



FENDTECH

Filters & Purification Devices



COOLERKING®

COMMERCIAL REFRIGERATION FILTERS



**It Pays to Keep it Fresh,
Naturally Fresh.™**

www.coolerking.com

What is CoolerKING®?

CoolerKING® filters are a blend of natural minerals scientifically proven to lower temperature and excess moisture inside refrigerators for three months. The filters are housed inside a thermoplastic container, which is easily attached to the ceiling of any cooler and requires no electrical hook-up.

The CoolerKING® Filter Simply Attaches to The Ceiling of Your Cooler...



The unique properties of this mineral blend make it possible for the filters to regulate optimum food storage conditions. The result is a **"GREEN"** solution for your operation that saves you money by reducing energy usage, prolonging the life of your equipment and extending the shelf life of your food.

CoolerKING® filters use naturally occurring minerals that have been accepted for use in refrigeration facilities by the USDA, Centers for Disease Control and numerous state and local health authorities.

Filters are serviced on a quarterly basis to maintain optimum food storage conditions.



To learn more about Zeolite minerals visit our website:

www.coolerking.com

How It Works

When warm air enters the cooler, heat and moisture are swiftly absorbed by the filters. By lowering temperature and controlling humidity, our filters help keep food fresher longer, improve energy and equipment efficiency, "scrub" the air of odor and airborne contaminants as well as help meet and exceed higher standards for food safety.

CoolerKING® Benefits

Extends Shelf Life of Food

CoolerKING® filters help control temperature and excess moisture while absorbing the ethylene gas produced by food stored in the cooler. This process extends the life of the food and maximizes your food buying dollars.

Saves Energy & Extends Equipment Life

CoolerKING® reduces your existing power consumption by cutting compressor run-time an average of 10% while reducing temperature an average of 2° to 5° F. This results in energy savings, less wear and tear on your equipment and lower repair costs.

Eliminates & Controls Odor

CoolerKING® "scrubs" the air preventing food-to-food odor transfer resulting in better tasting food. It also controls odor by preventing spoilage.



Reduces Risk of Food-Borne Illness

CoolerKING® filters control moisture and temperature levels to create a safer food storage environment thereby helping to reduce the risk of food-borne illnesses.

Reduces Risk of Slip and Falls Due to Excess Moisture

Floors dry faster and stay drier, helping to reduce the risk of slip and fall worker's compensation claims.

Here are a few of the industries where you can find CoolerKING® filters at work:

- Restaurants ● Hotels ● Casinos**
- Schools ● Hospitals ● Supermarkets**
- Convenience Stores ● Transportation**
- Warehouse Storage ● Florists**



TESTIMONIALS

"Prior to using CoolerKING® filters we had many problems with the protein odors transferring to the baked goods. Once the filters were installed, the transfer of odors stopped. Humidity is lower and condensation is no longer a problem. Food is also remaining fresher longer. I would recommend CoolerKING® filters to anyone that has the same issues."

OREGON COAST CULINARY INSTITUTE

Coos Bay, Oregon

Shawn L. Hanlin – Executive Director

"The use of this product has resulted in lower energy bills. Without the moisture, our refrigerators cool more efficiently. Our repair costs have also been reduced as routine maintenance is not required as often. CoolerKING® is a permanent part of our preventative maintenance program as well as our commitment to serve fresher food, and I would recommend it to any business that uses refrigeration."

JACK IN THE BOX

Emerald Cascade Restaurant Systems, Inc.

Encinitas, California

Adam Gonzales – Chief Operating Officer



"CoolerKING® has increased the amount of product we can keep on hand because it stays so much fresher. Because of this, CoolerKING® is now being integrated into our purchasing and cost control classes."

ILLINOIS INSTITUTE OF ART CULINARY SCHOOL

Chicago, Illinois

Peter Adams – Chief Instructor & Purchasing Manager

It Pays to Keep it Fresh, Naturally Fresh.™

Why Should You Sign-up for CoolerKING® Service Today?

Your coolers can be a major source of operational inefficiency and a drain on profits if not cared for properly. Excess moisture, improper food storage temperatures and ethylene gas are just a few of the problems in coolers that will cause food to spoil quickly and equipment to work harder and use more energy.

CoolerKING® service will reduce your costs immediately by extending the freshness and shelf life of your food, reducing energy usage and prolonging the life of your equipment. The result is a "GREEN" solution that will improve your bottom line by saving you much more money than it costs!

Ask your Local CoolerKING® Representative
for a **FREE NO-RISK** trial and Start
Saving Money Today!



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