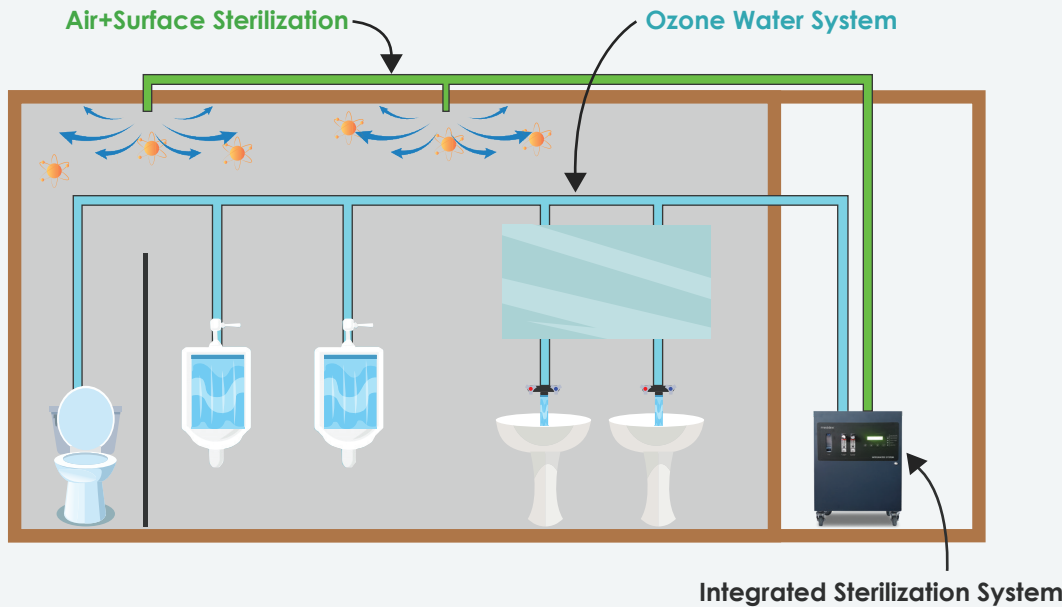


Integrated Sterilization System

Integrated **air**, **surface** and **water** sterilization systems are leading the way into the future.



Medklinn's state-of-the-art Cerafusion™ Technology infuses controlled levels of ozone directly into existing water system and indoor environment, making simultaneous, instant and continuous sterilization of all surfaces and air a reality. Smoking, cooking and remnant food odours, lingering unhygienic stench and mouldy smell are eliminated from any indoor space.

Microorganisms such as bacteria and mould can be eliminated from any surface ranging from cooking counters and utensils to lavatories and basins. Costs for hot water and manpower are dramatically reduced while hygiene and safety are improved significantly. MedKlinn is the leading authority in integrated sterilization solutions for commercial buildings, hotels, F&B outlets, supermarkets, shopping malls, schools, convention centres and other indoor environments.



Air+Surface Sterilizer

- Removes unpleasant odour
- Reduces cross infection
- Eliminates bacteria, viruses and mould
- Eliminates both airborne and surface-bound pollutants



Ozone Water System

- Disinfects and deodorizes surfaces without hot water
- Eliminates bacteria, viruses and mould
- Removes and prevents biofilm build-up
- Dissolves oil and grease

Applications

Public Washrooms



Medklinn Air+Surface sterilizer works 24/7 to remove unpleasant smells like urine and cigarette smell.



Medklinn Ozone Water is channeled directly into the incoming water source to immediately disinfect and deodorize every time the toilet is used.

F&B Outlets



In the dining area, Medklinn Air+Surface Sterilizer continuously oxidizes bad smells contributed by remnant food, smoking, air-conditioners, carpets and other furnishings.



In the kitchen, Medklinn Ozone Water is channeled into all water supply outlets – enabling effective general cleaning of counters, floors and drains without hot water, and cleaning of fresh produce, seafood, poultry and meat.

Supermarkets



A supermarket devoid of bad smells, especially from the fresh seafood and meat sections, gives customers the best shopping experience. MedKlinn Air+Surface sterilizer cleans 24/7 to give your customers the best air quality imaginable!



Medklinn Ozone Water not only disinfects effectively without hot water, it is also FDA and USDA-approved to be used on both food and non-food surfaces. Besides general cleaning, it can be used to wash fruits and vegetables, seafood, poultry and meat to eliminate pathogens and pesticides.

