

SM 660/0³ Dual Purpose Ozone Generator

For Air & Water Sterilization



Air: 15g/h | Water: 600mg/h | LCD Display | Programmable Cycle

Technical Specifications

- Air mode ozone output: 15g/h
- Water mode ozone output: 600mg/h
- Voltage: 110V~120V/60Hz ,220V~240V/ 50Hz
- Power: 80W



Features

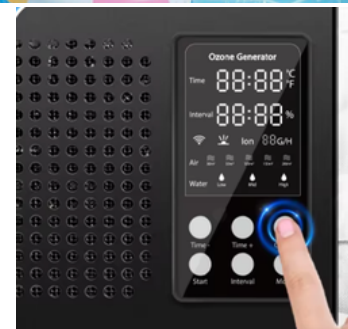
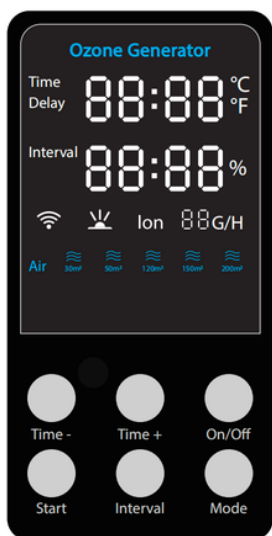
- 5 air modes
- 3 water modes
- Timer (10 mins-4hrs)
- Delay start
- LCD display
- humidity&temperature display
- Wifi control
- programmable cycle mode

Level	Default Time	Adjustable Range
Low	00:30	00:10-02:00
Medium	00:30	00:10-02:00
High	00:30	00:10-02:00

Applicable Area	Default Time	Adjustable Range
10-30m ²	00:10	00:10-04:00
30-50m ²	00:30	00:10-04:00
60-120m ²	01:00	00:10-04:00
120-150m ²	01:30	00:10-04:00
150-200m ²	02:00	00:10-04:00

Packaging details

- Inner box: 30X28X28cm 4.1kg
- Outer box:53X30X29cm 8kg



SM 660/O₃ Dual Purpose Ozone Generator

Air Sterilization + Water Sterilization



One Device · Two Modes · Complete Decontamination

Ozonized Water Model SM 660/O₃ Produced by Soma Medical Malaysia. Provides high-concentration ozonized water technology for the effective decontamination of vegetables, fruits, meat, and seafood.

Our advanced ozone (O₃) treatment assists in mitigating commonly found contaminants such as bacteria, viruses, mold, yeast, odours, organic residues, and certain pesticide residues without leaving harmful chemical traces behind.

Suitable for food preparation and processing environments, ozonized water helps:

- Reduce microbial contamination
- Improve hygiene standards
- Neutralize unpleasant odours
- Assist in removing surface residues
- Prolong freshness and shelf life
- Reduce cross-contamination risks

Unlike conventional chemical disinfectants, ozone naturally reverts back to oxygen after treatment, making it an environmentally friendly and residue-free solution for modern food hygiene and safety applications.

