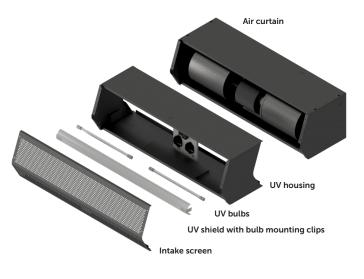


MARS UVC® AND MARS HEPAC®: SUPERIOR SANITATION TO SANITIZE AND KILL PATHOGENS



Mars UVC®

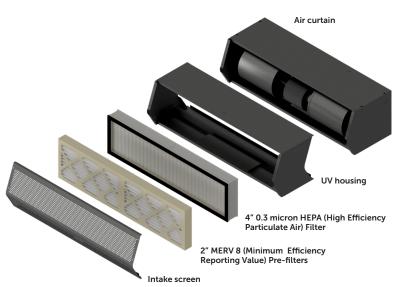
With scientifically proven germicidal capabilities and 99.99%-100% surface kill rate via UVC/UVV bulbs, the Mars UVC® eradicates pathogens, reduces VOC odors, and provides the assurance of superior sanitation. In addition, Mars UVC® sterilizes up to 99.99% of airborne bio-contaminants with multiple passes. It reduces accumulation of pathogens on the exposed surface of the air curtain's internal components and minimizes pathogen redistribution. Mars UVV module oxidizes odors associated with VOCs, food prep/cooking and kitchen refuse, receiving areas, lavatories, chemicals, smoking, walk-in coolers and dock areas.





Mars HEPAC®

Deploying the power of a true HEPA filter which captures 99.97% of microscopic pollutants and particulates (as small as 0.3 microns) and 2-inch pre-filters with a MERV 8 rating, the Mars HEPAC® offers sanitation previously not available from a major provider. Optional HEPA® filter, ULPA (Ultra-Low Penetration Air) rated 99.99% of particles 0.12 micron and MERV 13 rated 2"pre-fiters for extended usage application or high particulate. Most viruses, including all SARS-CoV-2, are 0.12 micron as a single virion (unattached to any fluid droplet) but transmission is typically through liquid droplets, which are larger.



Challenges	Mars UVC®	Mars HEPAC® (True HEPA)
	Eradication	Filtration
Particulate Removal	No	Yes
Odor Removal	Yes	No
Kills Pathogens, Bacteria & Viruses (including SARS-COV)	Yes	Yes
VOC's & Formaldehyde Gases	Yes	No
Increases Air Circulation to Assist with Improved Indoor Air Quality	Yes	Yes
Extends Shelf-Life & Protects Products	Yes	Yes
Mold Capture & Eradication	Yes	Yes

SANITATION SUPPORT ACROSS ALL SETTINGS

Mars UVC®

- FOOD SERVICE/KITCHEN SETTINGS: Protect vulnerable foodservice prep and serving areas from dust, pathogens, flying pests, & debris. Can reduce the build-up of ethylene from fruits and produce and restrict microbial growth. By reducing oil accumulation in the air curtain unit, additional microbial growth averted. Well suited to:
 - Dry goods/produce storage
 - o Walk-in coolers: Reduce food spoilage and odors while stabilizing temperatures
 - Organic waste collection containers and autoclaves
 - Frying and cooking stations
- LAVATORIES: Eradicate tough odors and amplify sanitation.
- ENTRANCE DOORS/CUSTOMER ENTRANCES: Visitor and customer entrances can be sanitized and realize barrier protection without impeding traffic.
- SMOKING LOUNGES: Reduces lingering smoke odors and neutralizes indoor air with proper sanitation cycles.
- **RECEIVING DOORS:** Reduces lingering refuse odors and creates barrier from entering interior spaces.

Mars UVC® and also Mars HEPAC®

- **HEALTHCARE SETTINGS:** Sanitized protection for surgical centers, patient waiting areas and foodservice settings.
- CLEAN ROOMS (MANUFACTURING & HEALTHCARE): Protect vulnerable manufacturing & healthcare clean rooms and comply with regulatory constraints.
- PRODUCE FARMS & CANNABIS **CULTIVATORS:** Reduces odors and minimizes the cannabis fumes that can release to the building exterior. Reduce mold, spores and mildew in growing soil.









