



**MAINTAIN BEST PRACTICE THROUGHOUT THE FOOD CHAIN**

**REDUCE BACTERIA, IMPROVE FOOD SAFETY**

In order to be a top performing food supplier it is essential to maintain low levels of bacteria both on food and throughout the working environment. Traditional cleaning and disinfection cannot reach and kill bacteria effectively, areas such as chillers and delivery vehicles present greater challenges for cross contamination. Bacteria multiply so quickly (one to nearly 8 million in 8 hours\*) that they present a constant challenge, some cleaning does more to spread bacteria than clean it up.



› HOW CAN THE ULTIMATE ACHIEVE RESULTS

AIRsteril utilise indirect UV-C enclosed within a chamber so there is no risk to personnel or the environment. The Ultimate SA unit is the newest model in our food grade range, bringing the technology of our larger Ultimate range into smaller areas whilst retaining the key elements from the larger units allowing the control of bacteria and VOCs more efficiently than ever before.

All of this is achieved with low energy consumption, only 22 watts. The custom designed baffle system ensures that contaminated air processed through the unit achieves optimum dwell time in the purifying chamber. As the processed air leaves the unit it becomes an efficient cleaning agent, targeting pathogens in the air and on surfaces, reaching areas where traditional disinfection is not possible.

The AIRsteril Ultimate SA unit output can be adjusted as required for room volume and usage, to control harmful bacteria and viruses both in the air and on all exposed surfaces 24 hours a day, 365 days of the year. A single Ultimate unit can cover areas up to 110m<sup>3</sup>.

Areas Up To	110m <sup>3</sup>	220m <sup>3</sup>
Food processing, food chillers, boning halls etc.	ULTSA	2 x ULTSA

\*Certain bacteria such as Ecoli can replicate every 20 minutes, which could in theory leave you with 16.7 million in 8 hours, what we are highlighting is that bacteria breed very quickly and cannot be controlled with traditional methods.

› ODOUR AND INFECTION CONTROL IN

- › Food processing
- › Food chillers
- › Boning halls
- › Cold Storage

› AIRBORNE SURFACE BACTERIA

Testing demonstrates AIRsteril technology can have a beneficial effect on spoilage bacteria on food throughout the food chain. Our technology is effective on airborne and surface bacteria and is safe to use in occupied areas.