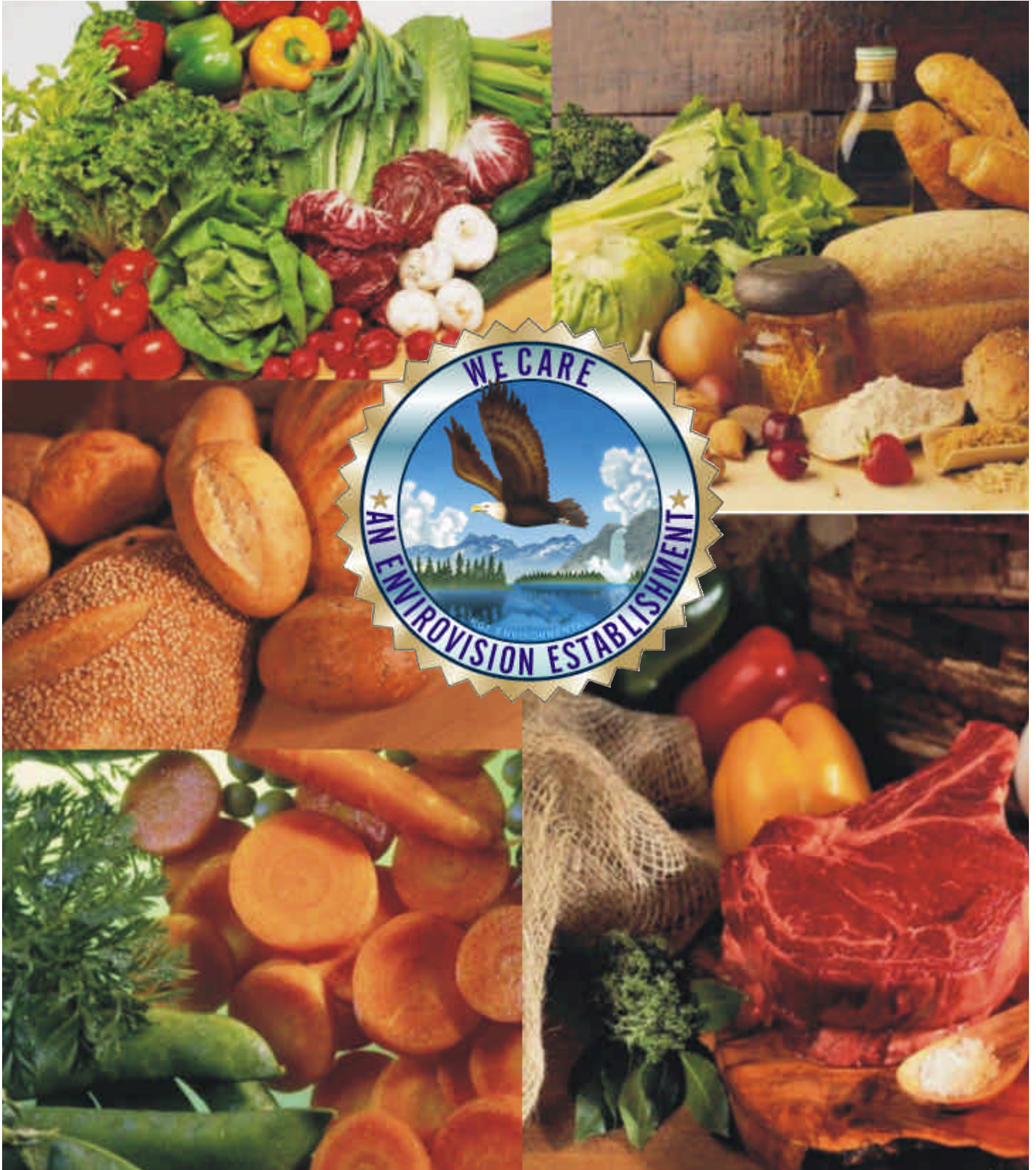


Restaurant and Food Processors Product Guide



ENVIROVISION FOR RESTAURANTS

By Ronald G. Fink



"EnviroVision is a realistic, practical approach to provide a restaurant with the purest possible water, air and food without the use of chemicals."

EnviroVision is a realistic, practical approach that helps preserve all our natural resources: water, air, food and energy. The concept, developed by RGF Environmental Group, provides a facility with safe, purified air, water and food. The process encompasses a broad spectrum of natural, non-chemical oxygen and light source based environmental technologies, combined with conservation for a total eco friendly, yet sustainable environment. Resorts, hospitals, cruise ships, food processors, and restaurants are embracing this program. The benefits include a safer environment; lower utility costs, reduced liability and civil lawsuits, elimination of environmental compliance liability, reduction of employee sick time, all resulting in improved public image and enhanced quality of the overall facility.

EnviroVision technology is based on basic, natural science purifiers with friendly oxidizers. By friendly, we mean natural oxidizers that revert back to basic oxygen and hydrogen after the oxidation process is completed. A typical EnviroVision technology is Advanced Oxidation Technology. This high intensity, hydrated, targeted ultraviolet light-based technology is trademarked as Photohydroionization™. This unique, safe UV environment-friendly technology has been used in thousands of air, water and food applications.

Air Since we breathe about 23,000 times a day, let's start with air. We can survive for a week or more without food or water, yet barely four minutes without breathing. Respiratory problems are at an all time high. Indoor air pollution is considered a major environmental problem. Allergies in children are growing at alarming rates. It is believed this is due to early exposure to allergens, a significant problem of indoor air pollution. Air contaminants are made up of three categories: (1) particulate or dust, (2) gases/odors, and (3) microbial (bacteria and mold). Most air filters do a fair to good job on particulate or dust; however, we pay little or no attention to gases or airborne microbes. The "EnviroVision" Program solves this problem by treating indoor air quality problems with targeted, high efficiency UV and Advanced Oxidation technology at safe levels. Airborne microbial contaminants are destroyed at their source, including viruses, bacteria, mold, VOC's and grease reductions in excess of 90%.

Water. About 2/3 of our bodies are made up of water. Our brain is 75% water. 70% of the earth is covered with water, yet less than 1% is suitable for drinking. We cannot create more water. We must continue to recycle and purify earth's available water through nature or by manmade means. The fact is that there is not one more drop of water on earth today than there was when cavemen inhabited the earth. Water purification systems are now a necessity. With today's Advanced Oxidation water treatment technologies, both incoming (potable) and sewer water can

be safely and inexpensively treated. For example, there is no reason to be utilizing a constant flow of expensive chemicals to keep drains grease-free. A simple Photohydroionization™ unit injecting enviro-friendly Advanced Oxidation gases into a sump, grease trap or lift station can safely eliminate grease and odor problems without adversely affecting septic or wastewater treatment systems. Potable water systems can also benefit from Advanced Oxidation, which will eliminate chlorine chemicals from the water while providing safe, clean water.

Food. A total EnviroVision Program must include food, the third natural resource necessary for life. We take food safety for granted, yet food contamination, food poisoning, and food additive health problems are at an all time high. Food illnesses strike 76,000,000 people a year, and food poisoning is 34% higher now than in 1948, according to the Center for Disease Control and Prevention. Just one publicized case of food poisoning can land a restaurant in bankruptcy court. The use of Photohydroionization™ technology safely and effectively destroys food borne pathogens on food surfaces and increases shelf life of perishables.

A complete EnviroVision Program utilizes numerous environmentally friendly systems in every aspect of the business to achieve a total program. The EnviroVision Program should promote a positive, proactive environmental program that will elevate the public's perception of a company or facility as well as promote employee morale and corporate pride.

ENVIROVISION CASE HISTORY-JUPITER, FL

Molto Bene Ristorante, is a small upscale boutique restaurant, located in Jupiter, Florida, routinely rated as Americas richest town. Serving some of America's wealthiest, Molto Bene has developed an "only the best will do," philosophy. When owners Rick and Jennifer Orsi heard about the EnviroVision program, they quickly saw ten advantages:

- 1.) The safest water, air and food without the use of chemicals
- 2.) Odor elimination
- 3.) An increase in food shelf life
- 4.) Reduction of food contamination liability
- 5.) Positive public relations and press coverage
- 6.) An increase in employee morale
- 7.) Staying ahead of the competition.
- 8.) A healthier work place environment
- 9.) Reduction of Airborne Grease
- 10.) Being environmentally correct



Rick and Jennifer Orsi owners of Molto Bene

A site evaluation was conducted by the RGF Environmental Group engineering department and found Molto Bene to be a suitable match for it's technology. A proposal was then presented to Rick who decided to initiate the entire program as applicable to Molto Bene.

The following projects were installed in less than one week on off-peak hours.



PHI HVAC Cell

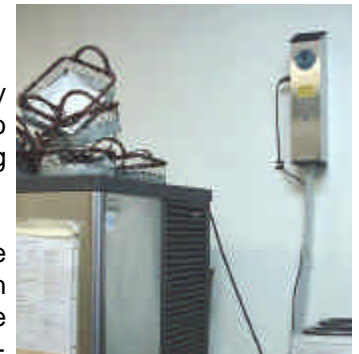
First, the air systems Photohydroionization™ cells (PHI™-cell) were installed in the 3 HVAC air handlers. Photohydroionization™ provides advanced oxidation gas of hydro-peroxides, hydroxides, ozonide ions, and super oxide ions. The cell will prevent mold from growing in the HVAC unit and provide air with up to 98% reductions in bacteria, virus, mold and up to 90% reduction in odors, smoke and VOCs.

The second step was installing small wall mounted PHI™ air units in the restrooms for odor and bacteria reductions.



Actual air samples before and after PHI Cell treatment

The third step was to install a PHI™ ice sanitizer. All ice machines have been known to carry lysteria bacteria, which is a persistent strain that survives on ice. By pumping PHI™ gas into the ice machine the risk of ice bearing lysteria, which could result in customers developing food poisoning symptoms, is reduced by over 95%.



PHI Ice Machine Unit



PHI water system

The next process to install a PHI™ water system is to provide the safest possible potable water and vegetable wash down with aggressive PHI™ gas in the water. The purified gases rinse away dirt, bacteria, viruses, molds and pesticides that are frequently found on fruits and vegetables.

The fifth step is to use a PHI™ grease system, which will eliminate the traditional grease trap system that attempts to trap the grease. Grease traps allow emulsified grease to run right through. Holding all that grease in the restaurant is a breeding ground for odors and bacteria. The PHI™ system actually breaks down all the grease emulsion as well as the free grease. The odor free system uses no chemicals and releases an environmentally friendly food source for the biological breakdown in a sewer system.



PHI Food Sanitizer

The sixth step involves a very impressive device, a PHI™ food sanitizer. This proprietary RGF technology is used by many Fortune 500 food processors and has now been scaled down for restaurants. Prepared foods and leftovers are placed inside the chamber for a few minutes and PHI™gases combined with high intensity UV light eliminates over 99% of the bacteria. This provides safer food with shelf life extension exceeding 40%.

BEFORE

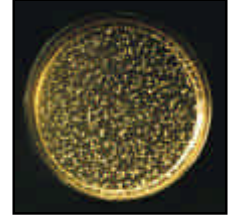
Beef

Chicken

Pork

Fish

Vegetables



AFTER



Actual reductions of harmful microorganisms

The seventh project was an air purification system for the kitchen. The air in the kitchen is actually the most critical. Kitchen air is the most likely to be contaminated with airborne grease, VOCs, bacteria and cooking odors. Airborne grease is getting attention now as a potential carcinogenic in addition to its typical unpleasant odor. The APS systems contain two PHI™ cells and three filters to coalesce and absorb grease and VOCs. The PHI™ cells and advanced oxidation gas treat the VOCs and odors.



APS Air Sanitation Unit

Project number eight was a high output portable PHI™ unit for use over night for normally buggy days or when accidental spills on the carpet occur.



Portable PHI Unit

The ninth and last project was a 4 stage reverse osmosis water system for the bar water. Rick and Jennifer are well aware of the lucrative profit margin from bottled water, they are also aware that a glass of chlorinated tap water can ruin a drink or a meal. They believe in giving their clients a first class meal at a fair price. Rick says "we may lose a few bucks on bottled water sales but we gain customer loyalty".



We Care Decal

Lastly, a "We Care" door sticker was applied and RGF presented Rick with a plaque proclaiming that Molto Bene met the environmental standards for the EnviroVision status, Press releases were issued and business increased.

Other products for a restaurant like Molto Bene include...



Refrigeration Unit reduces bacteria and odors. Increases food storage life up to 40%.



Bio Ox Grease System



Trash Compactor Bacteria Odor control



Hand Sanitizer / Dryer



News Article

Thursday March, 18, 2004

The Palm Beach Post

Final Edition • PalmBeachPost.com

Eatery's food, air fresh thanks to firm's gear

Safety on four fronts

The Envirovision system, developed by RGF Environmental Inc. of Riviera Beach, uses ultraviolet light technology called Photohydroionization cells (PHI) to kill bacteria without using chemicals. How it works in four areas:

- **Air:** PHI cells in the air-conditioning ducts and bathrooms prevent mold and kill bacteria. Another system traps airborne grease in the kitchen.
- **Food:** A food sanitizer unit and vegetable washer help kill bacteria on food.
- **Water:** A reverse osmosis water system provides bottled-quality drinking water.
- **Ice:** PHI gas pumped into the ice maker prevents Listeria bacteria, which can cause food poisoning like symptoms.

By Alex Clifton, Palm Beach Post Staff Writer
Thursday, March 18, 2004

JUPITER -- At first sight, Molto Bene Ristorante is inviting. The framed art on the walls is for sale, the booths are cozy and the mismatched dishes give the 90-seat restaurant an eclectic flair.

But six months ago, owners Rick and Jennifer Orsi made a move that really sets this eatery apart -- even if customers can't see the changes.

The couple invested \$10,000 in equipment that cleans the air, purifies the water and sanitizes the food.

Rick Orsi says the decision to buy the new system was easy. With heightened awareness of air and foodborne

bacteria, news of even one sick customer could force him to close his 6-year-old business, he says.

"So many people touch your product before you even get it, and you can't see everything your employees do," Orsi says. "With this equipment, I hope it will compensate for any mistakes."

The system, called Envirovision, was developed by RGF Environmental Inc. of Riviera Beach. Molto Bene is the first restaurant in the nation to have the state-of-the-art system installed.

Using ultraviolet-light technology, the RGF Environmental's photohydroionization, or PHI, cells are installed in the air-conditioning ducts

'You can just tell the air is cleaner back here.'
RICK ORSI, owner, Molto Bene Ristorante in Jupiter



Food can be put in the bacteria-killing box to restauranteur Rick Orsi's left, while the unit above him cleans the air.



RGF Environmental's ice-maker sanitizer (above coffee pot) pumps gas into the machine (at left) to kill Listeria bacteria, which can live on ice

to purify the air in the main dining room and bathrooms. A degreasing system above the kitchen door cuts down on grease and bacteria.

"It makes a big difference in the life of our equipment," Orsi says. "The filters don't get clogged as often, and you can just tell the air is cleaner back here."

Orsi considers the ice machine pump the most important piece of equipment in the system. Listeria is a type of bacteria that thrives on ice and can make customers sick with food-poisoning symptoms. It has been suspected in several cases where restaurant customers have become ill.

The Envirovision system pumps bacteria-killing PHI gas into the ice maker to cut the risk of listeria by 95 percent, according to Gary Moody, a national RGF distributor.

RGF provides air, water and food sanitation and purification systems for food distributors around the world such as Kraft Foods, and is approved by the U.S. Department of Agriculture and the Food and Drug Administration.

"We've scaled down the same equipment to fit into smaller spaces such as Rick's restaurant," Moody says. "The the goal is chemical-free purification."

The air-purification system, for example, is the same technology the company sold to the Chinese govern-

ment for that country's efforts to prevent spreading of the SARS virus on its crowded subway systems.

After successful testing at Molto Bene, RGF Environmental contracted with West Palm Beach restaurant-equipment wholesaler Regal Foodservice Equipment, Furnishings and Supplies to sell the system.

Regal Foodservice has clients in the hotel, cruise line and health care industries, as well as restaurants.

General Manager Jerry Culbertson says he's a customer of Molto Bene but didn't know the restaurant had installed the system until after he made a deal with RGF Environmental.

"The Orsis are on the cutting edge in the industry," Culbertson says. "They see what this will do and realize that it's an investment in their future."

Positive Press = Increased Sales

RGF as Seen On...



Fox News



ABC News



CBS News

Restaurant and Food Processors Equipment Guide



RGF Commercial APS - The ultimate commercial air purification system consisting of 8 optional technologies. A dual Photohydroionization cell for mold, odors, virus, VOCs and bacteria. six optional absorbers: Grease, HEPA, Ultra filter, VOCs, mercury and radon. Over 95% reductions. Housed in a polished heavy-duty food grade stainless steel cabinet. 3 year cell life.



Commercial Food Sanitizer A PHI Cell plus high intensity UV light provides a very aggressive atmosphere that obtains a 99% kill rate on foodborne bacteria. The food grade stainless steel cabinet fits a standard 18" x 24" tray. Increase shelf life up to 40%, decreases food poisoning liability.



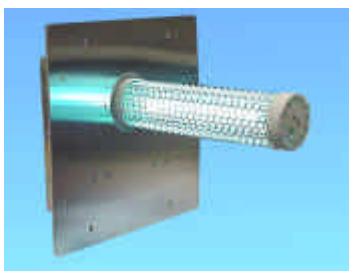
PHI Refrigeration System 3000 cu ft provides an aggressive atmosphere that obtains a 95% reduction of bacteria, mold, viruses and odors. Increases food shelf life up to 40% and decreases food poisoning liability. Heavy duty food grade stainless steel cabinet easily installs inside walk-in refrigeration systems. 3 year cell life.



PHI Refrigeration System 1000 cu ft same as above for walk-ins up to 1000 cubic feet. 3 year cell life.



Ice Machine Sanitizer A PHI Cell provides a safe steady stream of 5 Advanced Oxidizers to the ice storage bin. PHI Cells provide over 90% kill of Lysteria bacteria. A deadly persistent bacteria that lives in ice bins. 3 year cell life.



HVAC Cell a Photohydroionization Cell that is easily mounted into air conditioning and heating systems air ducts. This air purification system is designed to reduce sick building syndrome risks by reducing odors, air pollutants, mold and bacteria. The HVAC Cell provides any commercial, residential or industrial air handling system with over 90% reduction of mold, bacteria and odors 3 year cell life.



Turbozone 1000 is designed to provide ozone and advanced oxidation gases for commercial air purification and odor destruction. This unit is fully automatic, easy to use. The Turbozone destroys odor molecules and leaves no residue. This product has been engineered, designed, built, tested and thousands retailed. The Turbozone will destroy, not just cover up, the following airborne substances: smoke, mold, mildew, bacteria, viruses, VOCs, pollen and many more. Housed in a light weight heavy duty stainless steel case the 1000 is designed for small to medium commercial jobs. 3 year cell life.



Turbozone 7000 The same basic unit as the 1000 only seven times more powerful. This unit is designed for medium to large commercial jobs.



Indoor Compactor BOSIII Bacteria / Odor Abatement System specifically designed for indoor compactors. It is designed and engineered to reduce or eliminate odors, bacteria, viruses and VOCs associated with indoor compactors up to 5 cu yds. 3 year cell life.



RGF's Plug In commercial air purification system for hotels, institutions, boats etc. This photohydroionization air purifier is a no maintenance system (annually) a switch provides a high / low / off settings. Low is for silent sleeping mode. This unit plugs into an electrical outlet, anti-theft device secures the unit to the wall and two built in outlets provide additional electrical service. This unit provides rooms up to 1500 sq ft with mold, odor and bacterial reductions of over 90%. An attractive molded ABS plastic housing with a lighted logo provides for a low level night light. 3 year cell life.



Reverse Osmosis System 50 gallon per day 4 stage system for bottled water quality. 99% pure.



BOS Bacteria / Odor Abatement System is specifically designed for outdoor use. It is intended to reduce and eliminate odors associated with sewer lift stations, sumps, pits, trenches, garbage compactors and dumpsters. These models are fully automatic and require very little yearly maintenance. The units come complete with power switch, hour meter and intake air filters. 3 year cell life.



Compactor BOS II Bacteria / Odor Abatement System is specifically designed for outdoor use. It is designed and engineered to reduce or eliminate odors, bacteria, viruses and VOCs associated with compactors smaller than 20 cu yds. 3 year cell life.



PHI Hand Sanitizer / Dryer An automatic and touchless PHI™ hand sanitizer kills salmonella, E coli, listeria and hepatitis A.



Advanced Oxidation Water Purification System

Residential, hotels, food & drink processors, restaurants, hospitals, medical offices, schools, cooling towers, pools, fountains, ice machines and any liquid purification. The RGF Photohydroionization Water System is a purification process designed to treat water and liquids with Photohydroionization, UV light, ozone, hydroperoxides and super oxide ions. This is not a filter. It will not remove particulate, heavy metals or hardness from the water. Other RGF filters should be used in conjunction with this system for these purposes. This system will kill 99% of bacteria and viruses and reduce or remove chlorine and odors.



Water Ozone Washing System

Successfully replaces chlorine systems with superior results.

Applications: Food processors, water treatment, waste water treatment, industrial / commercial laundries.



Advanced Oxidation Fluid Purification System

RGF has developed a specialized Advanced Oxidation treatment system for water and most other fluids. The unique design of this system incorporates precision machining to optimize fluid flow characteristics as well as high intensity ultraviolet light transmittance into the fluid space. The vertical reactor design allows for continuous operation at pressures as high as 50 PSI while providing the smallest possible footprint. A high volume gas injection system can provide advanced oxidation gases or simply air to aid in clean in place. Units available from 10 gpm to 200 gpm.



Industrial Advanced Oxidation Water Systems

For large applications such as fish farming, RGF's PHI provides protection against bacteria, viruses and algae.

Applications: Fish farming, potable water treatment, waste water treatment, food sanitation.



Bio Ox Grease System is designed to break down fats, oils and grease to carbon dioxide, water and small chain food sources for traditional sewage treatment. This unit easily fits into the smallest of lift stations. Lift station grease is physically, chemically and biologically broken down and freely washes away as liquid and gas. Lift station room odors and airborne bacteria are reduced by over 90%.



PHI Grease System A high efficiency grease trap and digester for restaurants with heavy grease loads. The grease trap holds the grease while the PHI Cell breaks it down eliminating costly hauling, clean outs, odors and airborne bacteria.



Food PHI Tunnel

Provides 99.9% surface pathogen reduction with PHI Technology 360° coverage. All food grade stainless steel. Applications: Food processors, industrial disinfection.



PHI Belt Sanitizer Double Fits under the belt all food grade stainless steel. Provides 99% kill rate on both sides of the belt.



PHI Belt Sanitizer

Provides 99.9% conveyor belt surface sanitation. Applications: Food processors conveyor belts.



RGF Professional Air Testing System will provide a professional air quality test by taking 500 liters of indoor air and depositing the microbes on a petri dish, giving you a broad sample of the indoor air quality.



Envirovision Program is a realistic, practical approach that helps preserve all our natural resources: water, air, food and energy. This program provides a facility with safe, purified air, water and food encompassing a broad spectrum of natural, non-chemical oxygen and light source based environmental technologies, combined with conservation for a total eco friendly environment. The benefits include a safer environment, lower utility costs, reduced liability and civil lawsuits, elimination of environmental compliance liability, reduction of employee sick time, resulting in improved image and enhanced quality of the overall facility.

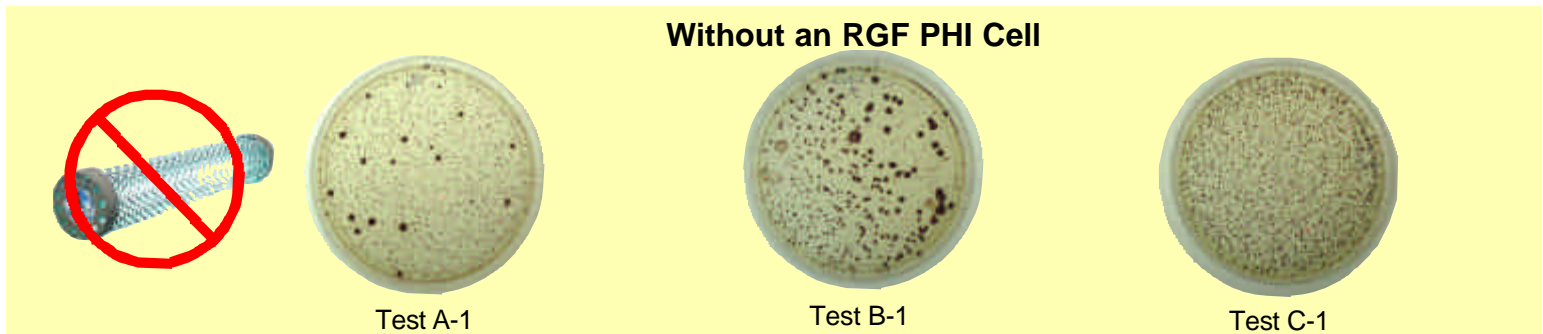
The RGF PHI™ Advantage

Photohydroionization™

While UV systems are designed to kill mold on the HVAC coil, the PHI Cell does this, plus it adds advanced oxidants throughout the room to kill microbials at the source.

The Sneeze Test

A double blind sneeze lab test at three feet.
From an aspirated simulated sneeze in a 250 cu ft Bio Test Chamber.



Average sneeze microbial reduction: 78%

Validation

The RGF PHI™ technology has achieved the following results in tests by commercial, governmental and academic independent labs:

- 4-log reduction (99.99%) surface bacteria reduction
- Tested and approved by the Chinese Government to aid in the protection against the SARS virus
- Over 80% VOC reduction
- 97% airborne bacterial reduction
- 85% odor reduction
- 99.99% bacteria in water reduction
- 97% airborne mold reduction
- Hospital approvals Infectious Diseases - U.S. and international
- 99% food surface microbial reduction
- Approved by the USDA, FSIS and FDA for use in food processing plants
- Fox News three-part indoor air series featured RGF and concluded substantial mold and bacteria reductions
- RGF's technology has been featured on Fox, ABC, CBS and in Popular Science Magazine

Note: RGF PHI Cell is not a medical device and no medical claims are made

The Company



Customer Service Award.

Innovation

Since 1985 RGF has maintained a steady flow of award winning innovative pollution solutions. RGF has been awarded national recognition as a recipient of the Inc./MCI



and environmental law. Our AutoCAD service provides fast, accurate designs.

Design

Our technical staff consists of the following specialists: biological, mechanical, chemical, waste treatment, construction engineering, nuclear, fabrication, design, Our AutoCAD service provides



Patented Technology

RGF has been a leader in patented Environmental Technology.



Advanced Oxidation

RGF has been a leader in Advanced Oxidation technology since 1985. We developed an advanced catalytic oxidation system for total organic oxidation. Our Photohydroionization process has been approved by

the USDA / FDA / FSIS for food processing.



Validation Studies

RGF has a scientific staff capable of validating PHI claims. RGF designed and built a sneeze simulator. All testing is independently validated by licensed professional

engineer / university scientists. RGF has built 5000 sq. ft. / 50,000 cu. ft. test chambers for validation of air treatment systems



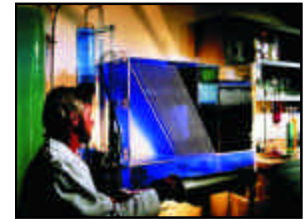
Benefits

By utilizing the latest state of the art sanitation technology, RGF provides a media recognition event for positive press. By taking a proactive approach you may be eligible for insurance rate reductions and you will be adding value by providing a safer product.



R & D

RGF maintains a Research and Development staff that is involved in EPA / USDA / FDA / EPRI and University Environmental Studies. Our staff continuously develops system improvements and new products. RGF personnel have been published in over 70 national journals and textbooks.



Custom Applications & Components

RGF's award winning engineering team custom designs systems for wastewater recycling, ozone, pesticides, marine, and laundry treatment.



Lab

RGF maintains a state-of-the-art analytical lab, which will provide free water testing for as long as you own your RGF system to assure continued performance. This assures our customers that, should your waste stream change, you will be able to make the appropriate modifications to meet your needs.



Publications

RGF personnel have had articles published in over 100 periodicals and text books.



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