurant, specialty care facility, school, hotel or retail
- No harmful residue, just spray and wipe or spray and allow to dry; A0 reverts to water and air after killing pathogens
- Lightweight and durable spray bottle never loses sanitizing strength
- No worries over chemical delivery shortages or mix-ups
- Ideal for food-contact areas (GRAS), also effective as a stainless steel and glass cleaner, light degreaser, restroom cleanser, deodorizer, and for spots on carpet and upholstery; works on fungi like mold and mildew; won't harm stone or stainless surfaces

Fast and Effective On-Demand Sanitizing

- Cleans and sanitizes throughout your space
 - In 30 sec, **kills 99.9% of testing surrogate for Human Coronavirus SARS-CoV-2*** (the virus that causes CoVid-19 disease) (Kills pathogens fast)
 - In 30 sec, **kills 99.9% of E. coli, Staph a., Salmonella, Klebsiella pneumoniae, and Enterobacter aerogenes**
 - In 30 sec, **kills 99.999% of E. coli and Staph a.** on food contact surface
 - Kills bacteria that cause odors

Lightweight, Durable and Simple to Use

- Enozo A0 on-demand, just fill and gently press the trigger to draw water through the patented electrolytic diamond cell
- Tiny trigger-activated pump draws tap water across a patented electrolytic diamond cell to create Enozo A0
- LEDs show it's making A0 or when to charge the battery

Saves Time and Money

- EnozoPRO produces sanitizing A0 on demand - no harmful chemicals to pour or test; no packets to mix; no special 'extras' or stabilizers
- Use throughout a facility - no switching from one bottle to another
- About 1 gal of sanitizing solution per battery charge
- Up to 5,000, 14 oz refills from one bottle; about 545 gal of sanitizer replaces hundreds of bottles of traditional chemicals

DISCLAIMER: The Enozo aqueous ozone spray bottle (also branded O3WW) is classified as pesticidal device under the EPA regulations. It has demonstrated effectiveness against viruses similar to SARS-CoV-2 (the virus causing CoVid-19) on hard non-porous surfaces employing test methods recognized as scientifically valid in the field. However, it is important to note that unlike chemical pesticides, EPA does not routinely review the safety or efficacy of pesticidal devices, and therefore has not confirmed whether, or under what circumstances, such products might be effective against the spread of COVID-19.



Clean and Sanitize On-Demand

Restaurant and Food Services

- Front-of-house; food-prep areas; dining areas; menus; drink station; surfaces and utensils
- Produce and meat stays fresh longer; GRAS and organic food approved
- Reduces mildew on outside surfaces

Specialty Care, Medical & Dental

- Welcome/reception desk surfaces
- Mobility assist rails; PT benches
- Dining and convenience area surfaces
- Waiting rooms and living areas
- Patient rooms and restrooms, nurses and observation stations.

Schools

- Classroom and library desks and tables; dry erase boards
- Shared screens and keyboards
- Hallway walls and floors; doors, knobs and lockers; restrooms
- Cafeteria prep and service areas; seating and tables
- Play equipment and aquariums

Retail Stores

- Countertops; phones and radios; welcome desks; dressing rooms; windows and display cases

Hotels, Fitness and Transit

- Reception areas, seating, meeting rooms, conference and office areas
- Screens and keyboards, desk phones, doorknobs, locks, windows and mirrors
- Fitness center mats, equipment, free weights, lockers and more
- Seats, tables, seat belts, lavatories and doors

Specifications

- To clean, spray and wipe; to sanitize, spray again and let sit for 30 seconds then air dry or wipe with a clean, dry cloth
- Dispenses about one gallon of sanitizing solution per battery charge (10 waterreservoir fills); 70,000 oz. (equal to 5000 refills) per battery life
- LED indicates bottle is producing aqueous ozone or needs to be charged
- Weight: 2 lb. (0.9 kg)
- Dimensions: 4" x 4" x 10" (10 cm x 10 cm x 25 cm)
- Water Reservoir Capacity: 14 oz. (400 ml)
- Water Temperature: 40°F (4°C)-104°F (40°C)
- Rechargeable Battery: Lithium Ion 7.4V 1.8 Amp-hr; battery Charger: 100-240 AC 50/60 Hz
- Warranty: 2-year replacement
- Certifications & Standards:
 - UL / CSA; FCC; ROHS
 - USEPA Est. No. 09373-MA-001
 - Green Seal® Certified GS-37, GS-53
 - Ozone exposure levels below OSHA PEL and STEL when used as directed

Environmentally Friendly – Green Seal® Certified

- Supports a safer and more sustainable sanitizing practice
- Replaces synthetic chemicals; helps avoid harmful mix ups
- Enozo A0 from tap water and electricity -- okay on any surface that can get damp



• www.enozo.com/S3152 Enozo A0 Spray Efficacy Summary v02

For more on Enozo's family of aqueous ozone products, visit us at www.enozo.com or contact our distributor partner in your area.

Conformity to Food Contact Standards

Ozone is an FDA, USDA and USDA Organic approved antimicrobial food additive. Aqueous ozone is generally regarded as safe (GRAS) by the EPA and may be safely used in the treatment, storage, and processing of foods, including meat and poultry as described in **USDA 21 CFR § 173.368**. The A0 produced by the EnozoPro device may be used as an antimicrobial. The EnozoPRO A0 Spray Bottle complies with the **2017 U.S. FDA Food Code** for use as a no-rinse Food Contact Surface Sanitizer. The device is in conformity with supporting EPA requirements under OCSPP 810.2300 using modified AOAC 960.09 protocol when used as directed.

www.enozo.com/S3157 Enozo USDA Declaration of Conformity
www.enozo.com/S3158 Enozo Food Code Declaration of Conformity