

# Arneg O-Fresh System Provides The Natural Solution For Food Preservation

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The Arneg O-fresh System is the only patented professional system that uses ozone in ventilated refrigerated serve-over counters to ensure the longest food shelf-life and a continuous sanitisation in the name of the highest level of food safety.

Ozone, a natural and non-polluting element, acts on fresh food and on the surfaces of the serve-over counter, thanks to a continuous treatment of the air circulating inside the cabinet.

If the air does not carry pathogens, the surfaces do not foster bacterial proliferation and products last longer.

## Advantages

- Preservation: with a longer shelf-life, products can be sold for more days. Colours are brighter, bad smells are avoided and a considerable reduction of waste can surely be noted at the end of the day.
- Hygiene: non-stop sanitisation for all surfaces and all accessories used inside the cabinet, even in every nook and cranny.
- Fewer daily storages, meaning less operating costs.
- Arneg O-fresh System is also environmentally safe, eco-sustainable, requires no chemicals and uses a very little electrical power.

For more information, visit [www.arneg.it](http://www.arneg.it).

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