2016 MAY – JUNE







DELIVERING WHAT MATTERS

The 4 days event (from 12th April to 15th April, 2016 in Singapore Expo was a wonderful experience. FHA 2016 was a great success with a high attendance of about 44,111 visitors and the total number of 9 halls according to statistics. In this show, we launched our New Products "Antibac and High Impact" that created high response and enquiries. Together with the Thermo King units SV 800, T-1000R and Coldcube™, our booth enticed number of visitors' attention.

We met a lot of business partners and friends who were keen in knowing more about our products and what we could deliver to them

The event was successful in promoting our new launch products to our customers. We helped customers to understand the need for a good quality refrigeration system, insulation and stress-free after sales service partners. Customers achieve cost saving and hassle free maintenance in return.

Monzone Thank You for Your Continuous Support ALL the Way!!!!

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NEW ADVANCE FIBERGLASS TECHNOLOGIES

In this FHA 2016, we are proud to promote our New Advance Fiberglass technologies to our value customers.

Our message this year is to bring a product that satisfies "Hygiene, Safety, Health, Quality and Strength" to our value customers. Three Advance Fibregalss technologies were launched. They were: High Impact, Antibac and Carbon Fibre.

With global concerns in safety and hygiene in medical and food industries, Monzone has developed new methodology to lessen the chance in food contamination and disease outbreak by producing Insulated Box that helps to kill 99.9% bacterial on the FRP surface. It could also composite together with High Impact FRP to make it more durable against any impact on the surface. Likewise if the customer opt for a light box, carbon fibre is the option.

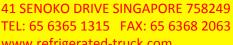






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AVOIDING INFECTIONS SAVES LIVES

Multidrug-resistant bacteria and nosocomial infections account for 400,000 to 600,000 infections and 15,000 deaths per year in Germany alone: a hazard in healthcare that means addition all treament cost amounting to an average of 20,000 euros per patient.

Innovative AntiBac FRP surfaces help to prevent this and save lives. In addition to many useful germs, like those on our skin or in our intestinal flora, there are a number of germs that causes illness and can have devastating consequences for a patient if they infect

the wrong place, for example, a wound. Among other things, antibiotics are used to eliminate these germs, but the limits are being reached because of resistant pathogens.

Hospitals are therfore facing the permanent challenge of mitigating or even preventing the occurrence of hazardous hospital germs through targeted preventive and acute measures. Especially on the largest surfaces of a hospital complex, the walls and ceilings, Anti-Bac FRP can ensure more effective and permanent protection against pathogens and interrupt the propagation chain.

MONZONE ANTIBAC

Benefits:

- Enhance hygiene and safety standards
- Lower maintenance cost
- 3. Applicable in various industries
- 4. Durability 55 years
- Withstand harsh conditions
- Nice smooth surface to suit your needs

MEDICAL

In Germany alone, some 15,000 people die each year from "healthcare-associated infections" – despite high hygienic standards. The threat here stems from multidrug-resistant pathogens which have developed resilience to most antibiotics.









FOOD PROCESSING

Many of the resistant pathogens come from industrial intensive livestock farming. Large amounts of broad-spectrum antibiotics are usec to protect animals against diseases. However, in the long term, pathogens can become resistan and eventually be transferred to humans. Sterilis is therefore paramount, especially in food procession.

FOOD STORAGE

Refrigerated food storage, of fish, meat and dairy products, for example, necessitates the highest requirements in terms of hygienic conditions of all storage locations in the food chain – from the abattor to the warehouse to the refrigerated counter.

FOOD TRANSPORT

Living without mass transportation of refrigerated and sensitive foods is unthinkable in our globalised word – a demanding task for cleaning and hygiene logistics, especially if you consider the permanent loading and unloading processes and the contamination they involve.

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