COMPLETE FACILITY COIL CLEANING AND SANITIZATION

Commercial Coil Cleaning

Clean Indoor Air Quality
HOW AIR CONDITIONING WORKS

Technically Speaking
THE PROBLEM

IMPACTED COILS

• Decreased Airflow
• Contaminated Airflow
• Increased Temp/Humidity
• Increased Energy Cost
• Harbor Bacteria, Mold & Bio Films
• Decreases the life of the equipment
STATISTICALLY SPEAKING

ENERGY USAGE

• $2,160 per room for electricity
• 51% of the electricity in hotels is used for HVAC & refrigeration
• 1/32 inch of buildup can cost 20% more to run
• Mold and bacteria thrive in the evaporator environment

Impacted Coils & Contamination
**OUR COIL CLEANING PROCESS**

**STEP 1**
Thoroughly **Deep Clean** Coils with our Green Cleaning Products to Remove Dirt and Debris

**STEP 2**
**Sanitize** Against *Bacteria*, *Mold*, *Listeria*, and other potential Biological Hazards

**STEP 3**
Coat & Protect Coils with Environmentally Friendly, Biodegradable
For Continued Efficiency and Cleanliness
PRODUCTS USED

PROPRIETARY BIODEGRADABLE CLEANING SOAP

• CATIONIC SOAPS REMOVE BACTERIA AS WE CLEAN
• NON-ACIDIC BIODEGRADABLE

GREENSCREEN

• PROPRIETARY NANO COATING
• PREVENTS BIO FILM
• REDUCES FUTURE BUILD-UP ON COILS
• MAKES THE SURFACE OF FINS HYDROPHYLIC

VITAL OXIDE SANITIZER
**VITAL OXIDE FACTS**

+ EPA Registered Disinfectant and Sanitizer
+ NSF D2 Approved for Food Contact Surfaces
+ Kills and Prevents Bio Films

**EcoClear SANITIZING FACTS**

+ Non-Corrosive
+ Chlorine Dioxide Food Safe Product/Wet and Forget
+ Reduces Bacteria & Bio Film to a Log Reduction of Six
How Our Sanitization Process Works:

We mechanically fog and coat entire rooms to ensure all ceilings, walls, and equipment is properly sanitized.

Bacteria are eliminated through selective oxidation. Our process attacks the proteins in the cell wall which disrupts protein synthesis, effectually killing the bacteria. Our process is effective on both gram positive and gram negative bacteria.
**Benefits of Coil Cleaning**

- Reduce the Risk of Mold & other Bacteria
- Reduce Your Energy Cost - up to 30% (may qualify for energy rebates)
- Increase Your Airflow by up to 100%
- Restore Your System Temp/Humidity Reliability
- Help achieve Green Energy Goals
- Help Increase the Lifespan of Your Equipment
THIRD PARTY REPORT

BEFORE

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<thead>
<tr>
<th>Design</th>
<th>Actual</th>
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<tbody>
<tr>
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AFTER

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<th>Design</th>
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A INCREASE OF 33,794 CFM

Commercial Office Building
## ENERGY SAVINGS CALCULATIONS

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### Reduced Run Time

<table>
<thead>
<tr>
<th>Time Zone</th>
<th>Before</th>
<th>After</th>
<th>Improvement</th>
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<tbody>
<tr>
<td>Daytime</td>
<td>8,194</td>
<td>14,083</td>
<td>71.87%</td>
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<tr>
<td>Nighttime</td>
<td>4.8</td>
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<td>5.9</td>
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<td>Total</td>
<td>42,480</td>
<td>162,748</td>
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<tr>
<td></td>
<td>313,106</td>
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### Cost Per Kilowatt Hour

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<tr>
<th>Time Zone</th>
<th>Before</th>
<th>After</th>
<th>Improvement</th>
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</thead>
<tbody>
<tr>
<td>Daytime</td>
<td>8.064</td>
<td>14.068</td>
<td>71.67%</td>
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<tr>
<td>Nighttime</td>
<td>10.78</td>
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<td>0.00</td>
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<tr>
<td>Total</td>
<td>8.064</td>
<td>14.068</td>
<td>71.67%</td>
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### Cost Savings

<table>
<thead>
<tr>
<th>Cost Item</th>
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<tr>
<td>Total Annual Operating Cost</td>
<td>$25,048.46</td>
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Peer Reviewed energy calculation
Coil in the Process of Being Cleaned
Food Production Facility
Food Production Facility