

PROFESSIONAL OZONE & UV TECHNOLOGIES

Product Catalogue

Food safety, built into the prep line.

Edition 2026

www.proozon.com.tr

EDITION 2026

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ABOUT PROZON

Opening the doors to a healthier life.

Prozon is a Turkish manufacturer of professional ozone and UV technologies, founded and led by Tuncer Ak. From our base in Antalya we design, produce and service hygiene systems for the food industry and professional kitchens.



From ozone generators to the complete kitchen line

Our team has served the sector for many years with air, water and surface ozone systems for hotels, hospitals, public institutions and food producers. That experience led to a new idea: instead of adding a disinfection device to the kitchen, build ozone into the equipment where food is actually prepared. Today the Prozon range covers the whole route of the product — from the wash basin and the thawing line to the cutting board cabinet and the cold room.

MISSION

To be the best in our field and to deliver unconditional customer satisfaction through a wide product range, innovative engineering and dependable technical service.

VISION

To bring chemical-free, environmentally friendly ozone technology to institutions and individuals everywhere, for a healthy life and a healthy environment.

Antalya
Headquarters and production, Türkiye

55
provinces in the service network

AISI 304
stainless-steel manufacturing

CE · TSE
certified production and service

OZONE TECHNOLOGY

Three oxygen atoms. One of nature's strongest disinfectants.

Ozone (O_3) is a naturally occurring form of oxygen and a powerful oxidant. It destroys micro-organisms on contact and then turns back into the oxygen it was made from.

01

Generated on site

The integrated generator produces ozone from oxygen in the air. There is nothing to store, dose or refill.

02

Dissolved in water

Ozone is injected into the wash water, where it oxidises bacteria, viruses, moulds and pesticide residues on contact.

03

Back to oxygen

Unused ozone naturally reverts to oxygen. No chemical residue is left, and taste and smell stay unchanged.

Six measurable gains for your kitchen.

99.9% disinfection
Ozonated water acts on bacteria, viruses and moulds on food surfaces.

Fewer pesticide residues
Ozone helps break down agricultural chemical residues on fruit and vegetables.

Longer shelf life
Lower microbial load slows spoilage and keeps produce fresh for longer.

Odour control
Heavy odours from fish, poultry and offal are neutralised at molecular level.

No chemical residue
Nothing is added to the water except ozone, which turns back into oxygen.

No cross-contamination
Dedicated colour-coded stations keep food groups physically separated.

Ozone compared with chemical washing

	Ozone	Chemical disinfectants
Residue on food	None — reverts to oxygen	Rinsing required
Supply	Generated on site from air	Purchased, stored and dosed
Taste and smell	Unchanged	Risk of chemical odour
Odour removal	Yes	Limited
Waste water	No added chemicals	Chemical load

THE PROZON COLOUR SYSTEM

One station per food group. Four colours. No cross-contamination.

Each preparation station is dedicated to a single food group and identified by the colour of its cutting board — the same HACCP logic your team already works with.



GREEN

Vegetables, fruit & leafy greens

Sorting, ozonated washing and cutting on one bench, with waste dropping straight into the container below.



BLUE

Fish & seafood

Safe thawing under running ozonated water, followed by cleaning and portioning on the same line.



YELLOW

Poultry

Controlled thawing in flowing ozonated water and a dedicated cutting surface for raw poultry.



RED

Offal

A deep ozone wash basin and a red-coded board for the most demanding products in the kitchen.



PREPARATION STATIONS GREEN

Ozone Vegetable Washing & Preparation Station

Sort, wash, cut and disinfect vegetables, fruit and greens on one bench.

The green-coded station brings dirty sorting, ozonated washing and cutting together at a single point. Waste drops through the board chute into the container below, while the integrated ozone system disinfects produce in the basin. The result is faster preparation, less movement in the kitchen and no cross-contamination.

KEY FEATURES

- ✓ Integrated ozonated-water generator — no external equipment required
- ✓ Green colour-coded cutting board with waste chute to a GN container
- ✓ Deep wash basin with perforated strainer base
- ✓ Digital touch control panel with timer
- ✓ Mixer tap and spiral hose spray gun for rinsing
- ✓ Knife holder and under-bench GN storage

SPECIFICATIONS

Food group
Vegetables, fruit, leafy greens

Colour code
Green

Body
AISI 304 stainless steel

Ozone system
Integrated ozonated-water generator

Control
Digital touch panel

Dimensions
Built to project dimensions







PREPARATION STATIONS BLUE

Ozone Fish Preparation Station

Safe thawing under running ozonated water, with cleaning and portioning on the same line.

The blue-coded station is designed for fish and seafood. Frozen product is thawed under running ozonated water, then cleaned and cut on a long blue board with waste chutes at both ends. Ozone neutralises odours and reduces the microbial load throughout the process.

KEY FEATURES

- ✓ Professional thawing in flowing ozonated water
- ✓ Long blue colour-coded cutting board with two waste chutes
- ✓ Thawing basin with perforated drain plate
- ✓ Digital touch control panel with timer
- ✓ Spiral hose spray gun for scaling and rinsing
- ✓ Under-bench GN containers for product and waste

SPECIFICATIONS

Food group
Fish & seafood

Colour code
Blue

Body
AISI 304 stainless steel

Ozone system
Integrated, running-water thawing

Control
Digital touch panel

Dimensions
Built to project dimensions







PREPARATION STATIONS YELLOW

Ozone Poultry Preparation Station

Controlled thawing in flowing ozonated water and a dedicated surface for raw poultry.

The yellow-coded station keeps raw poultry on its own line from thawing to portioning. Product is thawed in flowing ozonated water and prepared on a yellow board, so one of the highest-risk food groups never shares a surface with anything else.

KEY FEATURES

- ✓ Professional thawing in flowing ozonated water
- ✓ Yellow colour-coded cutting board with waste chutes
- ✓ Thawing basin with perforated drain plate
- ✓ Digital touch control panel with timer
- ✓ Spiral hose spray gun for rinsing
- ✓ Under-bench GN containers for product and waste

SPECIFICATIONS

Food group
Poultry

Colour code
Yellow

Body
AISI 304 stainless steel

Ozone system
Integrated, running-water thawing

Control
Digital touch panel

Dimensions
Built to project dimensions







PREPARATION STATIONS RED

Ozone Offal Washing & Preparation Station

A deep ozone wash basin and a red-coded board for the most demanding products.

The red-coded station washes and prepares offal with a strong ozone cycle. A hinged board covers a large-capacity basin, and a second basin with tap and spray gun handles rinsing. Ozone breaks down heavy odours and lowers the microbial load before the product reaches the cooking line.

KEY FEATURES

- ✓ Integrated ozonated-water generator
- ✓ Large-capacity ozone wash basin under a hinged red board
- ✓ Micro-bubble washing for thorough, gentle cleaning
- ✓ Digital touch control panel with timer
- ✓ Mixer tap and spiral hose spray gun
- ✓ Perforated GN basket below the rinse basin

SPECIFICATIONS

Food group
Offal

Colour code
Red

Body
AISI 304 stainless steel

Ozone system
Integrated, micro-bubble wash basin

Control
Digital touch panel

Dimensions
Built to project dimensions







WASHING SYSTEMS

Industrial Ozone Vegetable Washer

A double-tank washer that cleans and disinfects large volumes with air-agitated ozonated water.

The industrial washer combines vigorous air-bubble agitation with ozonated water in two independent tanks. Soil is lifted off the produce while ozone oxidises micro-organisms and helps break down pesticide residues. A hinged lid, spray nozzles and a digital control panel make it a complete washing point for high-volume kitchens.

KEY FEATURES

- ✓ Double-tank design for continuous work
- ✓ Air-bubble agitation with ozonated water
- ✓ Water spray nozzles and spiral hose spray gun
- ✓ Hinged safety lid
- ✓ Digital control panel with programmable timer
- ✓ Adjustable feet and AISI 304 stainless-steel body

SPECIFICATIONS

Models
PR.OW100C-G2 / PR.OW180C-G2

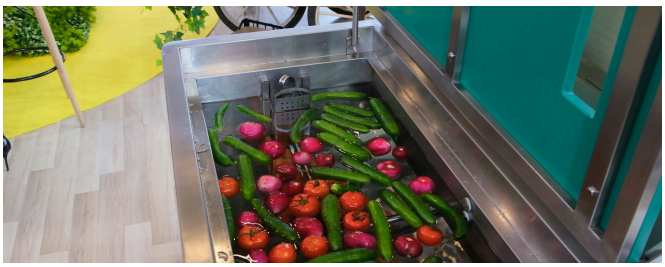
Tanks
Double tank

Washing
Air-bubble agitation + ozonated water

Body
AISI 304 stainless steel

Control
Digital control panel

Production
Standard models and custom builds







WATER & ICE SANITATION

Ozone Water Sanitation Unit

A wall-mounted unit that ozonates the water of any existing sink or basin.

The compact wall-mounted unit connects to an existing water line and delivers ozonated water straight to the sink. It is the quickest way to add ozone disinfection to a kitchen without changing the bench layout — for washing produce, rinsing equipment or sanitising surfaces.

KEY FEATURES

- ✓ High-capacity ozone output
- ✓ Easy connection to existing water lines
- ✓ Digital timer and control panel
- ✓ Stainless-steel industrial housing
- ✓ Automatic, safe operation
- ✓ Wall mounting saves bench space

SPECIFICATIONS

Model
PR.OD3G

Installation
Wall-mounted, on the water line

Housing
Stainless steel

Control
Digital timer and control panel

Use
Produce washing, rinsing, surface sanitation







WATER & ICE SANITATION

Ice Machine Disinfection System

Ozone-treated water for clean ice and a clean ice machine.

Connected to the water supply of the ice machine, the system disinfects the water before it freezes and keeps the inner surfaces of the machine free of biofilm. Ice stays hygienic in storage and at the point of service, and cleaner heat-exchange surfaces help the machine run more efficiently.

KEY FEATURES

- ✓ Ozone treatment of the ice-making water
- ✓ Helps prevent biofilm on internal surfaces
- ✓ Reduces cross-contamination in storage and service
- ✓ Cleaner coils support energy efficiency
- ✓ Residue-free: ozone reverts to oxygen
- ✓ Lower maintenance and longer machine life

SPECIFICATIONS

Installation
On the ice machine water supply

Housing
Stainless steel

Control
Digital timer and control panel

Use
Ice machines in kitchens, bars and fish counters







STORAGE & EQUIPMENT HYGIENE

Cold Room Ozone Disinfector

Continuous protection for stored food: lower microbial load, less ethylene, no odours.

Installed in the cold room, the disinfector releases ozone on a programmed cycle. It reduces bacteria, moulds and viruses in the air and on surfaces, neutralises ethylene gas that accelerates ripening, and removes accumulated odours — extending storage life without leaving any residue on the product.

KEY FEATURES

- ✓ Reduces bacteria, moulds and viruses in air and on surfaces
- ✓ Neutralises ethylene to slow spoilage
- ✓ Removes odours and volatile compounds
- ✓ Programmable timer for automatic operation
- ✓ Residue-free natural oxidation
- ✓ Energy-saving, low-maintenance design

SPECIFICATIONS

Installation	Inside cold rooms and storage areas
Housing	Stainless steel
Control	Programmable timer
Use	Fruit, vegetables, meat, fish and dairy storage







STORAGE & EQUIPMENT HYGIENE

Ozone Cutting Board & Utensil Disinfection Cabinet

A closed ozone cabinet for colour-coded boards, colanders and ladles.

After washing, cutting boards, colanders and utensils are placed in the cabinet and disinfected with ozone on a timed cycle. Racks keep each colour-coded board separate and upright so every surface is exposed, and equipment stays protected until it is needed again.

KEY FEATURES

- ✓ Timed ozone disinfection cycle
- ✓ Racks for colour-coded cutting boards
- ✓ Hanging rails for ladles, skimmers and colanders
- ✓ Digital timer display
- ✓ Double-door AISI 304 stainless-steel body
- ✓ Mobile version on castors

SPECIFICATIONS

Load
Cutting boards, colanders, ladles, utensils

Body
AISI 304 stainless steel

Control
Digital timer

Dimensions
Built to project dimensions







AIR & GENERAL-PURPOSE OZONE

General-Purpose Ozone Air Systems

Cabinet systems and portable generators for rooms, surfaces and equipment.

Beyond the kitchen line, Prozon supplies ozone air disinfection cabinets and a full series of portable generators. They are used to disinfect and deodorise rooms, vehicles, storage areas and equipment, and to support hygiene routines wherever water-based treatment is not practical.

KEY FEATURES

- ✓ Cabinet-type ozone air disinfection systems
- ✓ Portable stainless-steel ozone generators
- ✓ Adjustable output and timer
- ✓ Odour removal for rooms, vehicles and storage areas
- ✓ Wall-mounted and mobile versions
- ✓ Supported by the Prozon service network

SPECIFICATIONS

Generator series
PRO-1GR · PRO-5GR · PRO-8GR · PRO-10GR · PRO-20GR

Housing
Stainless steel

Control
Timer and output adjustment

Use
Rooms, vehicles, storage areas, equipment





QUALITY & SERVICE

A manufacturer that stays with you after delivery.

Prozon designs and produces its own systems and supports them with an authorised service network.

Certified production
CE-marked systems and TSE-approved service.

AISI 304 stainless steel
Food-grade construction for intensive daily use.

24/7 technical support
Fast response and rapid spare-part supply.

Machine & system warranty
Comprehensive cover for every installation.

Chosen by hotels, hospitals and public institutions.

Barut Hotels	TUI Blue	TUI Magic Life
Akra Hotels	Salamis Bay Conti	Akdeniz Üniversitesi Hastanesi
Antalya Büyükşehir Belediyesi	Antalya İl Sağlık Müdürlüğü	Afyon Kocatepe Üniversitesi
Shell Aviation	Havaş	Keçicik Süt Ürünleri

CONTACT

Planning a new kitchen or upgrading a line?

Tell us your daily volumes and food groups. We will configure the right stations and send you a proposal.

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Performance figures are manufacturer declarations. Actual results depend on application conditions, contact time and water quality.