



HACCP Certified Air Treatment
NFZ (Near Food Zone)
SSZ (Splash and Spill Zone)

Upgrade the performance of your coolroom



Drakes.

VILLI'S
Family Bakery

sky
CITY

McDonald's
i'm lovin' it®

THE CUMBY

Australian designed and made. ChillSafe is used globally to protect coolrooms.

ChillSafe reduces and prevents biofouling—the grime, mould, and microbial buildup that accumulates on cooling mechanics (FDCs) and surfaces due to daily operations. Every time your coolroom is accessed, microbes enter and multiply. ChillSafe continuously attacks these contaminants, preventing biofouling and protecting your fresh produce from microbial cross contamination.

With 24/7 active protection, ChillSafe maintains a more hygienic environment while also suppressing ethylene—the ripening gas that accelerates spoilage. The result? Your fresh produce lasts longer, your cool room stays protected, and your business saves money with reduced food safety risks and lower energy consumption.

The result? Your fresh produce lasts longer, your coolroom stays cleaner, and your business saves money, with reduced food safety risks.



Air

- ✓ Reduce biofouling, spores and cross contamination
- ▲ Increase asset efficiency



Space

- ✓ Reduce mould, bacteria and visible biofouling
- ▲ Increase hygiene



Food

- ✓ Reduce mould, ethylene and odour
- ▲ Increase shelf-life

How will you measure success?



Sell more stock, waste less



Keep food fresher, longer



Kill & reduce mould



Stronger HACCP compliance



Less odours, cleaner air



Lower cleaning costs



Cut energy consumption



Extend coolroom lifespan



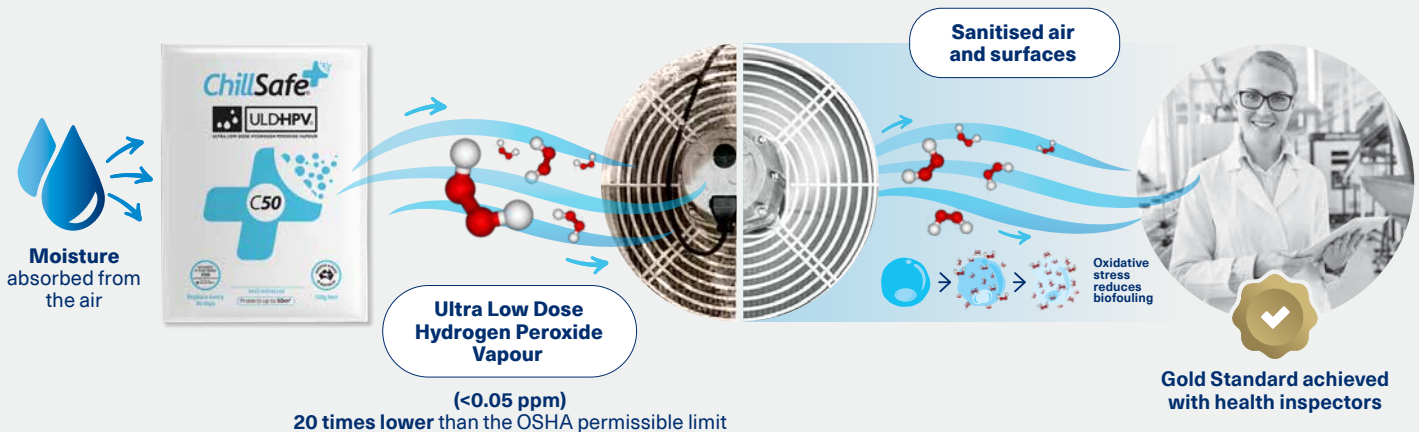
Safer for staff

How ChillSafe Works

ChillSafe releases a patent-protected Ultra Low Dose of Hydrogen Peroxide Vapour (ULD-HPV).

When placed under the cooling fan (FDC), the vapour is drawn into the unit, treating internal components before being dispersed throughout the entire coolroom.

This vapour gradually builds to create 24/7 protection in every nook and cranny of your refrigerated assets, to reduce biofouling, and maintain a hygienic environment.



ChillSafe ingredients are found in toothpaste, canned food and even on the beach!

All ingredients are classified as Generally Recognised as Safe (GRAS)

- **Sodium Percarbonate**
The oxidising agent found in laundry detergents and toothpaste.
- **Calcium Chloride**
A common salt extensively used in canned vegetables, cheese, and beer.
- **Silica Gel**
A widely used non-toxic desiccant, derived from sand.

Environmentally friendly sachet and contents

- Made from **recyclable Tyvek**.
- Ingredients can be **disposed of in normal waste or sprinkled onto a garden**.

Experience the **ChillSafe difference**

30 DAYS

Average of 30 days to see, smell and feel the difference

Start by reviewing your coolroom

Take before photos

Note any **odours** or hygiene issues

Discuss **performance improvements** with your distributor



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Air Treatment



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