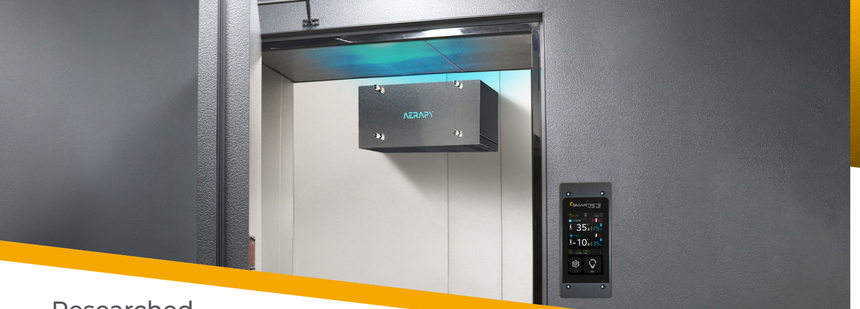

Researched, Tested, & Study-Backed

Walk-in coolers are crucial environments that are unfortunately susceptible to mold, bacteria, and the buildup of ethylene gas—factors that can significantly affect the freshness and safety of stored perishables.

Our researched, tested, and study-backed germicidal ultraviolet (GUV or UV) equipment employs advanced UV-C light technology to effectively neutralize these threats. By reducing mold and bacteria, and minimizing ethylene gas, our UV disinfection systems work to extend the life of perishables. This enhances overall food safety, extends shelf life, and reduces waste.

Everidge UV Pro

The compact units are easily wall-mounted to provide continuous air disinfection in walk-in cooler applications above 32° F. The PSF-16PCO is designed for walk-in coolers less than 250 sq. ft. and features one integrated fan to create a powerful airflow, while the PSF-24PCO, with two fans, is suitable for walk-in coolers up to 400 sq. ft.

The Everidge UV Pro equipment also helps reduce contaminants that settle from the air onto surfaces. For example, if a contaminant remains airborne for 20 seconds to 5 minutes before settling, it can affect the cleanliness of food and contact surfaces. These UV solutions can effectively reduce the load of airborne contaminants, and when used in conjunction with regular surface cleaning procedures, further enhance the overall food safety by minimizing microbial presence on surfaces.

PSF-16 PCO unit

For walk-in coolers 250 sq feet and below.

PSF-24 PCO unit

For walk-in coolers 400 sq feet and below.

Standard Features

Prevents mold, bacteria, spores, allergens, pollutants, and other airborne contaminants	Effectively reduces ethylene gas levels, slowing down the ripening process of fruits and vegetables.
Extend the shelf-life of perishables	Certified ozone-free (no ozone emissions)
Reduces spoilage / shrinkage of perishable goods	Certified and tested safe for occupied spaces
Migitages odors	Fans on the bottom enhance airflow within walk-in cooler
Enhances food safety protocols	Non-corrosive aluminum construction

Scan to view UV Pro spec sheet for more info.

UV Disinfection System for Walk-In Coolers

Everidge UV Pro

How Does It Work?

The Everidge UV Pro uses short-wavelength UV-C light and photocatalytic oxidation (PCO) to effectively neutralize airborne contaminants such as mold, bacteria, and viruses, and to reduce ethylene gas concentrations. This dual approach not only damages the essential genetic material within microorganisms—preventing them from growing and spreading—but also breaks down ethylene gas, thereby extending the freshness and shelf life of perishables. Integrated fans in these units boost air circulation and airflow effectively, making use of natural movements of air within walk-in coolers.

As the air circulates through the walk-in cooler passing into the unit's disinfecting UV-C light the number and impact of pathogens is continuously reduced.

To ensure the correct amount of germicidal UV-C light to help achieve the highest possible pathogen kill rate for your walk-in cooler, we use our proprietary sizing method. Working with you prior to shipping, we calculate based on size of your walk-in cooler and additional factors such as airflow, air circulation, and type of environment.

Experience rapid, powerful disinfection with the Everidge UV Pro. Depending on the size of your walk-in cooler and the specific pathogens targeted, our advanced system can significantly reduce harmful contaminants in just minutes, ensuring your space remains safe and hygienic.

EVERIDGE®
Every step of the way®

CROWNTONKA® ICS® LOTEMP DOORS® PREPRITE® SMARTRITE® THERMALRITE®

Proud to be family-owned.

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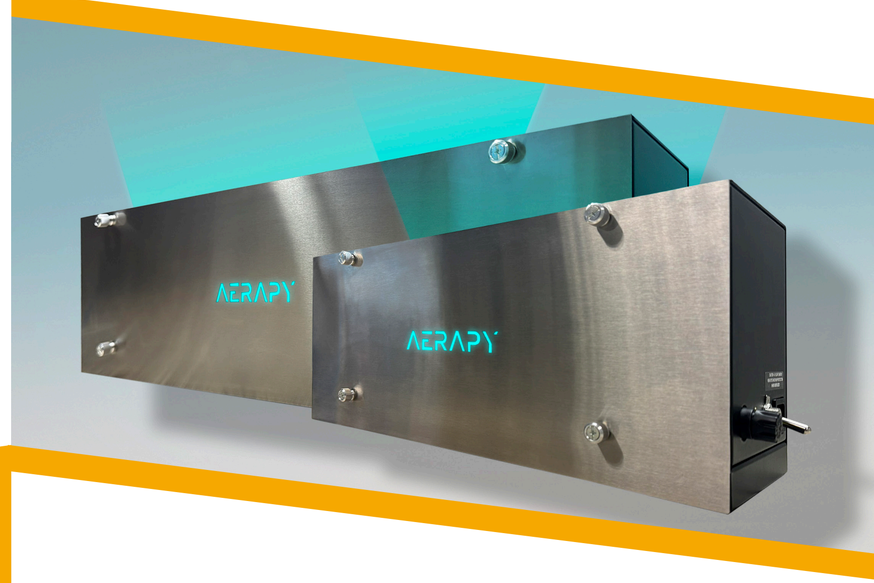
EVERIDGE UV PRO®
BY AERAPY®



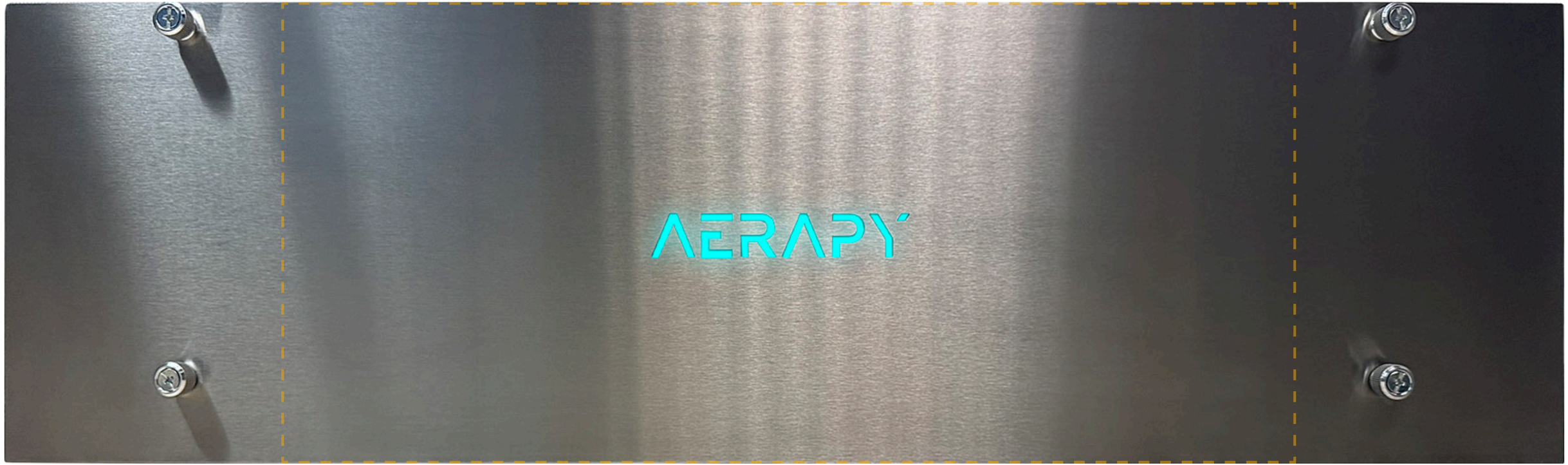
UV DISINFECTION SYSTEM FOR WALK-IN COOLERS

Researched, Tested, and Study-Backed

EVERIDGE UV PRO®
BY AERAPY®

UV Pro PSF-24 PCO System

UV Pro PSF-16 PCO System Size



The results below highlight notable reductions in lactic acid bacteria, yeast, and mold. Specifically:

Yeast on chicken and beef decreased from 2,500 cfu/g to 410 cfu/g – 83.6% reduction

Lactic acid bacteria on kidney beans decreased from 100 cfu/g to 10 cfu/g – 90% reduction

Mold on lettuce and spinach decreased from >30,000 cfu/g to 270 cfu/g – 99% reduction

Up to 100% Decrease in Weekly Food Waste in Deli Cooler Test

Everidge UV Pro helps reduce product shrinkage to help achieve maximum yield for increased revenue.

Item Category	Average Weekly Shrink	Actual Shrink During UV Test	Shrink Savings	% Decrease
Greens	$139.79	$0.00	$139.79	100%
Deli Sliced Meats	$217.31	$52.69	$164.62	75.75%

87.1% Reduction

An independent study found that Aerapy UV effectively eliminated 100% of airborne fungal spores, smuts, and myxomycetes in the tested area, demonstrating its superior air purification capabilities.

UV Pro kills >99.9% of tested mold, bacterial , and viral pathogens, including SARS-CoV-2 (the coronavirus that causes COVID-19).

"Consider using ultraviolet germicidal irradiation (UVGI) as a supplement to help inactivate SARS-CoV-2...Everidge UV Pro by Aerapy systems can be used to provide air cleaning within occupied spaces..."

Source: CENTERS FOR DISEASE CONTROL AND PREVENTION (CDC), COVID-19 (CORONAVIRUS DISEASE)