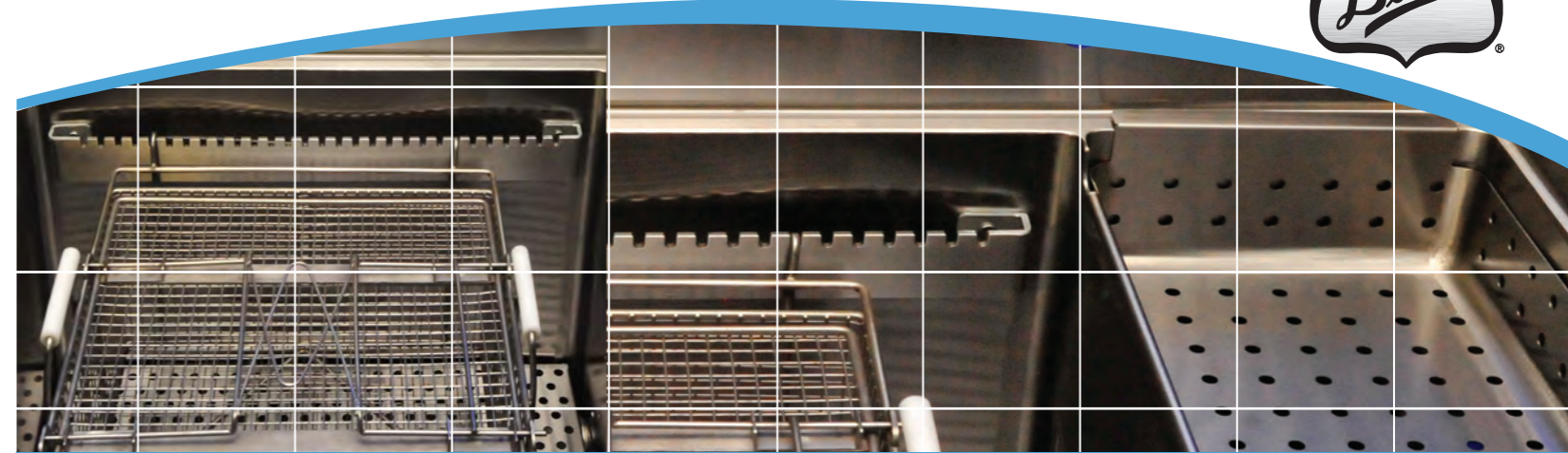




Your Solutions Partner

Your Solutions Partner



The unique features of the X-Green™ System make it an integral part of your food safety program.

	X-GREEN™	Competition
Intelligent Control Center	YES	NO
Programmable Cycles	YES	NO
Monitors pH Levels	YES	NO
Automatically Injects Fit®	YES	NO
Statistical Reporting	YES	NO
Labeling	YES	NO
Monitors and Adjusts Temperature	YES	NO
Batch Processing with Timer	YES	NO
Refrigeration	YES	NO
Insulated Tank	YES	NO
Wash Agent	Fit®	?
Wash Agent Efficacy	99.9%	?

X-GREEN™ PRODUCE SAFETY SYSTEM

The X-Green™ System automatically injects a wash solution into a cold, agitated bath and removes pesticides, wax, soil, and bacteria from produce. The X-Green™ System is an entire food safety program, complete with reporting and traceability features to protect the health and safety of your customers.



*Fit™ is a registered trademark of HealthPro Brands, Inc.

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X-GREEN™ SYSTEM

SOLUTIONS FOR FOOD SAFETY

The Centers for Disease Control and Prevention (CDC) estimates that each year roughly 1 out of 6 Americans (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die from foodborne diseases. A recent report by The Produce Safety Project at Georgetown University estimates acute foodborne illnesses cost the United States an estimated \$152 billion per year in healthcare, workplace and other economic losses, a quarter of which are produce related.

The X-Green™ System, when combined with Fit® produce wash, destroys 99.9% of the harmful bacteria that cause foodborne illnesses. The unique features of the X-Green™ System make it an integral part of your food safety program.

Fit®

We recommend using Fit® Antibacterial Fruit and Vegetable Wash for best results with the X-Green™ System. When used in the X-Green™ System, Fit® removes pesticides, wax, soil, and bacteria from the surface of fruits and vegetables. In fact, Fit® kills 99.9% of dangerous bacteria, such as E. Coli, Campylobacter, Salmonella, Botulism, and Listeria. Fit® is made of 100% natural food ingredients, including citric acid and grapefruit oil. It is completely safe with no aftertaste or smell.

X-GREEN™ SYSTEM INTELLIGENT CONTROL CENTER

The X-Green™ System ensures compliance with and the efficacy of your food safety program.

- Programmable wash cycles tailored to your operation
- Monitors and corrects temperature and pH to destroy bacteria
- Eliminates human error caused by manual pH or chemical correction
- Timer alerts users when the produce is clean and label is ready to print
- Records data, which can be exported, used for reports, or printed for packaging labels
- Allows traceability of the sanitation process of every batch of fruits or vegetables

KEY FEATURES

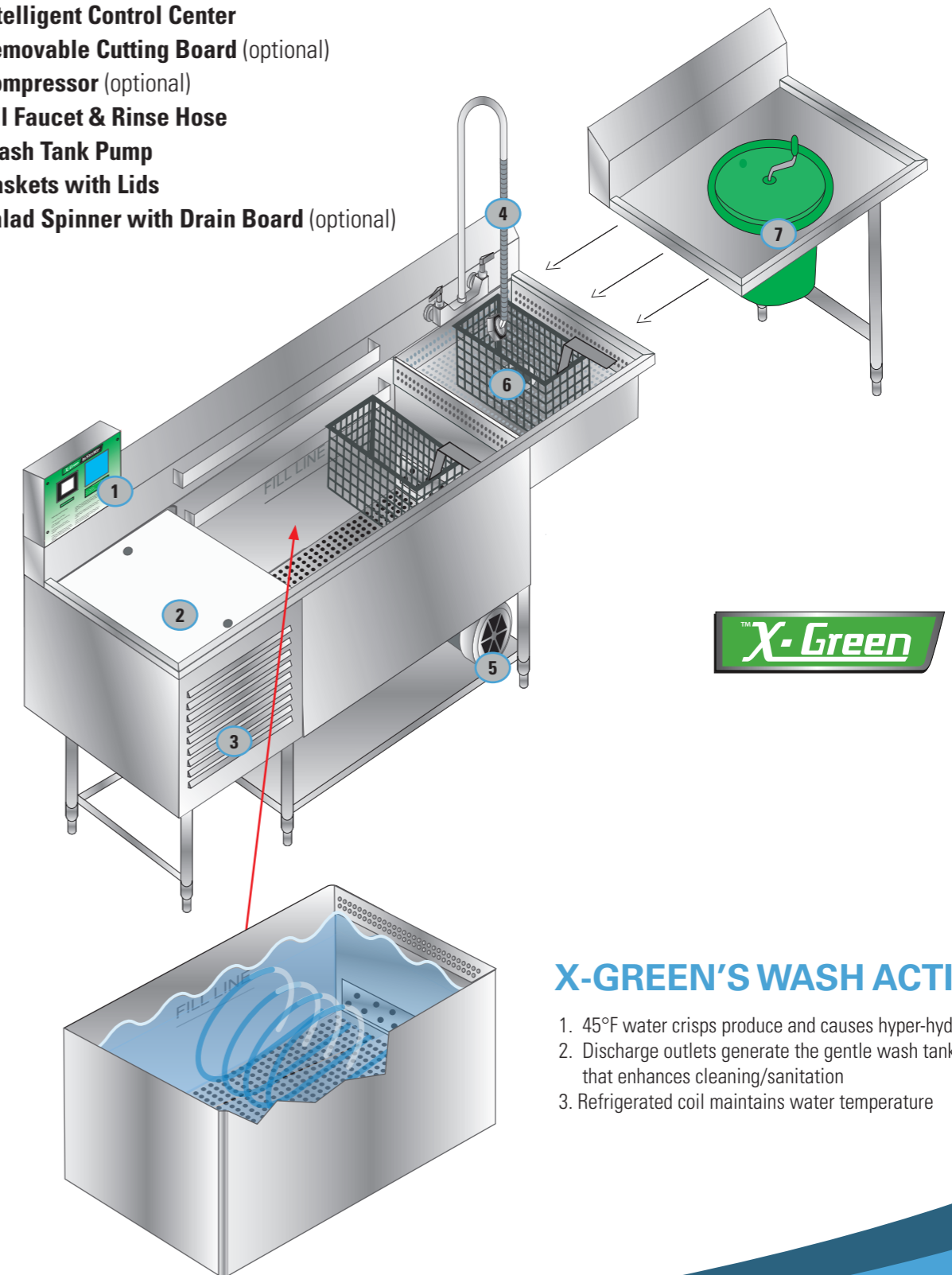
- **Automatically injects wash agent (Fit®)** to assure proper concentration of pH levels
- **Agitation** increases cleaning and sanitation effectiveness by creating surface friction
- **Monitors and chills temperature (45°F)** to aid the crisping and hydration process
- **Statistical reporting** provides key data to monitor compliance with food safety programs
- **Labeling** allows you to track key sanitation data directly on storage or display containers
- **Basketing** allows produce of different types to be washed simultaneously, allows for smaller batches and provides ergonomic transfer
- **Timer alarms** allow you to multi-task and notify you when a cycle is completed
- **Water filtration** reduces the amount of food particles and soils in the wash tank

RETURN ON INVESTMENT

In addition to the confidence and pride that you are taking an extra step to protect the health and safety of your patrons, the following benefits are attributable to the X-Green™ System:

- **Labor savings** through automation, multi-tasking and elimination of redundant processes
- **Cost reduction** through reduced shrink and extended shelf life of produce
- **Increased revenue** through your differentiated produce and safety awareness campaign
 - » Safer, heavier, better looking, better tasting, longer lasting produce
- **Lower risk** to your operations due to automation, monitoring and reporting capabilities

- 1 **Intelligent Control Center**
- 2 **Removable Cutting Board** (optional)
- 3 **Compressor** (optional)
- 4 **Fill Faucet & Rinse Hose**
- 5 **Wash Tank Pump**
- 6 **Baskets with Lids**
- 7 **Salad Spinner with Drain Board** (optional)



X-GREEN'S WASH ACTION

1. 45°F water crisps produce and causes hyper-hydration
2. Discharge outlets generate the gentle wash tank agitation that enhances cleaning/sanitation
3. Refrigerated coil maintains water temperature