

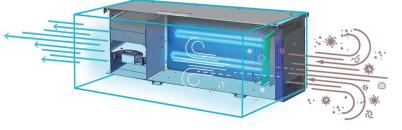
## **EXTEND SHELF LIFE OF PERISHABLES**

## Fresh Preservation Technology

Bluezone Model 2400 is designed to keep refrigeration environments free of damaging contaminants and extend the shelf life of produce. UV

enhanced oxidation destroys contaminants such as ethylene, mold, bacteria and odors. Eliminates 99.9% of mold and bacteria as well as ethylene gas in walk-in refrigerators to extend shelf life and reduce waste.





- Ozone generating UV bulbs use a combination of high levels of ozone and UV to oxidize and irradiate airborne contaminants
- Oxidation catalysts destroys VOCs, unpleasant odors, and strips ozone before air is exhausted back to the space
- Precise flow rate achieves maximum elimination per pass through the reaction chamber
- Treats up to 15,000 cubic feet
- Display screen indicates status, including bulb life counter
- Earned U.S. Army Achievement Award
- · Safe for perishables, employees and customers
- Easy to install place on shelf, rack or cart



For more information contact Bluezone by Middleby (503) 626-1802 sales@evoamerica.com

Bluezone<sup>®</sup> by Middleby's ultraviolet-enhanced oxidation technology is a breakthrough approach to food preservation; instead of capturing and concentrating airborne contaminants in a particle filter or activated carbon, Bluezone kills or converts chemical and biological impurities. In other words, dangerous microbes such as powdery mildew and botrytis are killed, and chemicals are broken down so that the air circulated through the Bluezone comes out clean and fresh. Bluezone Model 2400 was developed specifically for the destruction of ethylene to extend the shelf life of produce in U.S. Army FF&V shipping containers sent to troops overseas.

Bluezone works by drawing air into a self-contained reaction chamber and killing contaminants with ultravioletenhanced oxidation. To achieve maximum kill-rate. Bluezone attacks airborne contaminants. Ethylene is converted to H2O and CO2 via an oxidation process. Other airborne contaminants such as fungus-like powdery mildew or botrytis are killed instantly with Bluezone's self-contained ultraviolet light. Oxidation and ultraviolet irradiation happen completely inside the reaction chamber, which is engineered to address the specific microbial and chemical contaminants in refrigerated storage. Bluezone is CARB certified for ozone emissions: ozone is kept inside the Bluezone reaction chamber.

## bluezone.com