

A revolution for your refrigerator and freezer



Save energy, increase the shelf life of fruits and vegetables, and prevent ice and condensation in your refrigerator and freezer

EASY TO PLACE IN YOUR REFRIGERATOR OR FREEZER



The products:

DOUBLE LIFETIME:

Double the shelf life of fruits & vegetables

- Reduces food waste.
- Prevents mold formation.
- Removes bad odor in the refrigerator.
- Reduces energy consumption.

CoolSaver solves several problems:

1. Reduces the presence of the "invisible enemy" ethylene gas, which causes your vegetables and fruits to ripen (and rot) prematurely.
2. Treats water molecules through molecular filtration, which prevents condensation and makes it easier to maintain low and even temperatures with lower energy consumption. This also leads to no mold growth and improved odor in your refrigerator.



LESS ICE:

Less ice formation in the freezer

- More sustainable climate in the freezer.
- Better food quality.
- Reduces ice formation, which means you don't have to defrost the freezer as often.
- Up to 30% energy savings through drier air in the freezer (this is also achieved in frost-free freezers).
- You increase the lifespan of your freezer since the freezing unit is not as heavily loaded as before.

CoolSaver solves several problems:

1. The minerals in CoolSaver reduce ice formation by counteracting the condensation that otherwise turns into ice.
2. Dry air is significantly easier to cool down than humid air, which thus leads to a significant energy saving of up to 30%.



How does CoolSaver work?

How do I use the product?

Remove the plastic and place your CoolSaver in the refrigerator or freezer to activate it. After about 6-8 months, when it has accumulated moisture, take it out and let it dry in a sunny window. When it is dry, it regains its full effect and can be used again. Repeat this procedure every six months: use, drying, use, drying, etc.

How can CoolSaver reduce food waste?

Ethylene is a natural gas produced by fruits, vegetables and plants. The substance accelerates the ripening process and is the reason why bananas turn brown, flowers wilt and vegetables go bad prematurely. CoolSaver's solution reduces ethylene levels to almost non-existent levels. This leads to reduced waste because your tomatoes, apples and bananas in your refrigerator get a longer shelf life.

How does CoolSaver save energy?

When condensation forms, more energy is required to cool down the refrigerator, and also increases the risk of ice formation in freezers. Through a surface chemical process, CoolSaver prevents and reduces condensation, making it easier for the refrigerator and freezer to maintain low and even temperatures, leading to energy savings.

Has CoolSaver been proven effective?

Independent tests have been conducted by the Swedish research institute RISE (Research Institutes of Sweden), which have confirmed CoolSaver's effectiveness. In addition, fast food chains, grocery stores, frozen food wholesalers, and many other businesses use CoolSaver's professional cooling and freezing solutions to reduce energy consumption and food waste, and now the professionals' solutions are also available for the home.

Is the product safe to use in the refrigerator and freezer?

The product is completely natural and safe to use in the refrigerator and freezer together with your food. Restaurants have used CoolSaver for over 10 years, and food safety is always the top priority in these environments.

What is the difference between CoolSaver and other absorbent products?

CoolSaver's minerals do not absorb moisture, but instead treat water molecules on a surface chemical level, preventing the molecules from transitioning from humidity to condensation. This is also called molecular filtration. In a refrigerator, for example, you want to maintain humidity, but prevent the condensation that has a negative effect from forming.

