

FRUIT & VEGETABLE MARKETS

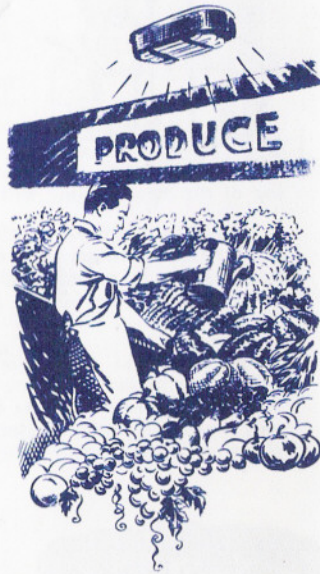
Atmoray OZONE GENERATORS have been used very effectively by Fruit and Vegetable merchants to eliminate the expensive losses due to mold and rot.

When the Atmoray machine is mounted high above the produce, it generates ozone which, being heavier than air, continues to drift downward, thus completely sterilizing the air around the fruit, etc., making its use of great benefit in the entire field of perishables.

Atmoray is definitely not an expense — it is an INVESTMENT.

E. W. RIESBECK, AUTHOR OF "AIR CONDITIONING AND OZONE FACTS," HAS THIS TO SAY ABOUT THE USE OF OZONE:

"Ozone is a powerful oxidizing agent, and should be considered strictly as a chemical and on a chemical basis. Due to its highly active state, it cannot be stored readily, and must be used as generated. Since ozone is considered an allotropic form of oxygen, it can in no way introduce undesirable by-products, due to its reaction, that are foreign to pure air. All other oxidizing agents carry their oxygen in combination with other elements, while ozone remains as a natural method of air purification. The action of ozone upon odors and other organic compounds that permeate the air is readily understood, if we only take into consideration that ozone is a chemical and a most powerful oxidizing agent. When liberated in an atmosphere, saturated with organic compounds, it immediately attacks these compounds, rendering them harmless. It sterilizes the air quite as effectively as it sterilizes water."



ATMORAY is an electrical appliance which produces PURE OZONE, a concentrated form of oxygen. Ozone is more powerful as an oxidizing agent than any other chemical commonly used for that purpose. Atmoray produces NO harmful rays, no nitrates, no nitrites and no ultra violet rays.

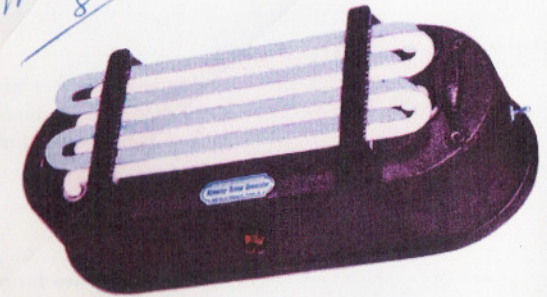
- Ozone circulates itself and requires no blower or fan to insure ozonization of ALL the air in a room.
- The Atmoray is the ozone generator which produces PURE ozone — no nitrites, no ultra violet rays, no harmful by-products.
- Ozone by Atmoray inhibits mold growth.
- Ozone by Atmoray revitalizes the air and keeps it fresh and sweet smelling. It protects foods from odor contamination and spoilage.
- Ozonized air increases employee efficiency by increasing the percentage of oxygen in the air they breathe.

ATMORAY IS INEXPENSIVE TO OPERATE AND IS BUILT FOR YEARS OF SATISFACTORY SERVICE.

Distributed by

Atmoray

OZONE GENERATORS



AIR PURIFICATION
IN ONE COMPACT UNIT

FOR

- FOOD LOCKER PLANTS
- WAREHOUSES
- THEATRES
- REST ROOMS
- GARAGES
- HOSPITALS
- ZOOS, POUNDS, PET SHOPS
- SCHOOLS
- MEAT MARKETS
- FACTORIES
- PACKING PLANTS
ETC.

Manufactured by



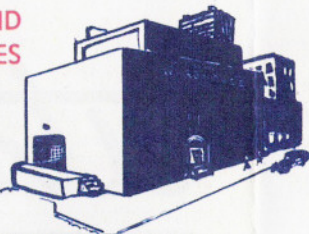
W. J. SEADERS
1705 N. W. 22nd
Lincon City, Oregon 97367

2029 S.

EGON

FOOD LOCKER PLANTS AND COLD STORAGE WAREHOUSES

The necessity for ozone is best approached by considering the details of warehouse development and construction and the natural conditioning of the preservative medium, the AIR.



The very nature of warehouse construction leaves much to be desired. When we insulate against heat we exclude sunlight, and all the benefits to be derived from it. This exclusion of sunlight produces several unforeseen contingencies. Sunlight is ABSOLUTELY NECESSARY in restoring foul air to a normal state of chemical activity, and the subsequent elimination of contamination. This is, of course, brought about by oxidation or the union of oxygen with the contaminating compounds found in the air.

Once the oxygen in the cold room loses its ability to oxidize the odors, particles, or matter that exist in the atmosphere, the benefits derived from the low temperature diminish and damage to the produce in storage is possible.

OZONE—AN ELEMENT OF SUNLIGHT

However, ozone was found to be the corrective factor for this state of affairs, and has proved without doubt its ability to keep the air fresh and sweet, without encroaching upon or impairing the efficiency of the plant.

SUCCESSIVE TESTS HAVE SHOWN THAT OZONE IN VERY DILUTE CONCENTRATIONS IS EFFECTIVE IN THE ELIMINATION AND ALLEVIATION OF CONTAMINATION.

EFFECT OF OZONE

In considering the EFFECT of ozone let us primarily concern ourselves with conditions prevalent in a cold storage plant. MOLD is a factor of paramount importance, and its ravages cannot be underestimated. The dark, secluded corners, high humidity, and accessibility of food supply are conducive to the propagation of mold. Ozone will destroy mold accumulation, and after the walls and ceilings are carefully washed, the application of ozone will effectively arrest further development of the old spores. It is



likewise highly effective in the elimination and destruction of odors of organic origin.

The application of ozone in minute quantities soon renders the air sweet and free from the polluting elements. It is entirely practical to store a large variety of foods in the same room without fear of contamination when ozone is used as an additional means of air conditioning.

USERS REPORT BENEFICIAL RESULTS

The users of ozone report beneficial results with practically every known product that is preserved in cold storage. Its application in this industry covers the entire field from perishable product to prepared food.

HOW MUCH OZONE?

It is practically impossible to predetermine the proper amount of ozone for any given room at any given time. Foremost among these are the amount and nature of foreign matter present in the air. As the foreign matter increases or decreases, a corresponding variation in the amount of ozone required is necessary. THE PERCEPTIBLE ODOR OF OZONE IN THE COLD STORAGE ROOM IS THE BEST INDICATOR THAT THE PROPER AMOUNT OF OZONE IS PRESENT.

Various tests have shown that a concentration of ozone not over one part per million parts of air even in cases of prolonged exposure have not caused any difficulty; in higher concentrations there is some difference of opinion, but the manufacturers of Atmoray have never known of any instance where any results other than beneficial ones have followed any use of an Atmoray.

Every effort has been expended to so construct this machine to insure maximum safety and protection from any electrical or chemical contact that might be injurious.

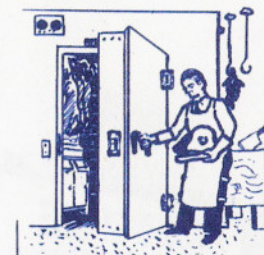
It is claimed of some ozone producing units that the product in excessive quantities is conducive to irritation of the respiratory organs but no user of Atmoray has ever made such a complaint.

THE HANDY DIAL ON THE ATMORAY REGULATES THE AMOUNT OF OZONE BEING GENERATED



MEAT MARKETS

Atmoray OZONE GENERATORS have three-fold utility in meat markets:



1. Used in the walk-in box it prevents odor and mold. Ozone does away with the waste that is common when veal and pork become slick. Even though temperatures are raised for quicker ripening of the meats, ozone will protect the meat from spoilage.

2. Ozone is an ideal disinfectant for the refrigerated show case. After the meats have been removed at-closing time an Atmoray can be placed inside the case and let run all night. This insures always having a sweet smelling and SAFE case for cut meats.

3. As a general air purification unit in the meat market itself, there is nothing more efficient and better suited to the purpose than Atmoray. Its continuous supply of pure ozone will destroy unpleasant odors and please the customers with the tangy, ozonized atmosphere.

4. Ozone by Atmoray contains no ultra violet ray.

GARAGES - SHOPS



OZONE IS THE ENEMY OF CARBON MONOXIDE GAS. Users of Atmoray in garages and workshops have reported that the men work more efficiently and that they do not have the headaches usually

accompanying carbon monoxide poisoning when ozone produced by their Atmoray is present. Atmoray is a GOOD INVESTMENT to the owner or operator of most any garage or shop.

HOSPITALS



Because of ozone's powerful oxidizing ability, it destroys odors so prevalent in hospitals and sick rooms. Atmoray is an efficient and portable air purification unit that has proven itself over a period of years. The ozone output does not merely MASK the hospital and sick room odors. IT DESTROYS THEM. Doctors and nurses as well as the patient appreciate the ability of ozone to eliminate those unpleasant and objectionable odors.