

Fresh Preservation Technology

BLUEZONE®

MODEL 2400 for Large Walk-In Coolers

Eliminates mold, bacteria, odors, flavor transfer, and the chemicals that cause over-ripening in fruits and vegetables

- Extends shelf life of fresh produce
- Reduces mold and other microbes
- Minimizes waste
- Eliminates odors
- Eliminates flavor transfer among foods

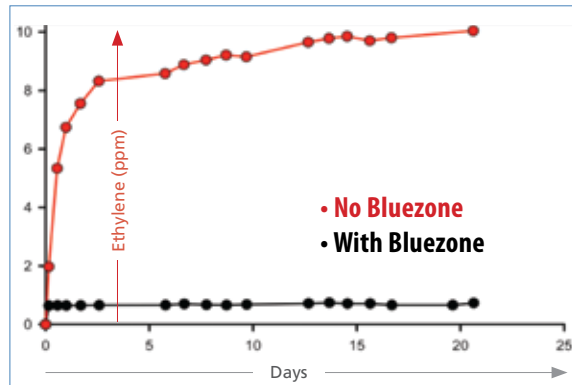
UNIQUE, PATENTED TECHNOLOGY

Developed initially for the United States Army, Primaira's Bluezone® strips microbes, ethylene, hydrocarbons, odors and other contaminants from the atmosphere. Its positive effect on produce quality and storage life has been demonstrated for use in transport containers, cold storage rooms, walk-in refrigerators, reach-in refrigerators and general food storage areas. It is a self-contained, rugged, low cost, low power, air cleaning technology.

ETHYLENE CONTROL INCREASES SHELF LIFE AND PRESERVES QUALITY OF FRESH FRUITS AND VEGETABLES

The Bluezone® freshness enhancement technology works by removing ethylene, a naturally occurring plant hormone emitted by many fruits and vegetables, and microbial load from the atmosphere of refrigerated containers. By removing ethylene safely, in a cost effective manner, the fruits and vegetables maintain their color, texture, and taste. Without the technology in place, extended storage of mixed loads of fruits and vegetables can lead to excessive ripening, russet spotting, bitterness, softness, rotting, or toughening of the produce. Odor molecules and other volatile organic chemicals are similarly removed in the Bluezone® Reaction Technology.

Bluezone® Fresh Preservation Technology Removes Ethylene and Chemicals that Cause Odor and Flavor Transfer



BLUEZONE® MODEL 2400



With Bluezone®

No Bluezone®

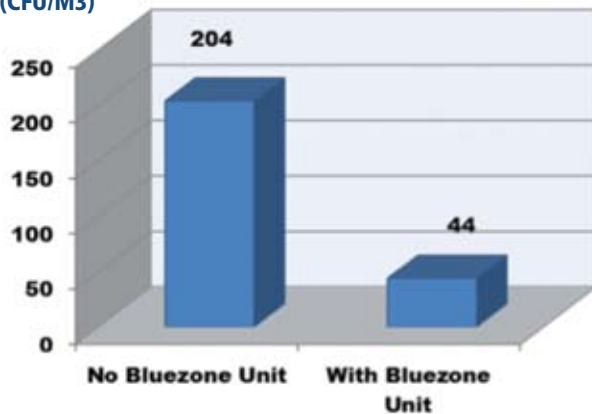
"My cooler has no smell anymore."

RICHARD R., RESTAURANT OWNER

BLUEZONE® MODEL 2400 REMOVES MOLD, BACTERIA, ODORS, AND EXTENDS FRESH PRODUCE SHELF-LIFE

- Airborne Mold, bacteria, viruses and fungi are removed by the Bluezone® Technology, reducing the spread of these microbes from one food to the next.
- Mold growth in the ventilation system is mitigated by removing mold and fungus from the air.

COLONY FORMING UNITS PER CUBIC METER OF AIR (CFU/M3)



PRIMAIRA'S BLUEZONE® TECHNOLOGY OFFERS MULTIPLE BENEFITS

Function	Benefit	Bluezone®
Ethylene Control	Higher Quality FF&V Longer Shelf Life	✓
Odor Control	Fresh Smell No flavor transfer	✓
Mold Control	Kills airborne molds Improves FF&V quality	✓

BLUEZONE® MODEL 2400 PRODUCT SPECIFICATIONS

SPECIFICATION CATEGORY	MODEL 2400
Application	Storage Coolers/Walk-in Coolers
Size	31" X 12" X 12"
Weight	35 lbs.
Input Voltage	120 or 230 VAC 1 Phase
Current	2.1 Amp @120V or 1.1 Amp @230V
Power	250 watts
Refrigerated Volume Preserved with Unit	Up to 3500 Cubic Feet or 5 – 10 pallets of ethylene producing FF&V per Unit
Electrical Connection	Pig tail for direct wiring
Mounting Options:	Ceiling With Mounting Straps Or Shelf Mount
Verification Testing	MIL-STD-461 (EMI) ASTM D999 and ASTM D5276

INSTALLATION REQUIREMENTS:

120 VAC single phase electrical connection.
Junction Box or outlet

SHIPPING:

Units are shipped in cartons measuring 20" X 20" X 36".
Total shipping weight 40 lbs.

"My sensitive fruit, like figs and berries last longer now." ANTHONY C., RESTAURANT OWNER

BLUEZONE® MODEL 2400 DIMENSIONS

Note: The Bluezone® Units can be mounted to the racks in the cooler or to the cooler ceiling.

