

“What do GenEon’s customers say?”



Fresh. Clean. Safe. Sustainable

Solutions from GenEon Technologies’ innovative ETL (UL) and NSF approved InstaFlow provide Grocers and Commercial Food organizations the flexibility of having one system to improve food safety. Additionally, users of GenEon system have seen improved reliable and performance from new thinking in ECA generation. The Food Safe₁ solutions from GenEon keep your produce safe and fresh, while insuring safe performance for your produce sprayers and meat slicers keeping them free of Listeria and other harmful pathogens. GenEon’s solutions provide a broad range of solutions to help keep your flowers fresher longer, and meat cases safe and fresh. The InstaFlow generates solution that works and has a proven track record for reliability and uptime with clients.



Why GenEon’s Blended Stream Solution?

“Where to use?”

GenEon’s InstaFlow can support a wide variety of areas in the store including on: Produce, Cut Fruit and Vegetables, Cut Flowers, Deli, Meat Case, Dairy Cases, Scales, Meat slicers Belts, Counters, Glass, Shopping Carts, Baskets, Tables, Chairs, and much more...

- ✓ Keeps produce crisp and fresh
- ✓ Improves health of spray lines and hoses by eliminating harmful pathogens and Bio-Film
- ✓ Tested by a leading University to be pH balanced on produce₂
- ✓ Helps to keep cut flowers fresh for extended periods
- ✓ Compact design reduces footprint by 65% over traditional systems
- ✓ Blended stream reduces water use by 55% over other systems
- ✓ Reduces maintenance costs through streamline design
- ✓ Connects to garden hose applications for Shelf Spraying
- ✓ Eliminates need for storing large amounts of chemicals
- ✓ Increased Uptime compared to Split-Stream Systems

“What do GenEon’s customers say?”

“We have been completely satisfied with the performance of GenEon’s InstaFlow unit, we had another manufacturer of this type of technology prior to GenEon and had many issues with keeping the devices running. GenEon’s team has provided us exceptional service and flexibility in meeting our every need.”

Elana Lejeune, Director of Operations of Heath & Lejeune



Retail Food



The solutions have been tested at University of Georgia’s Food Safety Lab and have been found to achieve a full kill step on ready to eat lettuce and tomatoes which has never been achieved before*.



Benefits of using GenEon:

- Reduces water consumption by 85% over Split Stream technologies
- 95% Uptime vs. Split Stream systems
- Quickly and effectively kills Listeria and other dangerous pathogens
- Cost effective when compared to other systems
- Reduces cost to maintain and keep operational
- InstaFlow has a proven track record in numerous industrial applications for reliability and uptime
- Tested at University of Georgia Athens Food Safety Labs
- NSF Approve
- ETL (UL) Approved

Powerful Technology. Powerful Performance

H1N1	Staph	Bio Films
Listeria	E.coli O157:H7	Mold
Salmonella	Norovirus	Campylobacter

Kills Harmful Germs (when used as directed) **
(Testing performed at EPA Certified Labs and Research Universities)

1,2*Efficacy of neutral pH electrolyzed water in reducing *Escherichia coli* O157:H7 and *Salmonella* Typhimurium DT 104 on fresh produce items using an automated washer at simulated food service conditions.

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GenEon is an ideal solution for healthier environments. Call or visit our website for more details.

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