

Fresh Preservation Technology

BLUEZONE®

MODEL 300 for Small to Medium Walk-In Coolers

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

- Eliminate odors
- Eliminate flavor transfer among foods
- Extend shelf life of fresh produce
- Reduce mold and other microbes
- Minimize waste

UNIQUE, PATENTED MICROBIAL CONTROL TECHNOLOGY REDUCES WASTE

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

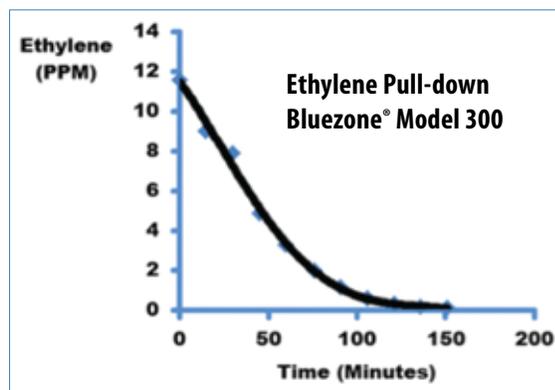
The Bluezone® freshness enhancement technology works by removing ethylene, a naturally occurring plant hormone emitted by many fruits and vegetables, and microbial load from the atmosphere of refrigerated containers. By removing ethylene safely, in a cost effective manner, the fruits and vegetables maintain 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.



“There is no flavor transfer. I can taste the difference in my pasta.” ANTHONY C.,

RESTAURANT CHEF

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



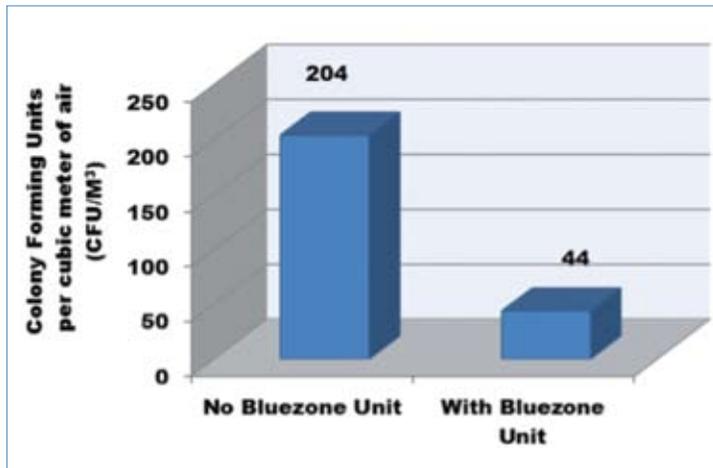
Restaurant Walk-in Coolers Benefit from Bluezone® Technology

“My cooler has no smell anymore.”

RICHARD R., RESTAURANT OWNER

BLUEZONE® MODEL 300 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.



TYPICAL RESULTS OF AIR SAMPLING IN COOLERS BEFORE AND AFTER BLUEZONE® TECHNOLOGY USE



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

BLUEZONE® MODEL 300 PRODUCT SPECIFICATIONS

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| Application | Walk-in Cooler/Reefer Applications |
| Size | 9" X 14" X 21" |
| Weight | 25 lbs. |
| Input Voltage | 120 or 230 VAC 1 Phase |
| Current | 0.8 Amp @120V or 0.4 Amp @230V |
| Power | 100 watts |
| Refrigerated Volume Preserved with Unit | Medium sized Walk-in Coolers for Restaurants |
| Mounting Options: | Wall: Bracket Mount Shelf: Tie downs provided |

