

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 →





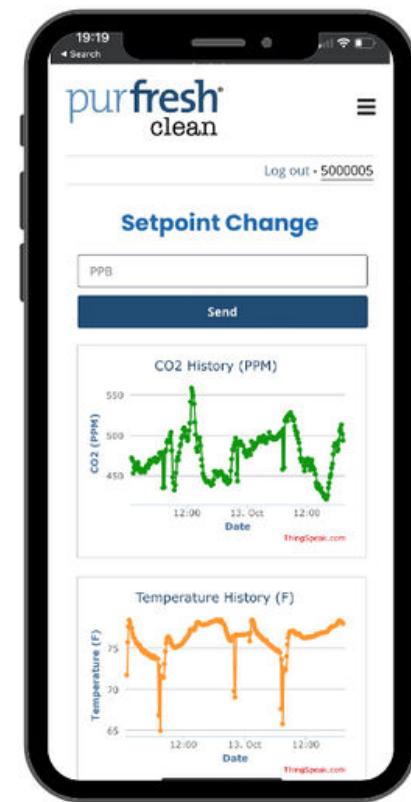
What makes SPACE Different?

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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