



Introducing SPACE

All NEW O₃ System For Fruit & Veg Cold Storage

SPACE by Purfresh Clean is a **fully automated, non-labor system to disinfect everything** in **unoccupied** fresh fruit and vegetable storage warehouses. The SPACE system by Purfresh extends the shelf life of fresh fruit and produce and inhibits decay, mold, and ripening.

Purfresh SPACE
Model 2420

- **Keep fruit fresher longer by mitigating mold, ethylene, and decay with O₃ managed atmosphere. And keep pests out of your storage facilities.**
- **Reduce food safety risk by utilizing O₃'s capability to destroy e.coli, salmonella, listeria, and other food borne pathogens.**
- **Remotely control, measure, manage O₃, CO₂, Temp, & humidity in your storage rooms with full 24-7 visibility and automated scheduling capability.**



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www.purfreshclean.com →



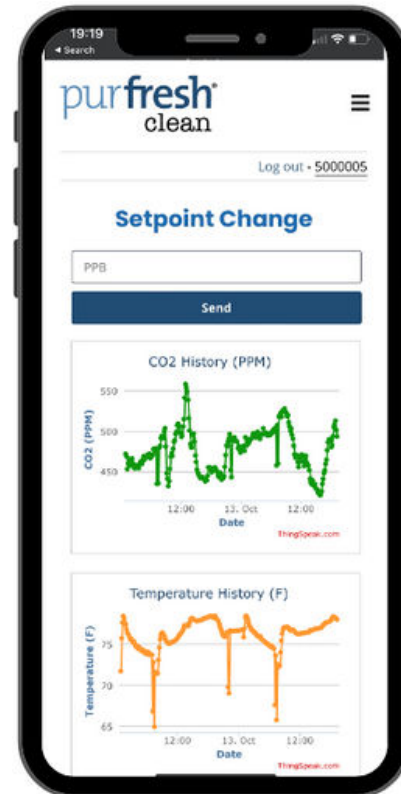


What makes SPACE Different?

The SPACE system by Purfresh Clean is the latest in produce preservation technology and unlike any other O₃ systems due to its **completely mobile and remote operation.**

The SPACE system produces and controls O₃ concentration in the air at a user setpoint and moves rapidly throughout all areas of your warehouse, including **hard-to-reach areas, surfaces, corners, and between pallets.** Allows specific low dose O₃ level management that is safe and USDA organic approved. No other system can report O₃ airborne ambient levels like Purfresh SPACE can.

The remote monitoring software monitors atmospheric conditions in your storage area, (O₃, CO₂, Temp, RH) giving **ultimate safety and protection to both produce and people.**



- **No annual contract required, you can try the system month to month.**
- **Money back satisfaction guarantee after 3-month trial.**
- **Contact us for a no-commitment, free demo of the equipment.**

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