

Arneg O-fresh: The Natural Solution For Food Preservation

EUROPE

The Arneg O-fresh System is the only patented professional system that uses ozone in ventilated refrigerated serve-over counters to ensure the longest-possible food shelf-life and continuous sanitisation. Ozone, a natural and non-polluting element, acts on fresh food and on the surfaces of the serve-over counter, thanks to the continuous treatment of the air circulating inside the cabinet.

Advantages include:

- **Preservation:** With a longer shelf-life, products can be sold for more days.
- **Hygiene:** Non-stop sanitisation



for all surfaces and all accessories used inside the cabinet.

- Fewer daily storages, meaning lower operating costs.
 - Arneg O-fresh System is also environmentally safe, eco-sustainable, requires no chemicals and uses very little electrical power.
- For more information, visit www.arneg.it.