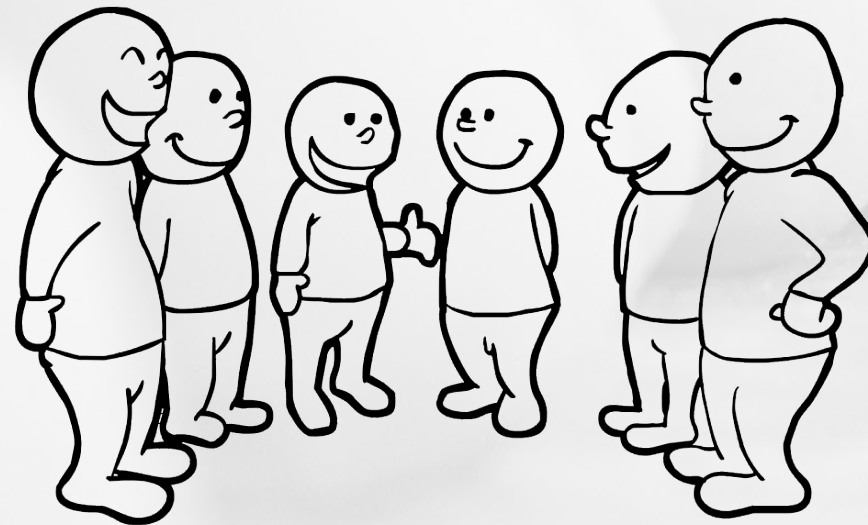




WELCOME TO THE MAGNACOOOL FAMILY



“YOU BAKE IT, WE’LL COOL IT”!

WHO ARE MAGNACOOOL?

“WE ARE”

**DESIGN & INNOVATION
WITHIN THE COOLING INDUSTRY**

“WE ARE”

**GLOBALLY AWARE
OF OUR ENVIRONMENT**

“WE ARE”

THE NEXT GENERATION OF COOLING TECHNOLOGY



OK!

WHO OR WHAT IS THE CORE OF MAGNACOOOL?

“NO PROBLEM, WHO FIRST AND THEN WHAT”





GARY

**MARKETING, LOGISTICS, AND BUILDING
GLOBAL RELATIONS**

PROTECTING OUR IDEAS.



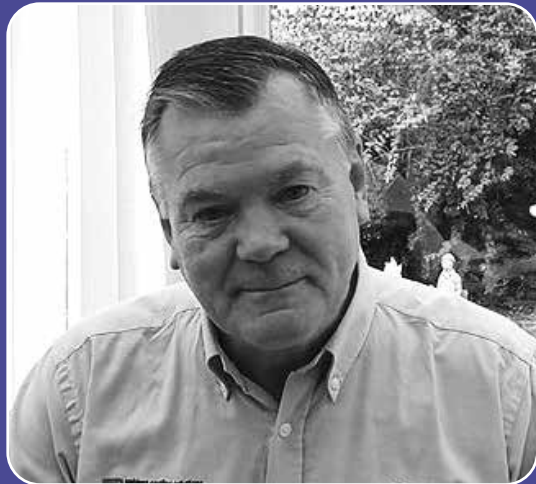


MIKE

INNOVATIVE IDEAS WITH TOTAL 'OUT OF THE BOX' THINKING!!

UNLIMITED VISIONS OF THE FUTURE.





ALAN

OUR CHIEF OF ENGINEERING!

**ENSURING SUPERB QC FROM
FACTORY TO INSTALLATION**





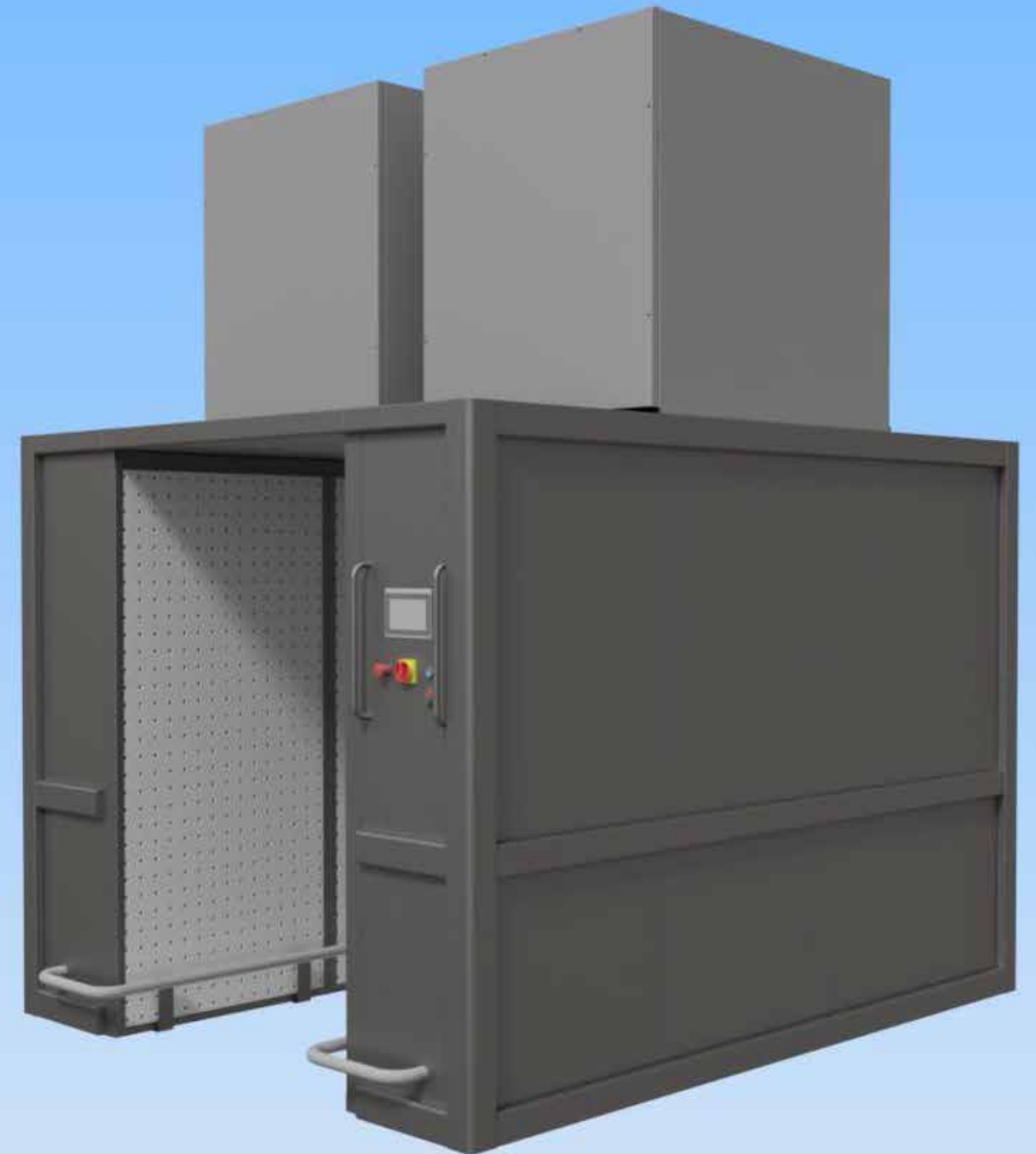
ANTOON
ENGINEER & DESIGNER

**BRINGING HIS IDEAS TO LIFE
AND PERFECTING THEM!!**



LOOKS AMAZING!

**TELL ME HOW THE
MAGNACOOOL WORKS
AND HOW CAN IT HELP
MY BUSINESS?**



“THE MAGNACOOLER IS AN ENVIRONMENTALLY FRIENDLY & FULLY EFFICIENT METHOD OF COOLING BAKED PRODUCTS”

“IT USES ZERO REFRIGERANTS OR CHEMICALS; EVERYTHING IS COOLED USING A METHOD CALLED EVAPORATIVE COOLING”

THE MAGNACOOLER RULE OF THUMB

“THE COOLING TIME WILL GENERALLY BE THE SAME AS THE BAKING TIME”

WOW!

TELL ME HOW THIS WORKS?

**“OK, REMEMBER THE DAYS WHEN YOU WOULD GO THE BEACH
AND YOU’D COME OUT OF THE SEA WET?**

**YOU’D FEEL COLD AS SOON AS THE WIND OR AIR HIT YOU, YES?
SIMPLY PUT THAT IS THE BASICS OF EVAPORATIVE COOLING,**

AIR + MOISTURE = COLD!”

**BUT HOW DOES THIS THEORY RELATE TO MY
BAKED PRODUCTS AND A MAGNACOOOLER?**

“GREAT QUESTION, LET ME EXPLAIN ON THE NEXT PAGE”

**“WE NOW KNOW THAT THE 2 KEY INGREDIENTS OF
EVAPORATIVE COOLING ARE AIR & MOISTURE.**

**LET’S VISUALISE A RACK OF YOUR PRODUCT COMING OUT OF THE OVEN,
LOTS OF AIR & MOISTURE COMING OFF THE RACK!
AND NOT FORGETTING HEAT!”**

“LET’S BREAK THESE 3 THINGS DOWN”

HEAT

**“YOUR RACKS OF BAKED PRODUCTS ARE ALL 240 DEG C MOBILE RADIATORS!
HOWEVER, AS SOON AS YOU PUT A RACK INTO YOUR MAGNACOOOLER
THE HEAT IS IMMEDIATELY CONTAINED INSIDE THE MAGNACOOOLER
AND ISOLATED AWAY FROM THE BAKERY ENVIRONMENT,
1 MAGNACOOOLER CAN HOLD UP TO 6 X RACKS”**

AIR & MOISTURE

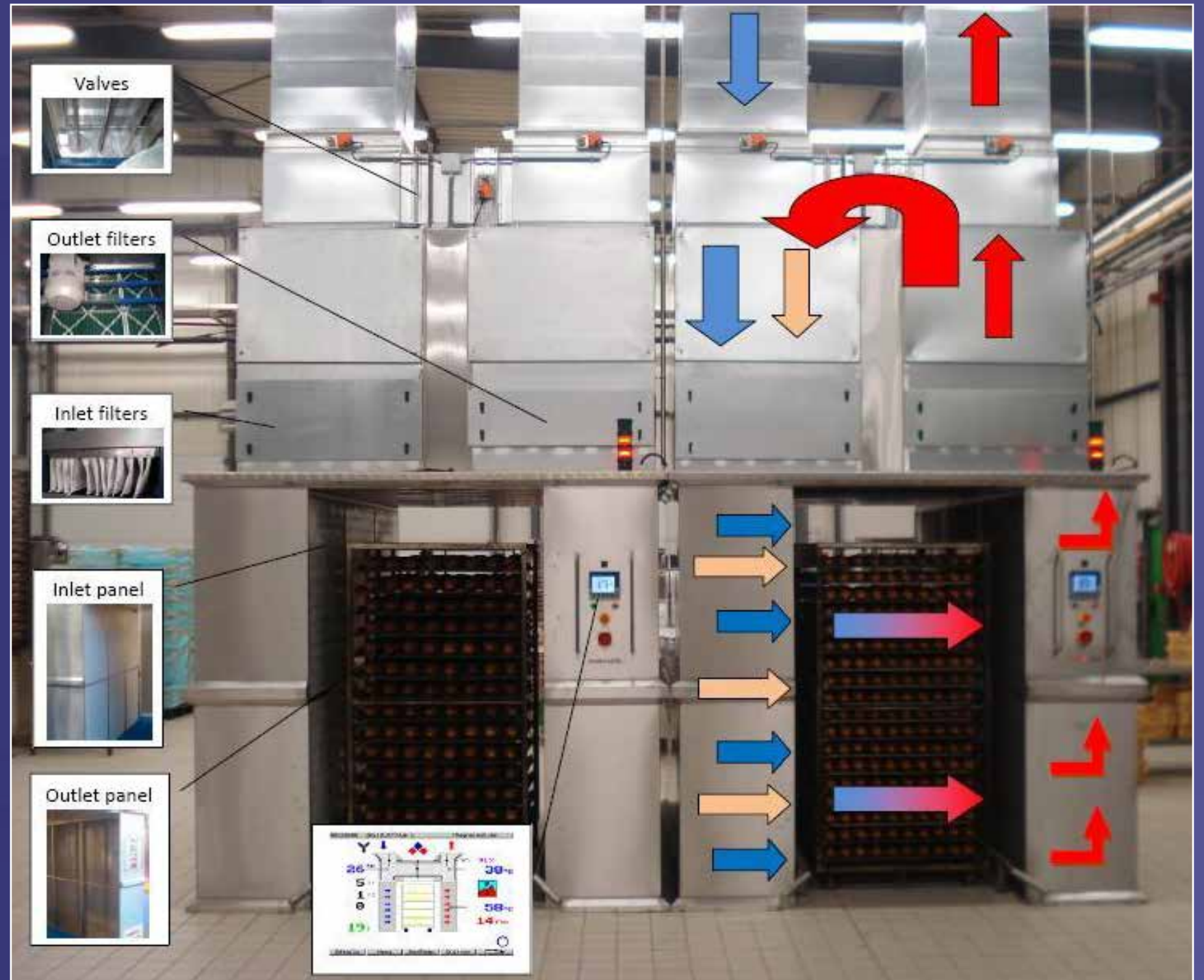
WE NEED YOUR AIR & MOISTURE!

WHY?

“DO NOT LET ALL OF THAT GREAT FLAVOUR AND MOISTURE ESCAPE AND GO TO WASTE, YOU HAVE WORKED SO HARD TO CREATE YOUR PRODUCTS SO GET YOUR HOT RACK INTO YOUR MAGNACOOOLER”

“WITH YOUR PRODUCTS STRAIGHT OUT OF THE OVEN AND QUICKLY AND SAFELY IN YOUR MAGNACOOOLER LET’S TAKE A LOOK ON THE NEXT FEW PAGES AT WHAT IS GOING ON IN THERE”

TECH AIRFLOW CHART





PERFECT CONTROL

MIXING OF THE OUTSIDE AIR, THE INSIDE AIR & THE HUMIDITY USING:

- **HUMIDITY SENSORS**
- **SMARTCOOL SOFTWARE**
- **TEMPERATURE SENSORS**
- **MOTORISED VENT FLAPS**
- **HACCAP APPROVED FILTERS**

**“IT IS A TESTED AND PROVEN FACT THAT THE MAGNACOOLER CREATES
A LONGER SHELF LIFE COMPARED TO NORMAL COOLED BREAD.**

**THE QUICKER YOUR PRODUCT IS COOLED FROM 99°C TO 36°C - 40°C, THE LESS BACTERIAL
DEVELOPMENT THERE IS AND THE LONGER YOU’RE PRODUCT STAYS FRESH!**

**ONCE THE CORE TEMPERATURE OF YOUR PRODUCT REACHES 36°C - 40°C, THERE IS NO MORE
BACTERIAL DEVELOPMENT AND NO CREATION OF CONDENSATION.**

**YOUR PRODUCT CAN NOW BE SAFELY SLICED, PACKED AND DISTRIBUTED
OR STORED WITHOUT FURTHER CARE”**

**“NOW THAT YOU UNDERSTAND HOW THE
MAGNACOOLER WORKS LET US TELL YOU
ABOUT THE MAGNACOOL SUPREME WITH
ADDED UV PROTECTION”!!**

MAGNACOOOL SUPREME

“FOR THE PAST YEAR THE OWNERS OF MAGNACOOOL AND A TEAM OF DESIGN ENGINEERS HAVE BEEN WORKING WITH THE UK’S LEADING UV SPECIALIST AND THEIR UV FOOD EXPERT DR JAROMIR BILEK.

WE ARE NOW PROUD TO OFFER THE OPTION OF ADDING A FULLY FUNCTIONAL UV SYSTEM WITHIN OUR MAGNACOOOLER, KILLING 99.99% OF E-COLI MICROORGANISMS.

TO OFFER YOUR CUSTOMERS A UNIQUE SYSTEM COMBINING EVAPORATIVE COOLING WITH FOOD SAFETY UV THEN PLEASE TURN THE PAGE TO LEARN MORE ABOUT THE MAGNACOOOL SUPREME UV SYSTEM”

MAGNACOOOL 2800 SUPREME UV SYSTEM

METHOD OF OPERATION PER MAGNACOOOLER 2800 MODEL.

THE UV DISINFECTION SYSTEM IS INSTALLED SAFELY WITHIN THE MAGNACOOOLER.

THE UV SYSTEM PROVIDES DISINFECTION OF AIRFLOW BY USING GERMICIDAL ULTRAVIOLET RADIATION AT WAVELENGTH OF 254NM WHICH DISABLES BIOLOGICAL CONTAMINANTS SUCH AS VIRUSES, BACTERIA AND MOULDS.

THE UV DISINFECTION SYSTEM CONSISTS OF ELECTRONIC BALLASTS, LAMP LEADS AND UV TORPEDO LAMP FIXTURES. THE BALLASTS ARE INSTALLED IN COMPRESSED AIR ENCLOSURE BEHIND THE 3 X AIRFLOW ACRYLIC PANELS.

NUMBER OF LAMP FIXTURES = 4 OFF UVTS155W-F

AVERAGE LIFETIME = 12,000 HOURS (DEPENDANT ON USAGE)

POWER INPUT PER LAMP = 155W

AIRFLOW RATE = 5M³/S

155W UVC GERMICIDAL LAMP WITH SHATTERPROOF COATING

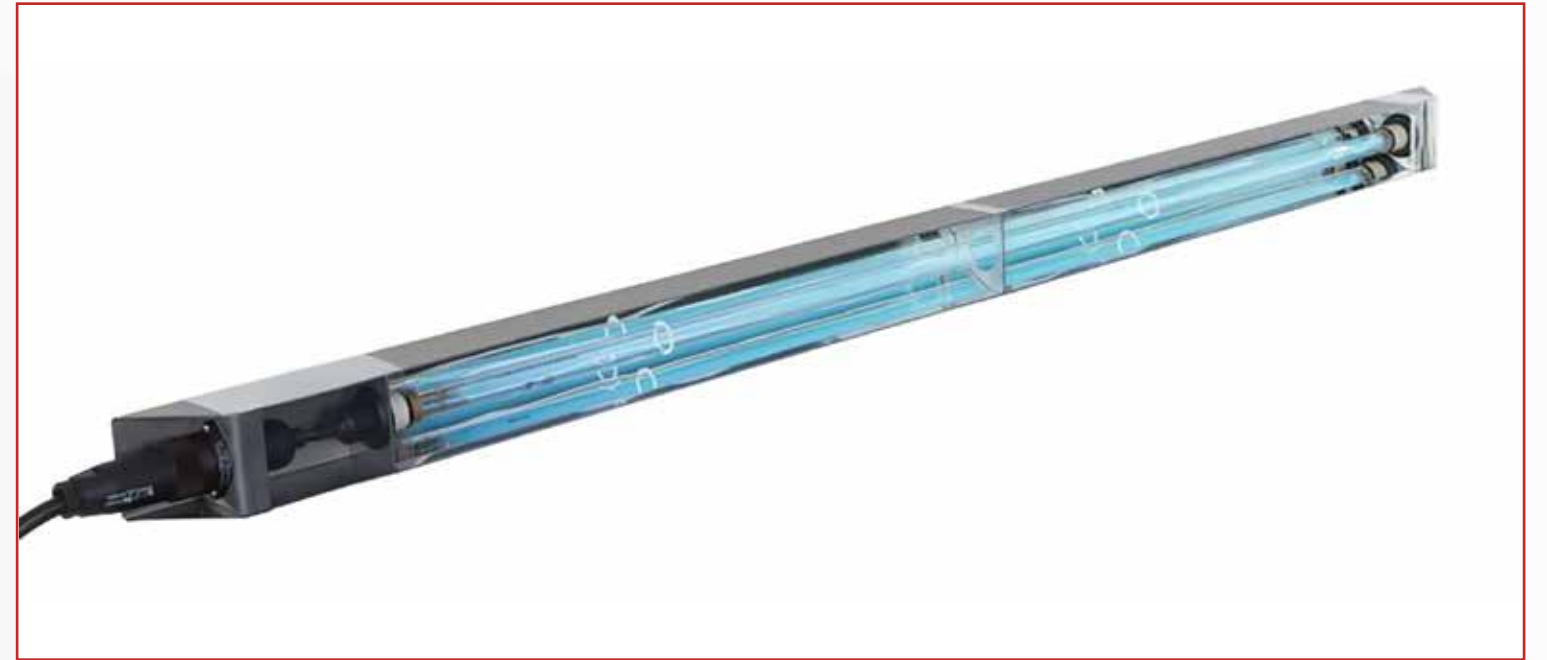
EXPECTED INTENSITY DECREASE TOWARDS END OF LIFE (12,000 HRS) = 20%

STAINLESS STEEL HOUSING WITH ALUMINIUM REFLECTOR INSERTS

SAFETY LIMIT SWITCHES TURN OFF UV IF ACRYLIC PANELS ARE REMOVED

INDEPENDENT CONTROL OF UV SYSTEM FROM MAIN CONTROL PANEL

WARNING INDICATOR ON MAIN CONTROL PANEL WHEN UV LAMPS REACH 12,000 HOURS OF USE



DISINFECTION PERFORMANCE AFTER 12,000. HOURS OF OPERATION:

MICROORGANISM - E.COLI (BACTERIA) - SINGLE PASS = 90% / 10 PASSES = 99.99%

'THE MAGNACOOOL SUPREME' UV SYSTEM HAS BEEN SPECIFICALLY DESIGNED AND CUSTOM DEVELOPED BY DR JAROMIR BILEK OF JENTON INTERNATIONAL -

DIRECTORS: RR LITTLE BSC (HONS); RP SION BENG (HONS) PHD; AC LITTLE (HONS) PHD.

PLEASE NOTE: ALL UV MAGNACOOOLERS ARE SUPPLIED WITH FERRO TYPE FILTERS FOR EXTRA FINE AIR FILTRATION.

**“WE GENUINELY HOPE THAT YOU HAVE ENJOYED YOUR OVERVIEW OF
THE MAGNACOOLER AND HOW IT CAN**

1. HELP YOUR BUSINESS

2. STREAMLINE YOUR PRODUCTION

3. IMPROVE CUSTOMER RELATIONS & SALES

4. IMPROVE YOUR PROFITS.

LET’S TURN THE PAGE AND GIVE YOU A SUMMARY OF THE UNIQUE MAGNACOOLER BENEFITS”

MAGNACOOOL BENEFITS:

- COOLING TIME SAME AS BAKING TIME
- INCREASE PROFITS, PRODUCTION AND PRODUCT QUALITY
- SAVE TIME WITH THE PRODUCT READY TO BE PACKED AND DISTRIBUTED IN A FRACTION OF THE TIME
- CREATE AND SAVE VALUABLE SPACE ON THE WORK FLOOR
- VENT THE HEAT FROM YOUR BAKERY
- LOW ENERGY SOLUTION FOR COOLING
- ENVIRONMENTALLY FRIENDLY – NO CHEMICALS OR GASES REQUIRED!
- LESS CONDENSATION ON WALLS AND CEILINGS, SAVING ON CLEANING.
- COOLING IN LINE WITH HACCP STANDARDS
- REDUCTION OF BACTERIA'S *
- 99.99% ERADICATION OF BACTERIA'S WITH THE MAGNACOOOL SUPREME UV MODEL
- EXTENDED SHELF LIFE OF PRODUCT *
- REDUCE SCALING WEIGHTS WITH IMPROVED MOISTURE RETENTION *

**INDEPENDENT TEST RESULTS AVAILABLE ON REQUEST.*