

The phrase, "control of airborne contaminants" implies to work around the problem. *At Niagara...we eliminate it.*

New test data from a renowned university microbiology lab verifies air purification abilities of Niagara No-Frost® refrigeration and Hygrol® dehumidification systems.

When highly resilient microorganisms like Listeria, Salmonella, Yersinia and others become airborne, Niagara equipment not only captures, but also curbs the existence of this bacteria.

A drenching spray of hygroscopic liquid covers the coil surfaces and maintains precise process air temperatures and moisture levels. Niagara No-Frost refrigeration equipment eliminates the need for defrosting regardless of the latent load or coil temperature.

This self-sanitizing equipment is simply installed in your processing or warehouse space. 98% of all airborne bacteria passing through the conditioner is removed and 99.999% of these

bacteria are permanently inhibited in the system. These benefits, so important in today's food processing and storage environments, are possible without imposing radical changes in system operation, or the need for the installation of impractical or maintenance intensive equipment.

NOTICE

The Test Report Is In,
And It Means...

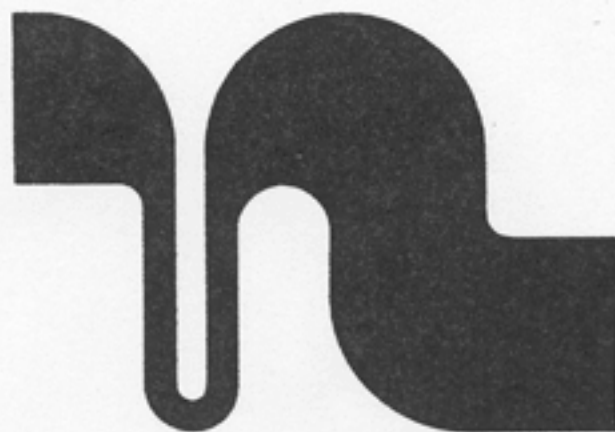
**Airborne
Listeria,
Salmonella &
Yersinia
Removed &
Inhibited.**

Minimize bacteria problems in your facility without:

- Troublesome additions or changes to your process.
- Special filtration and associated disposal problems.
- Bacteria growth on wet, defrosting coils.
- Concern over infiltration of unconditioned air.

Learn how a Niagara system can help you focus on production and stop worrying about bacteria. Circle the reader service card, write to

us directly, or call our V.P. of Sales at 1-800-426-5169 for a copy of this report.



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