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**IONATOR EXP™ WINS “KITCHEN INNOVATIONS” AWARD
FROM NATIONAL RESTAURANT ASSOCIATION**
New tool takes top honors for cleaning without chemicals

ROGERS, MN—February 17, 2010—The National Restaurant Association has announced the recipients of this year’s prestigious Kitchen Innovations™ (KI) Award and the ionator EXP™ from Activeion Cleaning Solutions is on the list of standout innovations. The awards program recognizes the most innovative and revolutionary commercial kitchen equipment from around the world.

The ionator EXP is a revolutionary cleaning and sanitizing tool that converts tap water into ionized water, a powerful dirt-removing and bacteria-killing agent. To see how the ionator EXP works, [click here](#).

"Products like the ionator EXP from Activeion make restaurants run faster, smoother and more efficiently, which will result in better customer service and higher quality food," says Ira Cohn, convention chair for NRA Show 2010 and president of ARAMARK Business and Industry Group. "Selecting the right equipment for a restaurant kitchen is crucial to creating and serving safe, nutritious and delicious meals."

“The ionator EXP is great for restaurants and food service operations. When applied to a surface, the ionized water cleans and kills harmful bacteria without chemicals, even H1N1, while leaving nothing behind—zero residue,” says Todd Schaeffer, vice-president and general manager, Activeion Cleaning Solutions. “In fact, the

ionator EXP is one of the only cleaners in the world without a chemical-related health warning label, providing an excellent alternative for cleaning—and a good choice for humans, animals and the environment. It's easy on the budget too—just fill with tap water and you're ready to clean and sanitize.”

The Kitchen Innovations Awards are judged by an independent panel of restaurant, foodservice and lodging industry leaders, and sponsored by the National Restaurant Association.

The ionator EXP, along with the other Kitchen Innovations winners, will be showcased at the 2010 National Restaurant Association Restaurant, Hotel-Motel Show®, from May 22-25 at Chicago's McCormick Place, the largest single gathering of restaurant, foodservice and lodging professionals in the world. For more information, visit www.restaurant.org/show.

Both the ionator EXP and a smaller consumer version, the ionator HOM™, are available now at www.activeion.com.

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Activeion Cleaning Solutions, LLC, headquartered in Rogers, Minn., is a privately held cleaning technology company created to revolutionize the cleaning industry through the manufacturing, marketing and distribution of advanced cleaning technologies and products. Addressing the ever-growing need for sustainable cleaning, Activeion's ionized water technology solutions—including the ionator EXP and ionator HOM—are ideal for restaurants, offices, hotels, hospitals, schools and private residences, and have been featured on Forbes.com, The Doctors, and The Ellen DeGeneres Show. For more information, call 866.950.4667 or visit www.activeion.com. © 2010 Activeion Cleaning Solutions. Patents Pending, Activeion Cleaning Solutions and Tennant Company.