

FUMIGATION MACHINE





DESIGNED AND MFG BY
ECOCARE TECHNOLOGIES PVT LTD.





FUMIGATION MACHINE

TO REDUCE AIRBORNE ORGANISM

Fogging for the disinfection of Food Processing, Beverage, Dairy Plants areas to increase shelf-life of the products and cross contamination to the products!



Fogging is a technique in which the **DISINFECTANT** is sprayed in an area with the help of SPRAY Dispensing Machine and specially designed nozzles. This is called **Ultra Low Volume Fogging**.

Unique Product and Performance

Generates vapor of oxidizing free radicals out of H_2O_2 .

Gas like diffusion.

High volume of aerosol output.

Large area coverage with complete coverage accuracy.

Four directions projection of aerosols up to 40 ft.

Shorter treatment time & treats more rooms without stopping.

Maintenance free.

3D aerosol contact, very thin film deposition.

Robust, least maintenance & long lasting.

Completely kills viruses, bacteria and spores.

bit.ly/ecocarevideos

The purpose of fogging is to increase the possibility of contact between the disinfectant solution and air spaces, especially those that are otherwise difficult to reach.



Typically, fogging takes between 30-60 minutes followed by a 'settling period' of at least 1 hour before it is safe to re-enter the area. This means there is potentially an extended contact time for microbiological action, which can increase the efficacy. Independent Food Industry research has shown that disinfectants based on Hydrogen peroxide can be applied for the deactivation of a large variety of pathogenic microorganisms. It also deactivates viruses & spores.

Specifications

Air Operated	Pressure Bar 6-8
Length	2 ft
Width	2 ft
Height	5 ft with Adjustable Height up-to 9 ft
MOC	SS 304
Warranty	2 Years
Spares Availab	le

Available Imported Foggers For Small Areas

