



PureAire Gas Detection Newsletter

To Our Valued Customers-

As COVID-19 continues to impact our communities, we at PureAire would like to take a moment to let you know what we are doing to keep our customers and employees safe. We have recommended that our staff follow the guidelines and best practices provided by the CDC at:

<https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>

- As of last week, PureAire implemented a social distancing policy. Staff members that can work remotely, have begun to do so.
- All work surfaces are thoroughly monitored and disinfected throughout the day to ensure products leaving our facility have been inspected and cleaned before packaging and shipping.

Our top priority is to ensure the health and well-being of our staff. By having that as our primary focus, it ensures that we remain available to continue to serve you, our customers. We're in this together and the entire team at PureAire is committed to doing everything necessary to maintain continuity of our operations and quality.

Visit our Website

Consumers Have No Beef Eating Plant-Based Meats

How about meat without involving animals? Move over, veggie burgers; food companies such as Beyond Meat and Impossible Foods, among others, have created plant-based meats that smell, taste, and look (imagine a thick, juicy hamburger) like the real thing.

Unlike traditional veggie burgers, made from soy and bean paste, which have been marketed primarily to vegetarians, these companies are wooing and winning over a new group of customer-so-called "flexitarians"- consumers who do eat (or, at least, desire the taste and texture of) meat but, for health or sustainability reasons, want to reduce their meat consumption.

According to Barclays Investment Bank, roughly one-third of Americans, or 100 million people, follow a flexitarian diet and that number is expected to rise.



Industry Spotlight - Food & Beverage

The food and beverage industries rely on carbon dioxide and nitrogen gas for a range of uses. CO2 carbonates beverages in bars, fast food establishments, and restaurants. In the food service industry, nitrogen gas helps chill food to create everything from ice cream to modernist cuisine. Nitrogen gas also assists in the food preservation process by removing oxygen from the environment, extending the shelf life and decreasing the likelihood of spoilage.



The easiest way to protect employee safety is to install oxygen monitors or dual O2/CO2 monitors. These detect gas leaks by tracking ambient oxygen levels, then sound an alarm to warn staff. PureAire's offers some of the longest-lasting monitors in the business, capable of lasting 10+ years with no maintenance.

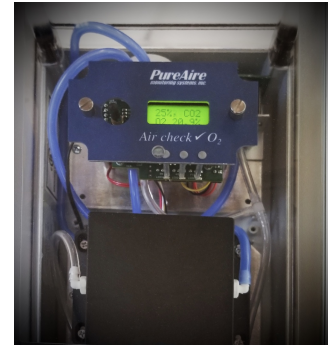
[Learn More](#)

Featured Product

Our featured product is our Water Resistant O2/CO2 Monitor.

- No calibration required for oxygen
- Self-calibrating CO2 sensor
- Alarm level 1 and 2 for O2 and CO2
- Three year warranty

[Additional Information](#)



PureAire Google Reviews



"We are using several PureAire Monitors in areas with high number of CO2 and liquid Nitrogen tanks. We bought first Monitor over two years ago. Since then was working as expected, no glitches or down time. When the alarm is triggered is powerful enough to make everybody aware. Strongly recommended if you need to monitor the O2 level in sensitive areas." - Adrian A.

"PureAire was the right choice for an oxygen depletion application in an MRI lab. It was very easy to install and setup. The customer also thought it was very user friendly and intuitive to operate. We will use this product on any further MRI projects that we do." - Mark F.

"We have two of these monitors. One is about seven years old. The other is new. They work great. I purchased the horn and strobe accessories for better visibility and sound." - Chuck S.