

ICEZONE



CONTINUOUS AUTOMATED ICE MACHINE HYGIENE FOR COMMERCIAL KITCHENS

Icezone works around the clock to help keep ice machines cleaner for longer, reduce manual cleaning, and support reliable ice production, quietly and automatically with minimal maintenance.



Reduce Cleaning
Frequency by up to
50%



Minimal
Maintenance



24/7 Automated
Operation



Enhance Ice
Hygiene



Increase Machine
Lifespan by up to
30%

CLEANER ICE. LESS MAINTENANCE. GREATER PEACE OF MIND.

Trusted by leading brands across foodservice and hospitality, Icezone delivers dependable ice machine hygiene every day.



UVGI technology
eliminates 99.99%
harmful bacteria,
mold, and slime



HOW ICEZONE WORKS

- 1 Releases Photoplasma™**
Photoplasma™ is released at the water outlet inside the ice machine.
- 2 Circulates Throughout**
Photoplasma™ and UVGI tech work together to reduce build-up and enhance hygiene inside the machine
- 3 Continuously Protects**
The system continuously recirculates Photoplasma™ in a closed loop.



SUPPORTING BETTER STANDARDS IN FOOD SAFETY & HYGIENE



WHY BUSINESSES CHOOSE ICEZONE

- Consistently better ice hygiene
- Reduce customer complaints
- Operates continuously
- Minimal intervention
- Supports hygiene standards
- Reduces service callouts & downtime