

SAY NO TO CARBIDE
CARBIDEFREE.COM

**Ethylene
Generators**

TM

- No Residue
- No Chemicals
- No Side Effect

THE GOLD STANDARD FOR FRUIT RIPENING



NOW TURN YOUR FRUIT TO REAL GOLD

ONE YEAR WARRANTY
EXTENDED WARRANTY AVAILABLE



INSTA ripe™

Ethylene Generators

- ◆ Produces best ripening results in terms of appearance, colour and sugar content for all Climacteric fruits like Banana, Mango etc.
- ◆ Portable and easy to use; can be shifted for use in any room. Wall mouting option also available.
- ◆ One INSTA ripe™ Generator can ripen up to 25-30 tons. (or 12000 cubic foot room)
- ◆ 4 Cycle options:12 hrs. 24 hrs. 36 hrs. 48hrs. Ripening cycle can be chosen on LCD display.
- ◆ GI body that makes it sturdy, strong and rust free. Generator tank has capacity of about 1.2 litres.
- ◆ 230 V AC input Voltage. Internal Controls designed at 24V DC can also run a normal inverter in times of load shedding.
- ◆ Inbuilt temperature sensing mechanism shuts off generator on over heating.
- ◆ High end liquid level sensor shuts off generator on detection of low liquid level.

NO MORE GREEN TOMATOES



TOMATINA™ Ethylene Generators

TOMATINA™ Ethylene Generators have been especially designed for ripening of mature green tomato so that users will have the flexibility in marketing their produce at their convenience with its freshness intact.

Tomatoes ripened with TOMATINA™ Ethylene Generators ripen more uniformly in a shorter period of time. Therefore, there is less spoilage and they have a slightly higher Vitamin C content.

- ◆ Produces and maintains accurate ppm levels for best results.
- ◆ Suitable for rooms up to 15,000 ft³.
- ◆ Powder coated Stainless Steel body for long life.
- ◆ Multiple sensors for better accuracy and safety.
- ◆ Liquid level sensing and tank empty indication light.
- ◆ Overheat indication.

CITRUS DE-GREENING WAS NEVER THAT EASY



CITRIX™ Ethylene Generators

CITRIX™ Ethylene Generators have been especially designed for Degreening Citrus fruits like Lemon, Orange, Mandarin, Tangerine and Grapefruit etc. “Degreening” is the process of exposing “green” citrus fruits to ethylene gas to enhance colouration. Ethylene application on citrus fruits breakdown the chlorophyll from skin of the fruit.

- ◆ Produces very low ppm levels required for Degreening Citrus fruits.
- ◆ Suitable for rooms up to 25,000 ft³.
- ◆ Powder coated Stainless Steel body for long life.
- ◆ Multiple sensors for better accuracy and safety.
- ◆ Liquid level sensing and tank empty indication light.
- ◆ Overheat indication.

**RIPEN FRUIT
NATURALLY
ALWAYS**



UNI-RIPE™ Ripening Concentrate

UNI-RIPE™ Concentrate is specially formulated for efficient and clean conversion to ethylene sometimes referred to as the “ripening liquid”, UNI-RIPE™ Ripening Concentrate is simply poured into INSTAripe™ which is then turned on, and quick, safe and constant ethylene production will begin. With extra strong, organic, natural plant extracts and active ingredients, UNI-RIPE™ Ripening Concentrate is converted to ethylene gas at a higher rate than other concentrates with less active ingredients.

- ◆ Formulated from natural plant extract which when used with our INSTAripe™ Ethylene Generator produces Ethylene gas, which in turn triggers the natural ripening of climacteric fruits.
- ◆ Produces Ethylene which is the “ONLY” safe and worldwide accepted method of ripening by the USFDA, NHB, FSSAI.
- ◆ Freedom from Carbide and protection from checks from authorities.

ACCURATE CONTROL & MONITORING WHEREVER YOU ARE



INTELCON Sensors And Controllers

INTELCON Digital Sensors & Controllers provide complete control over monitoring and controlling inside the Ripening Chambers. The sensors and controllers are highly accurate and can detect the lowest of readings inside the Ripening Chambers.

- ◆ Complete monitoring of Ethylene, CO² and Humidity.
- ◆ Pre-programmed settings for ease of use.
- ◆ Fully Automatic and can be customised as per requirement.
- ◆ Can be monitored over phone from anywhere in the world.

**REQUIRED
HUMIDITY
ALWAYS**



MISTIFY Humidifiers

External humidity has to be provided during fruit ripening as air-conditioned inside cold rooms deplete humidity levels which results in fruit weight loss. MISTIFY Humidifiers maintain the required humidity levels leading to increased profits.

- ◆◆ 4 liter/hour capacity suitable for medium to big rooms.
- ◆◆ 4-5 micron size mist for complete fruit hydration and air circulation.
- ◆◆ Can be integrated to sensors for complete automation.

Address: Aamisha Food Pvt. Ltd. 104, Cecon Manor HUDA Trade Centre, Serilingampally,
Hyderabad 500 019, Telengana, India

● You may also visit our website ●

www.aamishafoods.com



www.carbidefree.com



www.ethylene-generators.com



Sales inquiry : +91 97013 58091

Call Us At: +91 - 40 - 42206255

ripening@aamishafoods.com