



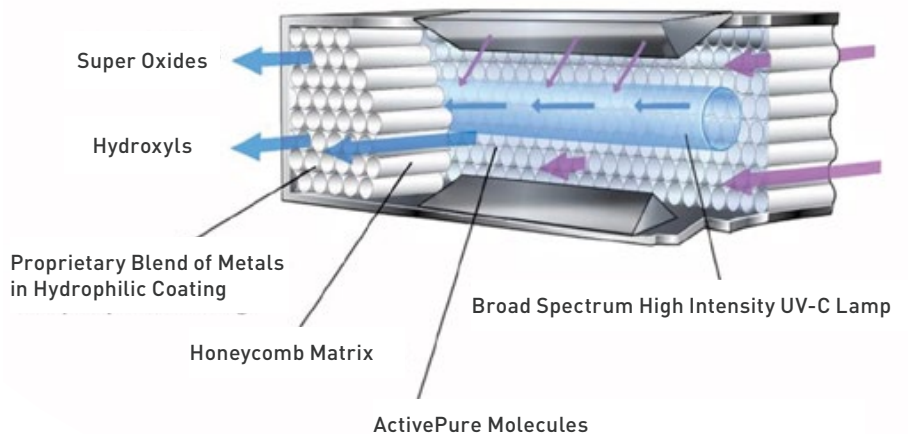
#### SPECIFICATIONS PA BOX 750

Dimensions: L 70 x W 40 x H 45 cm / Range: 750 m<sup>3</sup>  
Weight: 18 kg / Power: 230 V, 75 Watt 50/60 Hz

#### SPECIFICATIONS PA BOX 350

Dimensions: L 40 x W 34 x H 45 cm / Range: 350 m<sup>3</sup>  
Weight: 10 kg / Power: 230 V, 55 Watt 50/60 Hz

## PA750 BOX AND PA350 BOX DISINFECTION OF AIR AND SURFACES



The PA750 box and the smaller version PA350 box are perfect for internal pollution control, odor reduction, external pollution prevention and much more.

The advantages at a glance:

- **Preventive:** prevents bacteria (listeria), fungi and viruses (decrease up to 99.99%!)
- **Longer shelf-life** fish, vegetables, fruit, meat, flowers and plants (amongst others tested by Nutrilab)
- **Higher yields, less waste**
- **Optimum HACCP investment**
- **Healthy air** and therefore less sick leave
- **Controls ethylene gas emissions in closed environments**
- **Removes up to 99.99% of the surface and airborne pathogens**
- **Chance of contamination of viruses is greatly reduced**
- **Removes unpleasant odors and nuisances**
- **Longer shelf-life while maintaining taste and colour**
- **Compact air purification system**
- **Continuous air treatment without filters**
- **Natural:** safe and environmentally friendly by imitating processes from nature
- **Internal air flow**
- **Unique UV-C lamp with honeycomb structure**
- **Sustainable:** low energy consumption uses little power
- **Easy to maintain:** just replace honeycomb UV-C lamp(s) once every 2 years
- **Sturdy stainless steel housing**
- **Simple installation**

**PROVEN RESULT: FISH CAN BE KEPT FRESH AT LEAST 4 DAYS LONGER WITH THE PA BOX!**

## Research at fresh fishmonger Jan van As

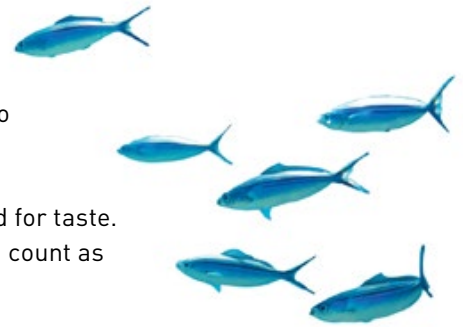
At the beginning of the test, the air quality was checked by means of air samples. All investigations for this test were performed by external laboratory Nutrilab. After the air samples were taken, three different types of fish fillets (salmon, cod, and mackerel) were placed in the cold rooms. The fish fillets were placed in plastic trays and then exposed to the environment.

The PA350 box was placed in cold store A and no air cleaner was placed in the other two cold stores (B and C). An organoleptic check and taste test of the fish fillets by a test panel consisting of some professionals within the organization of fresh fishmonger Jan van As followed (see table below).

### Taste test

Four days after exposure of the fish fillets to the environment, the taste panel dared to taste only the fish fillets from cold store A in which the PA box was installed.

Since the fish from cold storerooms B and C did not smoke fresh, they were not tested for taste. Especially the salmon smelled sour. This is explained by the increase in aerobic germ count as the study has shown.



### Result achieved

	COD				SALMON			
	color	odor	texture	taste	color	odor	texture	taste
<b>COLD STOREROOM A</b>	good	neutral	firm	fishy	good	neutral	firm	good, natural
<b>COLD STOREROOM B</b>	dry	fishy	firm	not tasted	good	acid	firm	not tasted
<b>COLD STOREROOM C</b>	good	slightly fishy	firm	not tasted	good	acid	firm	not tasted

### Conclusion

Based on the studies, there is an observable difference between the fish fillets stored in cold room A with air treatment and the fish fillets stored in cold rooms B and C without air treatment. Both microbiologically and taste technically, the fillets from cold room A - with air treatment - are better than the fillets from the other two cold rooms.

The study shows that it makes sense to equip the cold rooms with the sustainable PA boxes.

### Reduction in bacteria up to 99.8%

Foodlab MicroCare carried out a test in a cold storeroom at Intervis in IJmuiden, which measured for bacteria without using the air purifier and then using the PA350 box.

### Result

**Without** the PA box, **88 million** bacteria were measured.

**With** the PA box, only **17 thousand** bacteria were measured, a 99.8% decrease!

The staff noticed that the tuna stayed on color longer.

### Active technology

The technology without the use of filters, consists of a proprietary photocatalytic system that uses a combination of high-intensity UV-C light and titanium, plus three additional rare metals bound in a hydrophilic base material. The result is a highly effective system to purify the air and reduce microbial contamination on surfaces.

This photocatalytic system, powered by ultraviolet light of three different wavelengths, absorbs oxygen and the natural humidity in the air to create a host of "friendly oxidizers." These are oxidizers based on oxygen and hydrogen. No chemicals are involved and therefore no chemical residue is left behind.

The main oxidants produced directly in the cell are: Hydroxyl Radicals (OH), Hydrogen Peroxide (H<sub>2</sub>O<sub>2</sub>), Super Oxides (O<sub>2</sub>-), Low Level Ozone (O<sub>3</sub>).

### The UV-C lamp is available with or without ozone

The PA box is ideally suited for every single process stage in the food industry, as well as for warehouses, storage rooms, supermarkets, agriculture sector and places where there is no duct system. Successfully applied in national waterworks amongst others.