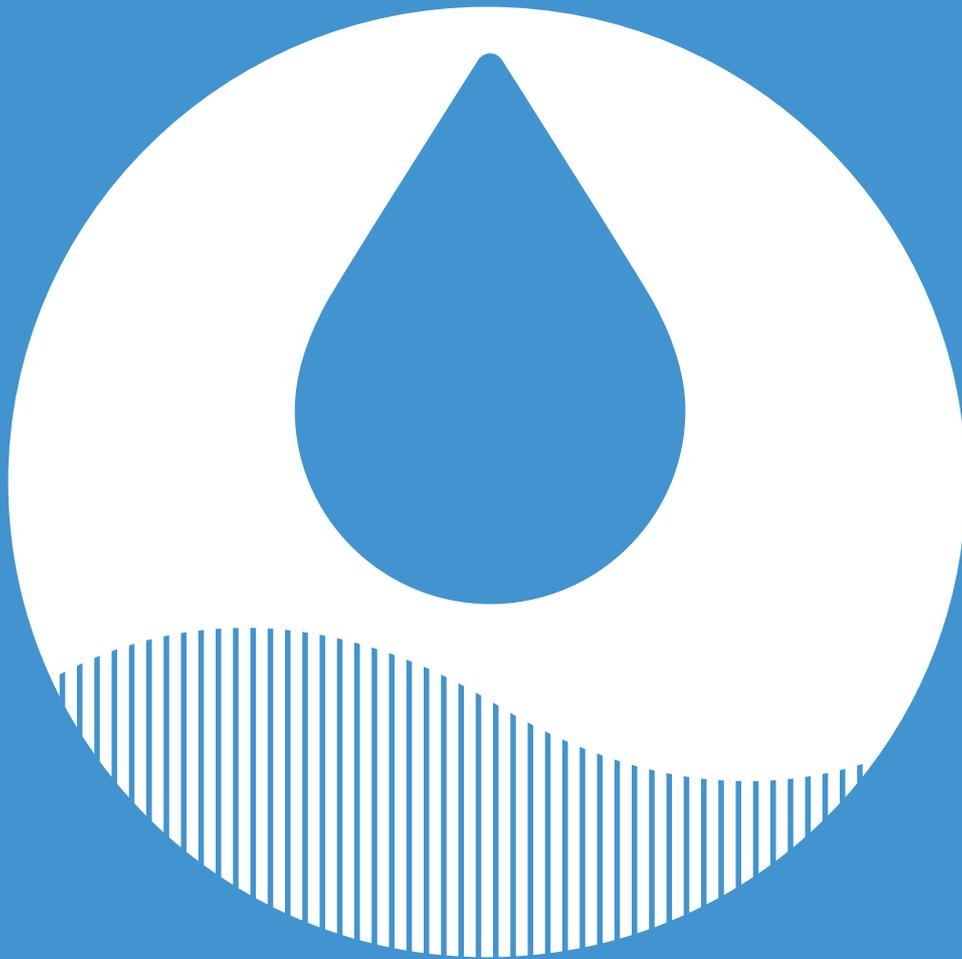


eWater[®] Reticulated Systems

Electrolysed water cleaning and sanitising systems





eWater® Reticulated Systems

The eWater® Reticulation System

Around Australia and throughout the world electrolysed water solutions are being acknowledged for their efficacy in cleaning and sanitising.

eWater Systems provide brilliantly efficient and effective electrolysed water systems that can be reticulated around a site to create and maintain a cleaner, safer environment.

These reticulated systems enable cleaning and sanitising solutions to be produced and tanked on site from where they are pumped to specified dispensers and outlets as required.

From hand wash basins to prep sinks and pot wash, from cleaners sinks to bin areas, eWater's reticulated systems put the cleaning and sanitising solutions where they're most needed.



How eWater® Systems will benefit you

▪ Better for People

Powerful enough to clean and disinfect throughout even the busiest establishments, eWater® is gentle on skin, it won't irritate eyes and is shown to reduce allergic reactions associated with other products.

▪ Better for the Planet

eWater® drains away without leaving harmful residues on food or surfaces. There's no wasteful packaging, safety concerns or carbon-heavy freight—and you'll always know exactly what's in your cleaning and sanitising solutions.

▪ Better for the Budget

Having an eWater® System is like having your own in-house cleaner and sanitiser production plant. Day after day costly alternatives are replaced simply by a dilute brine solution, tap water and electricity.

Even though your eWater® system will be on the job for many years to come, most installations pay for themselves in 3-4 years.

Environmentally responsible: Reduces carbon emissions, wasteful packaging and potentially dangerous drainage

Residue-free: Eliminates bacteria without compromising the integrity or taste of food

Safe: Eliminates the need to buy, store and handle potentially dangerous chemicals

Fragrance-free: Deodorises and sanitises without artificial odours

Labour saving: Delivers ready-to-use cleaning and sanitising water on demand, no dilution required

Increases goodwill: Customers and staff will thank you for caring enough about people to use eWater® products



Technology

The Science behind eWater® made simple

The science behind eWater® is as simple as the design is elegant. Starting with ordinary tap water, eWater Systems use a mild salt solution and electrical current to create two streams of electrolysed water—one for cleaning, the other for sanitising.

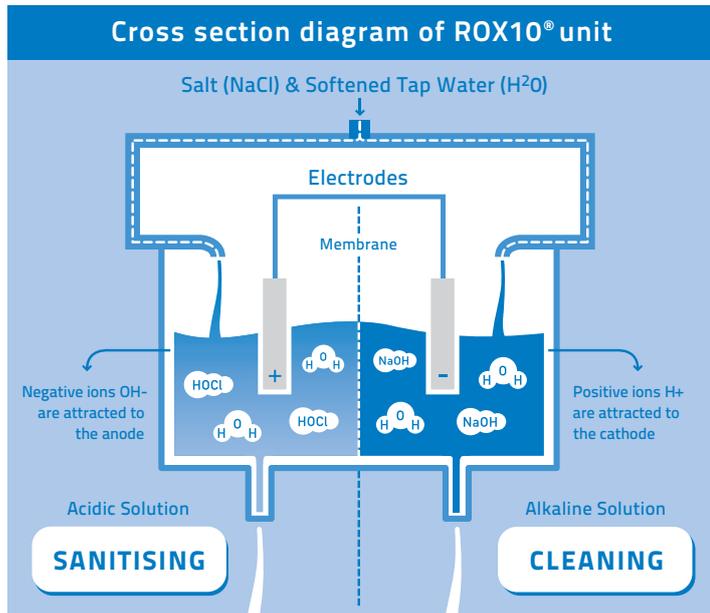
The cleaning solution, pH 11.3, is a superior degreaser that is ideal for breaking down oils, proteins, and biofilms.

The sanitising solution, pH 2.7, contains dilute hypochlorous acid (HOCl) with an oxidation reduction potential of 1100Mv. It is proven to destroy bacteria, viruses, spores and other harmful micro-organisms virtually on contact.

Together, these two highly effective solutions do the job of bleach and other chemical sanitisers and cleaners without leaving potentially harmful surface residues.

Bacteria or Virus	Time to Eliminate	Helps prevent
Escherichia coli	< 5 Sec	gastroenteritis, cystitis
Salmonella sp	< 5 Sec	gastroenteritis, typhoid
Listeria monocitogenes	< 10 Sec	meningitis, encephalitis
Streptococcus pneumoniae	< 5 Sec	pneumonia, meningitis
Streptococcus pyogenes	< 5 Sec	septicemia
Staphylococcus aureus	< 5 Sec	infections
MRSA	< 5 Sec	infections
Staphylococcus epimermidis	< 5 Sec	hospital infections
Pseudomonas aeruginosa	< 5 Sec	infections
Haemophilus influenza	< 5 Sec	respiratory infections
Bacteria Subtilis	< 30 Sec	food poisoning

Source: A Iwasawa et al, Effects of Aqua Oxidised Water on Clinical Isolates. – Journal of Japanese Society of Environmental Infections



Emphatic evidence of effectiveness.

There are numerous independent research studies that have explored and validated the effectiveness of electrolysed water.

Electrolysed water is proven time and again to significantly lower the presence of pathogens and bacteria such as E Coli, Listeria, Salmonella and Staphylococcus. It has shown to be more effective and faster acting than many widely used sanitising alternatives.

Electrolysed water is acknowledged for its efficiency and accepted for use by regulators and infection control professionals as a key part of food safety programs. It is also widely recognised through awards including FCSI, Equipe'Hotel and Fine Food Australia.





Applications

Perfect for a wide range of applications

eWater® is perfect for hand washing and for use throughout kitchens including cleaning and sanitising contact surfaces such as cutting boards, utensils, bench tops, tables, carts, trolleys, sinks and floors.

As an antimicrobial wash for fresh fruits, vegetables, salads, eggs, poultry, beef and seafood, eWater® has proven to be remarkably effective at reducing spoilage of fresh products and extending their shelf life.

eWater® is ideal for use in general cleaning including housekeeping, room cleaning, deodorising drains and sanitising bins.

eWater® reticulated systems will benefit all sites where hygiene standards are of critical importance - kitchens and food production areas, healthcare, aged care, child care, hotels, schools, colleges and all buildings where environmental sustainability is a critical factor.

- Rinsing fruits, vegetables, and salads
- Cleaning and sanitising hands while minimising dry skin
- Sanitising cutting boards, knives and equipment without imparting unwanted smells and tastes
- Eliminating pathogens on mops, cloths, and sponges
- Deodorising bins, sinks and drains
- Cleaning glass surfaces without leaving streaks
- Wiping down tables, chairs and benches
- Scrubbing floors without creating slip-and-fall hazards
- Filling spray bottles for anytime, anywhere cleaning and sanitising



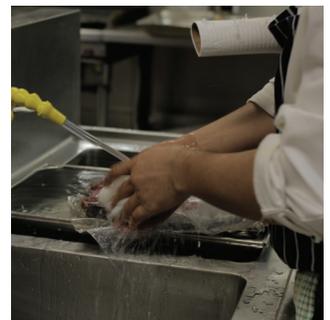
Cleaning & sanitising hands



Cleaning surfaces



Sanitising cloths



Sanitising vegetables, fish and meat



Filling spray bottles



Sanitising cutting boards and knives



eWater® throughout the building

eWater® site design

The thoughtful design of your eWater® Reticulated System will greatly enhance your investment. Whether specified into greenfield sites or retrofitted, eWater®'s hydraulics engineers work closely with architects, designers and consultants to provide tailored design recommendations and technical advice to suit your site needs. Remember eWater® is not only great in kitchens, it is also ideal for many other locations throughout your facility. Smart design makes good sense - the wider eWater® is distributed, the more applications and the better the business case. Simply the more you use eWater® the more you will take advantage its considerable benefits.

eWater® pays its way

eWater® Reticulated Systems are a financially smart choice. Sites consistently report 3-4 years pay back periods. As well as replacing packaged chemicals also consider the savings in storage and handling, the potential reduction in OH&S complaints, and enhancement to your sustainability platform.

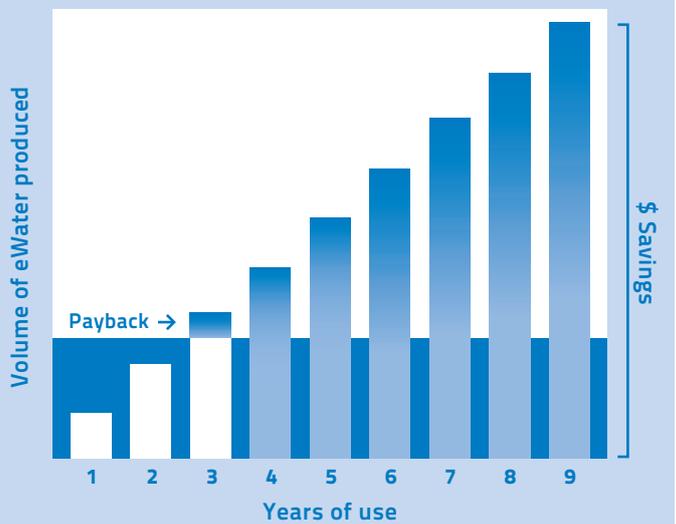


Average Usage Figures

- 800 operating hours per year
- x 12 litres per minute (6 litres of each stream)
- x 60 minutes
- = **288,000 litres per year** or average of 394 litres of each sanitising and cleaning solution per day

Compare these figures with average cost per litre of the packaged chemicals currently being purchased.

Average payback less than 3 years



eWater[®] Opinions from Clients

What some of our clients say about their eWater Reticulated System



Melbourne Convention and Exhibition Centre

'Our eWater[®] system plays an integral part in the day-to-day kitchen operation, ensuring our food is produced safely by our chefs. It cuts down the costs normally associated with cleaning chemicals, and as a 6 Star environmentally rated building, it greatly reduces our impact on the environment.'

Julian Gibbs, Kitchen Administrator



Vue De Monde

'In so many ways eWater[®] makes sense. It has proven to be highly effective and it does not taint the taste of food. It's not wasteful. By literally producing our cleaners and sanitisers on site, the need for packaging, transportation and production of emissions usually associated with chemicals is virtually eliminated'

Shannon Bennett, Owner



Austin Hospital

'Our micro results consistently point to eWater solutions as being as effective as traditional chemicals in reducing bacterial numbers to safe levels.'

Eileen Palmieri, Food Safety Manager, Medichef, Austin Hospital.



Southern Health

'We'd recommend eWater[®] to anyone interested in the highest levels of food safety. It's very effective, and being reticulated through our production kitchen, its easy to use and convenient. eWater[®] has also contributed greatly to reducing our chemical expense.'

Imran Hanif, Food Services & CPK Manager



Melbourne Cricket Ground

'The eWater[®] system fits our core philosophies including our extensive food safety programme. eWater[®] is safer to use than chemicals, and it directly addresses the social, environmental and financial issues that face our generation'

Peter Haycroft, Executive Chef, Epicure



Queensland Childcare Services

Queensland Childcare Services

'We chose eWater because its effective, its safe near children and it helps prevent allergies and asthma.'

Jacky Purcell, General Manager, Queensland Childcare Services.

ewatersystems

Reducing Our Chemical Footprint

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NOTES / DEALER INFORMATION



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