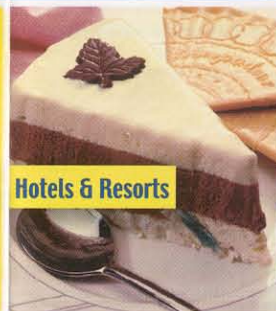


The Top Ten Reasons For HUMITECH

1. **Absorbs up to 48% its weight in humidity**
2. **Lowers Temperature** of enclosed refrigerated environments
3. **Increases storage life of food up to 50%**
4. **Reduces transfer of odors**
5. **Reduces food shrinkage**
6. **Reduces defrost cycles up to 50%**
7. **Reduces spread of bacteria** in refrigerated storage areas
8. **Increases life of compressor motors**
9. **Decreases energy use**
10. **Extends food life in power failure**

These industries have successfully increased profits by taking advantage of HUMITECH'S humidity control system.



Hotels & Resorts



Restaurants



Florists



Supermarkets



Health Care

Complete Monthly Humidity Control Service

No Long Term Contracts

Approximate monthly charge:

Small Coolers \$50
(6x8x7 ft.)

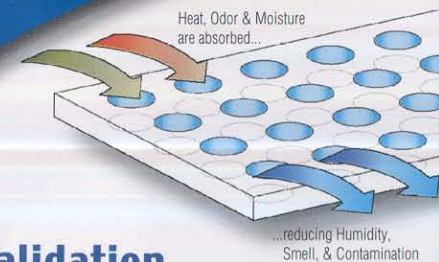
Medium Coolers \$100
(8x10x8 ft.)

Large Coolers \$150
(10x20x10 ft.)

Start Saving Money Today!

The Exclusive Advantage

- ★ **HUMITECH** has the *only* known site in the world for the mineral composition "Sorbite".
- ★ **HUMITECH** extends shelf life of Produce, Meat, Fish, Poultry and Flowers!
- ★ The **HUMITECH** system *naturally* maintains the ideal refrigerator humidity level.
- ★ **HUMITECH** systems *reduce energy and refrigerator maintenance costs.*



Industry Validation

"The mineral is able to absorb/desorb a maximum of 48% of its weight in water. The favorable results of these experiments indicate that this mineral will reduce the energy and maintenance cost of operating the refrigerator units by controlling the humidity."

-Rockwell International Science Center

"Meets and exceeds all criteria. It is durable and functions as advertised. It is easily removable and cleanable. It is non-corroding and non-toxic. This system is acceptable to our office."

-The Department of Health & Human Services

"In view of the fact that Humitech panels exude no fumes and are lightweight we have no recourse but to state the Humitech panel possesses no safety or health hazards. We are impressed with the high quality and potential of this unit in improving our way of life and wish you well."

-OSHA

"The Humitech Humidity Control System equipment may be used in Federally inspected meat and poultry plants. It creates no adverse conditions or safety hazards."

-The United States Department of Agriculture Food Safety & Inspection Service

Customer Validation

"My kitchen staff told me that my cooler has no smell and I have noticed my lettuce and fruit are more crisp down the middle. I am actually saving money in my kitchen because I am not throwing away as much food as before."

-Intercontinental Hotels & Resorts

"The following are several improvements in my coolers that showed: 1) a reduction of humidity in the coolers 2) an increase in the shelf life of my fruits and vegetables 3) an increase in the productivity of existing produce goods, and 4) an improvement in the overall quality of the existing perishables. I am pleased with the product that Humitech offers because it extends the life and promotes the freshness and quality of my fruits and vegetables."

-Hotel Crescent Court Rosewood Hotels & Resorts

"Since installing the units, in excess of 2 months operational time, I would like to comment on my observations. The temperature dropped 6 degrees and is now constant at 36 degrees, without adjustment to the controls. Our Chef is now very satisfied with the improvement of all food items and odor has disappeared. Excess humidity has been eliminated."

-Ramada Inn Roadside Hotels

"I have personally observed and found that food items remain fresher for longer periods of time. Additionally, odor has virtually disappeared, frost and icing conditions on the refrigeration equipment are eliminated and excess moisture is now removed- leaving the air dry and crisp."

-Hotel Fontainebleau

"I am aware of the problems that exist in coolers and I have found in my coolers that the odors were controlled, the shelf life of the food was dramatically increased, the excess moisture was eliminated and the running time of my compressors have been reduced. Our seating capacity is 450 people. Last Sunday, Mothers Day, we served in excess of 1200 meals. We found that the units helped maintain that high standard of quality in our food, which is of most importance to our food operation. I highly recommend your product to any cost-conscious, service-minded food service operation."

-Holiday Inn

You could profit from the following:

Extended Compressor Life

Operating Cost Reduction

Reduced Workman's Comp Issues

Lower Insurance Rates

Reduced Energy Costs

Power Outage Recovery Time

Improved Quality of Your Perishables



Always Fresh. Always Humitech. Naturally.

Each Franchise is individually owned and operated.
www.humitechgroup.com