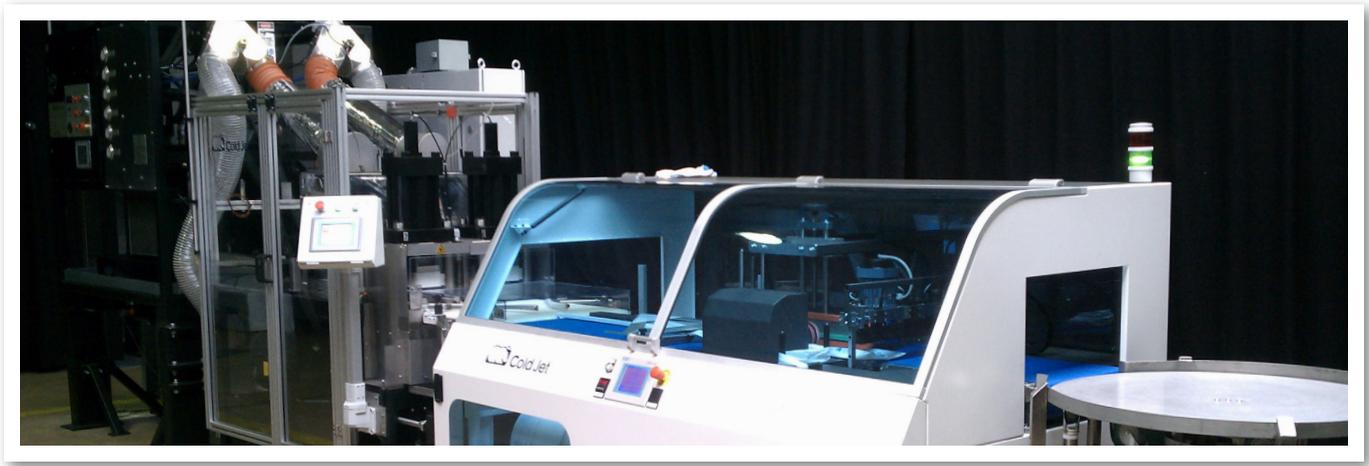


Executive Summary

Introducing "Just-in-Time" Dry Ice Slice Production Systems



COLD JET'S SLICE PRODUCTION SYSTEM:

Dry ice is a major expense for airline caterers and one that is very inefficient to order, transport and store. With this in mind, Cold Jet engineered a line of systems that produce dry ice slices in standard 150 x 150 mm and 210 x 125 mm as well as custom configurations.

Cold Jet systems allow airline caterers to produce dry ice "just-in-time" on-site providing better control in an environment of constant change. By better managing dry ice volumes, keeping sublimation loss low and improving product quality, cost containment is greatly improved.

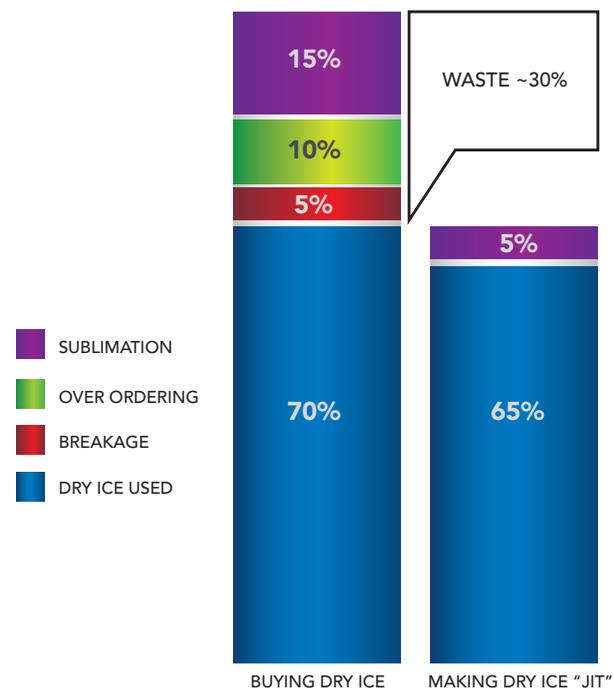
Cold Jet offers a system that combines patented technology, globally available components and a unique understanding of your applications.

Our system are:

- Fully automated
- 24/7 Capability
- Produce superior dry ice quality
- Easy & efficient to use
- Vary slice size in less than 15 minutes

SAVE UP TO 30% ON YOUR COOLING COSTS

Knowing that dry ice is one of the largest consumable expenses for airline caterers, Cold Jet is committed to helping you reduce waste and putting control back in your hands. The ice you buy sublimates at a rate of 5-10% a day meaning a great deal of your product goes to waste. Just-in-time manufacturing of dry ice with a Cold Jet System decreases the amount of waste resulting in lower cost and higher quality.



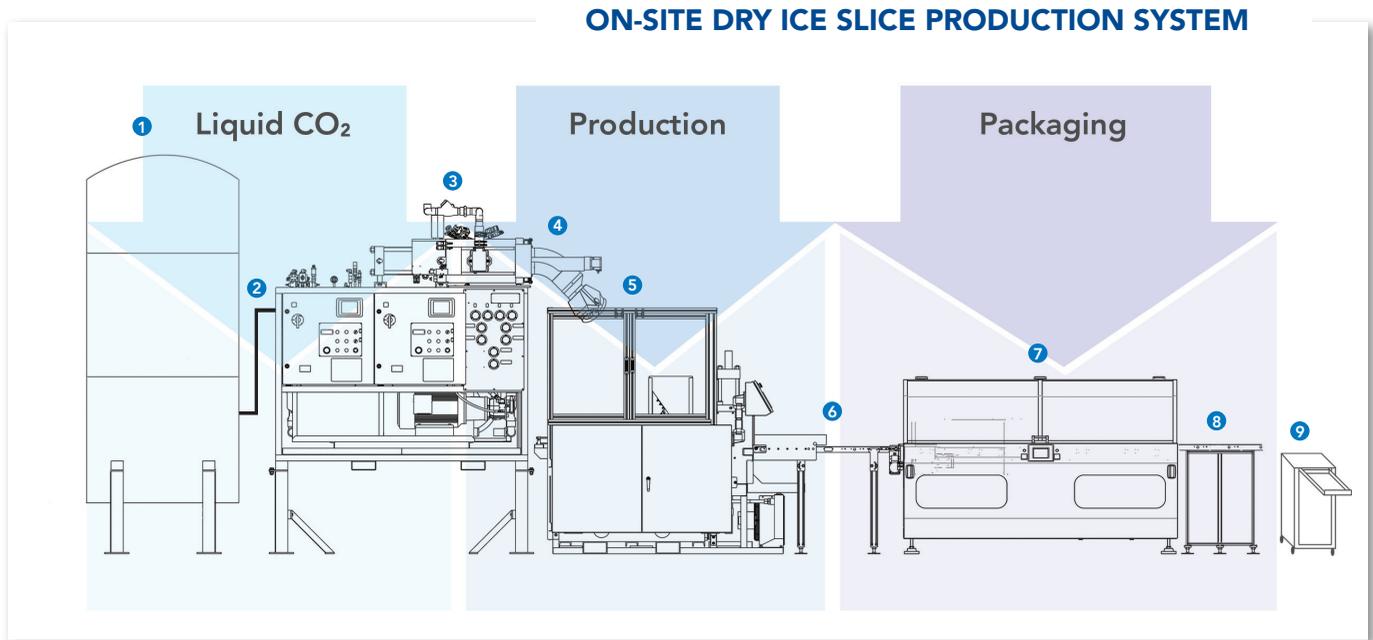
Executive Summary

Consistent control of your cooling costs...Globally



HOW THE COLD JET "JUST-IN-TIME" SYSTEM WORKS:

Dry ice, the solid form of CO₂, is utilized in numerous industries around the world as a highly effective and efficient cooling medium because of its low temperature, -78°C (-109°F).



Dry ice is made from Liquid CO₂ (L CO₂) maintained in a temperature controlled, pressurized storage vessel (1) installed close to the production unit but external to the production area. Insulated "K" copper line (2) rated at 600 psi (40 bar) and wrapped in 2" to 4" of insulation, connect the storage vessel to the pelletizer production unit (3). L CO₂ is then released at normal atmosphere inside a closed chamber, which causes the L CO₂ to rapidly expand into both a gas vapor and dry ice snow. The snow is then compressed into a cake and extruded through die plates to form high density 3mm pellets.

When producing airline catering dry ice slices, 3mm pellets are transferred by an interconnect assembly (4) into a dry ice reformer (5). The reformer measures a predefined volume of dry ice pellets and doses this volume into a press assembly where it is formed into slices of standard dimensions, 210 x 125 mm (or other). Slices are then moved down a conveyor (6) into a wrapping machine (7) which delivers them wrapped to a loading station (8). Slices are ready to be loaded into insulated storage totes, or directly into the airline catering push carts (9).

WHY COLD JET?

Cold Jet is the global market leader in dry ice manufacturing systems with superior end product quality, coupled with 24 hour, 7 day a week production capability and superior customer support. Cold Jet manufacturing systems are now the choice of major dry ice producers in the United States, Europe and Asia, because of the quality of the product they produce, superior reliability, and low cost of maintenance.