



Conservation the quality of products and increasing the shelf life of products.

Fixed and mobile installations for business.



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General principle and capabilities of Electromagnetic unit «EMB»

- **The use of a stand-alone generator for processing warehouses and storages from mold, fungus, etc.**
- Use of "EMB" developed by to solve problems in the field of storage of finished products and agricultural products.
- The technology allows to eliminate the defeat of powdery mildew, fruit moth, aphids, scab, fruit moth, locusts, Colorado beetle, fungal parasites, mold and other pests of grapes, olive fruits, apples, peaches, sugar beets, potatoes, vegetables as well as pests of bananas, pineapples and other crops that are in transportation and storage of manufacturers and trading companies.



Effectiveness «EMB»

- **In addition to high economic efficiency, the technology has the following advantages:**
- - For the introduction of technology in the existing enterprise there is no need for additional investment in changing the structure and processes in the production, the use of additional equipment, as the introduction of technology is carried out on the existing production base.
- - The increase in production efficiency is achieved without aggregate processing of raw materials and products at its various stages. Processing is carried out remotely parallel connection to the existing process without stopping it.
- - The power consumed by the equipment does not exceed 1.00 kW, which means that the use of the proposed technology does not lead to a significant increase in energy consumption.
- - The equipment is mobile and small, practically does not occupy production areas. - The use of technology does not worsen the environmental situation at the enterprise, which is confirmed by the relevant hygienic conclusions.

Use of " EMB " in saving of meat and dairy and fish products

- We have developed and are ready to use cost-effective integrated technology **that ensures the extension of the shelf life of agricultural products**. Its use makes it possible to reduce losses during storage, meat, sausages, meat, fish, dairy products by **at least 80%**.
- The effect is achieved due to the complex remote influence of the electromagnetic field of low power on the microorganisms provoking rot and spoilage of products. Thus, the saved production not only does not spoil, but also does not occur losses of its weight at the expense of drying. The proposed technology has the following advantages:
- To use this technology does not require additional conversion of storage facilities, repacking and other changes in the conditions of storage and transportation of products, as well as additional ventilation
- There is a simultaneous improvement in the quality of stored products, neutralization of nitrates, nitrites and other harmful inclusions.
- Safety of production is provided without use of preservatives and other chemical reagents.
- There is no loss of product in weight due to drying.
- At the same time disinfection of stored products is carried out.
- There is a disinfection of the room and the container in which the products are stored or transported from mold fungi and other harmful microorganisms, the smell characteristic of such premises is reduced or practically absent.

Use of " EMB " in saving of meat and dairy and fish products

- The impact of the weak electromagnetic field generated by special equipment is harmless to the human body, which is confirmed by the relevant hygienic certificate.
- The equipment is reliable in operation and small in size. In a short time it can be installed in any room. The effect of its work will be noticeable the next day after installation.
- The company guarantees the smooth operation of the equipment on any volume of products and areas of the customer. The quantity and quality of the stored products are guaranteed.
- For large enterprises it is possible to develop an individual project for the location and use of a complex of mobile and stationary installations to ensure the safety and improve the quality of products with subsequent warranty service.
- It is possible to extend the shelf life without deterioration of quality indicators with disinfection of all types of agricultural products, including fish, meat, milk in refrigerators, warehouses, markets, shops, including during transportation.

Disinfection of premises

- **The proposed method allows for complete disinfection of any premises from any kind of pathogenic microflora, pests and rot smell.**
- **Disinfection of industrial premises.**
- To carry out the disinfection process in the production facilities use equipment of our technology. It is possible to decontaminate any premises, for example:
 - - storage of agricultural products, industrial facilities for production and processing of food.
 - - livestock farms, poultry houses, bee hives, zoos;
 - - medical institution;
- Disinfection of premises from mold fungi and other destructive effect on the preserved objects of microflora and pests;
- The optimum moisture regime of the stored objects is maintained, for this, according to the readings of the installed humidity sensor, either their drying or, if necessary, humidification is carried out. The equipment is installed in the premises for continuous operation and operates in the mode of automatic control system with feedback.
- **Other possibilities.**
- The technology allows for disinfection or complete sterilization of any premises, equipment, objects, for example:
 - - production tanks;
 - - vehicles carrying food and agricultural products.



Types of use «EMB»

- You can use the stationary method (pillars) and the mobile method (Quadcopters)
- For processing areas fixed, you need a stand-alone installation with batteries or solar panels mounted on metal pillars, or the wall.
- In the presence of parasites and rodents + installation with metal rods in the ground for soil treatment.
- * Production in anti-vandal execution is possible.(Posts)
- * Range from 10 meters to 2 kilometers.

Mobile «EMB» quadcopters

- Processing of " EMB " territories can be carried out remotely from a drone or contact impact from a car, on stationary installations.
- You can use the standalone method (Quadcopters)
- When using " EMB " on Quadcopters, coverage and maintenance of different areas increase many times.
- Range from 10 meters to 2 kilometers.



Processing technology of raw materials and wine material

- Our technology allows you to activate or suppress the life activity of microbiological objects, as well as within certain limits to influence the flow of chemical processes in production, therefore, the quality and quantity of products.
- In addition to high economic efficiency, the technology has the following advantages:
- For the introduction of technology in the existing enterprise there is no need for additional investment in changing the structure and processes in the production, the use of additional equipment, as the introduction of technology is carried out on the existing production base.
- Increase of production efficiency is achieved by non-aggregate processing of raw materials and products at its various stages.

Processing is carried out remotely parallel connection to the existing process without stopping it.



Use of «EMB» for wine material

- The power consumed by the equipment does not exceed 1.00 kW, which means that the use of the proposed technology does not lead to a significant increase in energy consumption.
- The equipment is mobile and small, practically does not occupy production areas, the period of its installation and debugging in production for demonstration works is no more than 3 days, for permanent use-no more than 7 days.
- The use of technology does not worsen the environmental situation at the enterprise, which is confirmed by the relevant hygienic conclusions.
- The technology allows, if necessary, to reduce the fermentation time of the wine material, to carry out its disinfection from yeast and acid-forming microflora, clarification without the use of additional drugs, the extension of the shelf life of wine materials with the preservation and improvement of quality in containers and glass containers. It is possible at the request of the customer to accelerate the maturation or aging of wine materials. When stored in the case of increased acidity treatment leads to a decrease in acidity and restore quality without the use of heat and cold. You can also give the wine specific taste and aroma.



Environmentally friendly – no waste, impact on the environment.

- Technically safe
- Repairable-quick replacement if necessary.
- Easy to operate.
- **Maintenance**
- in stationary version-battery replacement once a year.
- In standalone version (Quadcopter) - replacement of consumable parts according to the schedule once a 6 month (cheap parts)
- **Service life**
- - Stationary version of 10 years.
- - Autonomous 3-4 years

