



COOL™

Proactive Surface & Air
Purification System



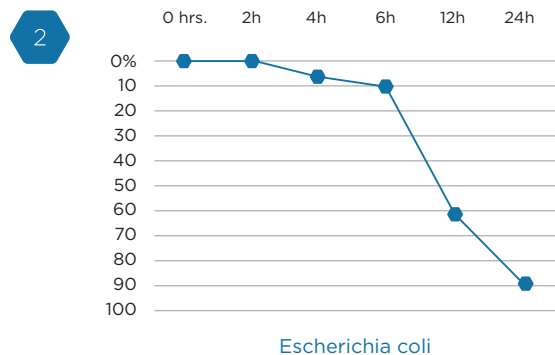
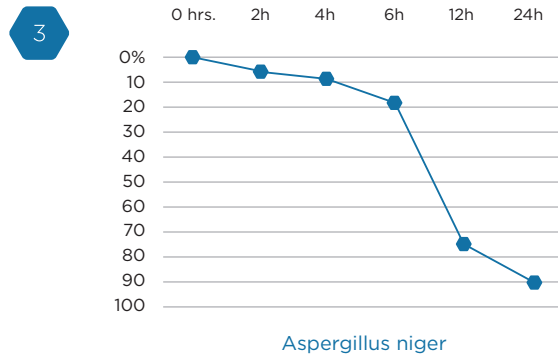
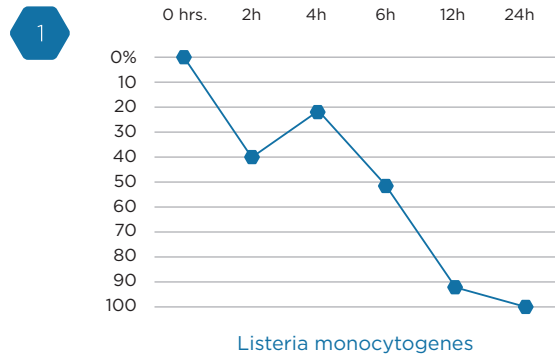
Proven solution for reduction of
mold & harmful pathogens in ice machines.



COOL™

Puradigm® COOL™ has been scientifically proven to significantly reduce potentially harmful contaminants such as E. coli, Listeria spp, Salmonella, Norwalk and Mold in ice machines and coolers. Additionally, because of reductions in contaminants such as mold and yeast, Puradigm COOL can provide significant cost savings due to less frequent cleaning of ice machines as well as reduced spoilage of foods in coolers.

Percent reduction in an icemaker due to treatment with COOL cell for 24 hours*



* Testing conducted by Kansas State University Food Science Institute

Our products are not medical devices and are not intended to diagnose, treat, or cure any disease.

Coverage area depends on variables such as the severity and frequency of pollution, flow of air in the environment, humidity and temperature. Puradigm, LLC declines all responsibility for all damages arising from improper use of the unit or in case of tampering with the unit.