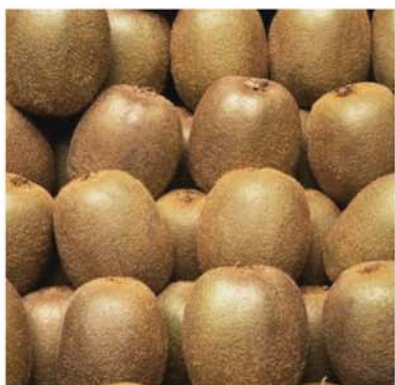


GUARDIAN OZONE

Cold Storage



VARIETIES TREATED

- Tomatoes
- Kiwifruit
- Table Grapes
- Citrus Fruit
 - Oranges, Lemons
- Stone Fruit
 - Avocado, Peaches
- Fruits & Vegetables
 - Cucumbers, Honeydew
 - Onions, Peppers, Pickles
 - Potatoes, Squash, Watermelon
 - Zucchini, Red Chilis, Pineapples

Precision Engineered Treatment Systems for Controlling Fresh Produce Ripening & Decay

Guardian engineered ozone cold storage fumigation systems, trade named *Ensure-FS™*, have been installed and validated in a wide variety of fruit & vegetable packing, cold storage, and distribution facilities repeatedly demonstrating improved product storage, reduced spoilage and increased shelf life at retail grocery centers.

ENSURE™ OZONE TREATMENT BENEFITS

- Product “Insurance” – maintains superior product quality while decreasing shrink and increasing cold storage hold times
- Air-borne and surface-borne microbial control
- Ozone efficiently and economically generated, applied and controlled automatically on-site
- Continuously treats and sanitizes cold air at point of introduction
- Automatically maintains ozone setpoints for daytime / nighttime microbial and ethylene control
- Rapid return on investment
- USDA & FDA approved. National Organic Program (NOP) allowed.

The installed base of *Ensure-FS™* ozone fumigation systems in cold storage facilities provide well documented product quality improvements, in addition to reduced reliance on caustic chemical use such as SO₂.

Produce Treated	Rooms Installed	Ensure™ Results
Mixed Vegetables	8	Air sampling plates indicate 99% reduction of airborne microbes.
Produce Treated	Rooms Installed	Ensure™ Results
Mixed Vegetables	8	Five to seven day increased storage life.
Produce Treated	Rooms Installed	Ensure™ Results
Table Grapes	10	50% reduction of SO ₂ treatments.
Produce Treated	Rooms Installed	Ensure™ Results
Kiwifruit Tomatoes Table Grapes	68 4 facilities	Kiwifruit 6 week increase in storage life. Significant decay reduction in tomatoes.

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GUARDIANTM OZONE

Cold Storage



Remote Monitoring In-Depth

Guardian Ozone *Ensure*TM treatment systems are easily configurable for any facility and feature robust remote Internet or Intranet monitoring and control systems.

*Ensure*TM Ozone System Features

- 24-hour ozone data logging
- Remote view and control
- Extensive historical graphing
- Email & cell phone text alarms
- PLC Relay output to SCADA system
- Complete ozone system diagnostics
- Management system to add employees for alarm notification

Guardian *Ensure*TM Ozone Treatment System Design

Guardian's *Ensure-FS*TM systems feature Plasma Block[®] ozone generators coupled with superior PLC and ladder logic programming in a compact design that provides industry leading, reliable, non-water cooled ozone production. Guardian's twenty years of manufacturing, SCADA, industrial control, and integration experience in aerospace systems provide superior designed and built *Ensure-FS*TM ozone systems.

*Ensure-FS*TM systems feature easily programmable touchscreen (HMI) interfaces for quick & easy configuration and operation.

ENSURETM OZONE SYSTEM FEATURES

- Independent day/night ozone setpoints per room
- Duty mode / sensor mode programmable
- Independent seven day programmable control
- Reliable and accurate UV Adsorption ozone monitoring
- 24-hour ozone data logging to share with customers
- Interlock control for ozone on/off production

