

Latest Hygiene Solutions



In light of the Covid-19 Pandemic, today all Hotels, Restaurants, Malls, Offices are looking for a suitable solution to keep their guest and staff safe and carry on their business as smoothly as possible. We at **FROZCULINA Tech Services** is offering technologically advanced latest solutions which will help you keep your work place sterilized and secured for people and convenient for operations.

Sanitization Booth

These can be installed at the entrance of Hotels, Restaurants, Malls, Showrooms, Offices, Factories, Schools, Colleges, Residential Societies. We are using most trusted recommended Herbal disinfectant (Optional) in our sanitization booth.

- Mist Spraying Nozzle
- Most Sturdy & Easy to install
- 100% Non-Toxic Disinfectant (Optional)
- Suitable for continuous movement of people
- Suitable for outdoor installation
- Suitable for Human Body
- Removes Germs, Bacteria & Viruses
- Reduces the chance of Infection
- Does not get affected by Weather
- Automation of Operation (Optional)



Description	Details	Description	Details
Size (LxWxH)	4 x 4 x 7.5 Feet	Spray Nozzle MOC	Brass / SS
Base Material	18G GI Frame	Piping Details	½" UPVC
Framing Details	Aluminium Extruded Frame Work	Storage Tank Details	150 Ltrs. – Plastic Tank.
Side & Top Wall Details	25 mm Thk. Puff Panels	Liquid Consumption (Ltr./Hr.)	60 Ltr./Hr.
Puff Panel MOC	24G PPGI	Liquid consumption per person	160 ml/Person
Pump Details	0.5 HP, 230V, 1 Ph., 50 Hz. Crompton / Eq.	Chemical Used	Optional - 100% Non-Toxic Herbal Disinfectant Liquid Solvent.

Sterilization of Tableware

Having taken care of Guests at entrance, the next challenge for restaurants and canteens is to sterilize their serving dishes, crockery, cutlery and glassware. We are happy to present yet another cutting edge product that can be very comforting to your guests and in turn make you stand out from the crowd. The Butler tableware sterilizers are a handy piece of equipment that can be prominently displayed in the dining area, in full view of your guests so that they are reassured of the high standards of hygiene you follow.

Crockery & Cutlery Sterilizers



Cutting edge 3 in 1 technology



- * Combines 3 technologies of UV Light + Ozone + Infrared
- * Comprehensive disinfection of your glassware, crockery, cutlery and other dishes
- * Durable all stainless steel construction with an elegant black door frame that allows for it to be displayed as 'front of the house' equipment
- * Two separate compartments with independent doors for easy segregation of dishes
- * Interiors are made with high quality stainless steel 'SS 304' grade
- * Digital control panel
- * Sturdy legs



Butler AutoClean tableware sterilisers should not be confused with ordinary hot air circulating disinfectants that wouldn't quite measure up to today's hygiene needs. They combine three technologies of UV+Ozone+Infrared that work in tandem for pre-defined cycles to comprehensively disinfect your glassware, crockery, cutlery and other dishes made from porcelain, wood, metal, glass or plastic provided they can withstand the maximum cabinet temperature. The tableware comes out sparkling clean with no stain marks. The main control system is composed of advanced microcomputer integrated circuit which precisely controls the alternate working frequency of each mechanism. The ozonation stops automatically when the door is opened.

Guest Hygiene

Restaurants, hotels, clubs, salons and business lounges are now ready for exploring technological interventions that may enhance guest hygiene perceptibly at all the touch points with their guests.

UV Warm Wipe Sterilizers

With Butler UV Sterilizers you can now treat wet towels with ultra violet light and high temperature and present healthier, cleaner and disinfected towels to your customers. UV sanitising function kills up to 99.9% of bacteria. For best results, place facial/hand towels on the wire rack, suitably rolled up after pre-soaking and wringing them out. They are also designed to kill germs and allow sterilization of masks. Ideal for restaurants, salons, business lounges, meeting rooms and other health care applications.

- Use of UV & high temperature ensures comprehensive cleaning, warming and disinfection
- Equipped with water tray and interior towel rack
- Warms towels up to 75 °C
- Holds up to 70 facial/hand towels
- Sterilization time: 25 minutes
- The UV light automatically switches off in case the door is opened



UVS-20



Technical Specification:

Model	Doors	Voltage	Power (W)	Volume (L)	Load Capacity Of Each Shelf (Kg)	Preservation Temp. (°C)	Ozone Concentration (MG)	Sterilization Time (m)	Size WxDxH (mm)
CCS-5	2	220V, 50 Hz, 1 Ph.	900	500	15	60	740	60	700x650x1815
Model	Size WxDxH (mm)	Voltage	Power (W)		Temperature (°C)	Capacity		Weight (Kg)	
			Heating	Sterilization		(L)	Towels		
USV-20	450x285x330	220V, 50Hz, 1 Ph.	180	6	75 °C ± 10 °C	20	Approx. 70	7.5	

Sanitization of Fruits & Vegetables

Guests in hotels, restaurants, clubs and staff canteens are likely to feel more at home if they are assured about how the raw food is handled, treated and cleansed in their kitchens. Therefore open kitchens or videographed depiction of the working kitchens are now the flavour of many who are proactive.

Ozone Fruit & Vegetable Disinfectors



OFVD-1200



Butler AutoClean Washers have a unique capability to disinfect fruits & vegetables thanks to an advanced ozonating process that generates active oxygen which dissolves in water. This generates large amount of OH ions turning the water alkaline thereby sterilizing and decomposing harmful substances such as clenbuterol.

- Soft leafy vegetables like cabbage, spinach and lettuce can be effectively cleansed in about 10 minutes
- Relatively firm vegetables like potatoes, tomatoes, cauliflower, peppers, beans etc., can be effectively cleansed in about 8 minutes
- For fruits like apples, pears, grapes, peaches and strawberries effective cleansing can be accomplished in barely 5 minutes
- Ergonomically placed control panel on the back splash with temperature display
- Water temperature can be scaled up to 25 degree C in winters for optimum results

Technical Specification:

Model	Size WxDxH (mm)	Washing Power	Washing & Heating Power	Voltage	Vegetable Qty.	Fruits Qty.	Net Weight
OFVD-1200	1200x800x970 + 180	550W, 1 Ph.	3.6 Kw, 1 Ph.	220V, 50 Hz, 1 Ph.	> 100 Kg	> 150 Kg	92 Kg

Hands-Free Dispensing

Offices and commercial organisations are beginning to explore how they can avoid multiple contacts to surfaces that are often used. One such product is a bottled water dispenser. Making it hands-free is a sure winner in the 'new normal'.

Foot Press Water Dispensers

Experience, hygiene, style and convenience, all in one smart package with the 'hands free' water dispensers from Trufrost. Ideal for offices, showrooms, restaurants reception areas and even homes, you get pure water either hot, cold or at ambient temperature dispensed at the press of your foot.

- Hot and Cold and ambient water option
- Food operated mechanism ensure hygiene
- LED indicators
- Compact design
- CFC Free Refrigerant



FP-BWD



NA-02

Touch Free Foot Press Sanitizer Stand

- Hand Touch-Free Foot Operated
- 39" Height
- White Powder coated
- Can be Dismantled
- Weight: 4.25 Kg
- Package Size: 39"x105"4"
- Boxed Packed: 2 Pcs. per Box
- Package Weight: 9 Kg

Easy to operate with any size of Dispenser Pump Bottle

Hands Free Wash Basin (HFWB)

The Hands Free Wash Basin is built to be Hands-free and assures safety in all environment. HFWB is equipped with Stainless Steel Sink, Faucet head & Soap Dispenser. Foot paddle operations make it convenient for users and provides a sterile wash station for many to use without the fear of acquiring infection through touching infected surfaces.

- Soap and Water dispensing with foot paddle operations.
- Hands free operations ensuring no spread of infection to other people using it.
- Large sink enables easier hand movement and spotless scrubbing of hands.
- Direct inlet water connection and no tank required (option of unit with 120L tank also available where)
- Preferred choice of Scientists and Microbiologists for all places that require hygiene.
- Stainless Steel Construction easy to clean, non-porous, and corrosion resistant, even when repeatedly sanitized with harsh chemicals.
- Stainless steel construction with continuous welded compartments gives a very aesthetic look
Drainage system to ensure proper waste disposal



Use: Hands Free Basin for sterilization can be used in all public places.

Construction: Stainless Steel - hence unit can be repeatedly cleaned with chemicals without corroding the unit.

Connection: Direct inlet water connection without any tank (Option: unit with 120L of SS water tank also available).

Basin Size: (LxWxH) 24" x 24" x 12"

Weight: 12 Kgs.

Operations: Manual - No Electricity Needed.

UV Disinfection Chambers.



UV Disinfection Tower:

- Height: 2 Feet
- 18 W - UV Tube - C type
- Auto Off Timer
- Digital Display
- Buzzer Indication
- Safety Timer
- Grid for UV Tubes
- 4 Wheels for easy moving
- Option of Single & Double Tube.