



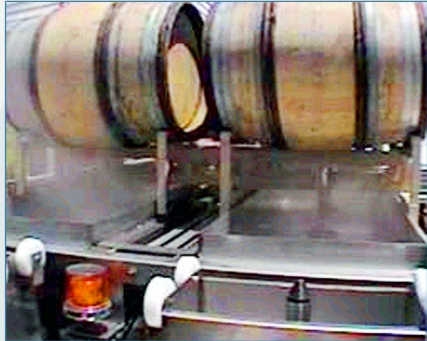
mPact-45 - Recirculating Cold Water Cleaning Antimicrobial System

The mPact-45 is a centralized antimicrobial system designed for multiple food safety intervention points within food and beverage processing facilities. The system packs additional ozone capacity for tougher sanitation applications or larger processing facilities. The mPact-45 also handles the additional sanitation capacity requirements for direct product treatment.

mPact™ Cleaning Antimicrobial Systems provide multi-surface cleaning and sanitation for wettable food processing equipment; walls and floors; drains and chutes; tanks, barrels and totes, or product flumes; etc. Application designs for existing CIP system conversions, and attachments for application within enclosed containers/tanks, are also available.

AMFIL's installed base of centralized systems provide primary or additional points of intervention for manufacturing reliability and food safety. The system can be used for in process intervention sanitation or direct product treatment without additional labeling requirements.

The mPact-45 uses cold water and recirculates at 45 GPM. Choice of polypropylene or stainless steel circulation tanks is determined by application.



One Ozone System = Multiple Applications CIP, Barrel Washing, and Surface Sanitation

An engineered and fully integrated mPact™ centralized ozone system is the most economical choice for wineries requiring multiple ozone applications. As opposed to purchasing multiple mobile systems, with a centralized ozone system, a winery can link their bottling CIP, barrel washing lines, and cellar surface sanitation to a single ozone source.

Specifications

Ozone Section	
Ozone Output	45.0 grams/hr
Ozone Concentration	2.0-5.0 PPM
Water Flow Rate	45.0 GPM
General System	Power Requirements
Ozone Generator	120V, 60Hz, 20A
Recirculation Pump	240V, 60Hz, 15A
Supply Water Temp.	40F - 80F
Supply Water Flow	50 GPM (min)
Dissolved O ₃ Controller	Electrochemical

