

LA JOLLA BEACH & TENNIS CLUB



April 4, 2013

To Whom It May Concern:

At our award winning La Jolla Beach and Tennis Club resort and Marine Room restaurant, we always look for innovative products and companies to help us provide the highest quality and safety for our staff and customers. We are thrilled to have installed the Puradigm AIR and the Puradigm ICE products throughout our resort and in our restaurants to help us achieve the highest standards and be innovators in the food safety and hospitality industry.

Food Safety is our highest concern so we installed the Puradigm ICE product in the walk in coolers of The Marine Room and The Shores restaurants. We noticed tremendous benefits that included increased shelf life of our produce, meats and seafood and increased freshness of our food products. Our restaurant staff has been very pleased with the benefits received.

We also installed Puradigm ICE in all of ice machines throughout the resort and in three restaurants.

In our workout gym we installed the Puradigm AIR units to help eliminate stagnant odors that often develop. I noticed the results instantly.

We have been extremely pleased with the Puradigm products, and are excited about the benefits they will provide for both our staff and customers for years to come.

Sincerely,

A handwritten signature in blue ink, appearing to read 'Aeacus Scwhemmer', written in a cursive style.

Aeacus Scwhemmer
Director of Engineering
La Jolla Beach and Tennis Club
The Marine Room / The La Jolla Shores Hotel