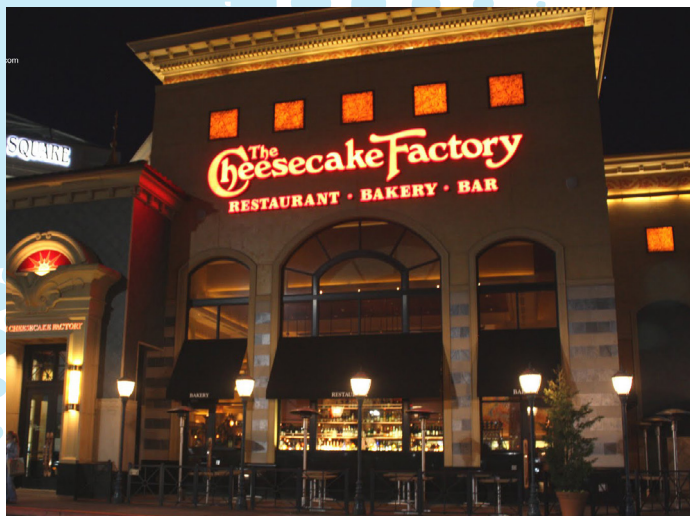


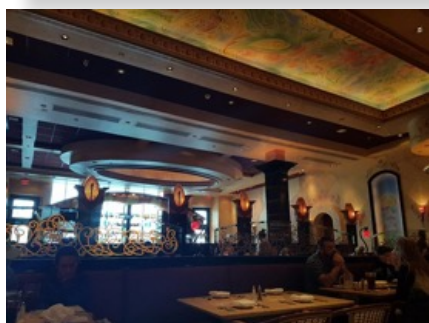
# iWave SOLUTIONS



**COMPANY:**  
Cheesecake Factory restaurants

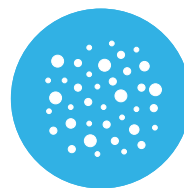
**LOCATION:**  
300 locations across North America

**iWAVE UNITS:**  
3,500 iWave-C Air Ionization Systems

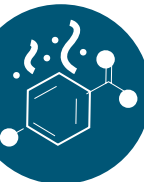


iWave-C 4900-10

Targets  
Particles



Reduces  
Certain Viruses  
& Bacteria



Tackles  
Odors



Reduces  
VOCs

## DESCRIPTION

As the COVID-19 pandemic restrictions started to wind down, many restaurants prepared to reopen for business. In order to reopen as an environment with improved cleaner air for customers and employees, Cheesecake Factory owners sought an air ionization system that would enhance the air quality throughout each restaurant. The Cheesecake Factory restaurant group wanted to ensure that the device they installed in their restaurants was proven to provide cleaner air by reducing certain viruses and bacteria, particulate, VOCs and odors.

## SOLUTION

With Nu-Calgon's assistance, RSD in California sold Cheesecake Factory 3,500 iWave-C air ionization systems, which were installed in over 300 restaurant locations across North America. Each restaurant promoted the new systems with a sign posted at the entrance that said, "Among many safety precautions we have undertaken, this location is equipped with an additional air ionization system that uses Bi-Polar ionization, which creates positive and negative ions to actively clean the air as it passes through the building's systems, reducing certain bacteria and viruses including SARS-CoV-2, the cause of COVID-19." The iWave solution has provided improved indoor air quality in all Cheesecake Factory restaurants.

**NOTE:** The views or opinions expressed here are not necessarily the same as Nu-Calgon and its employees.