

Cold Room Sanitation System & Food Life Extender



- **Reduces airborne microbes by up to 99%.**
- **Made for washdown environments.**
- **Food grade stainless steel construction for years of trouble free service.**
- **Helps eliminate airborne bacteria, mold, odors and VOCs.**
- **Helps extend food shelf life and reduce spoilage.**
- **1 year warranty**

Ideal for cold rooms, food production facilities, food storages, manufacturing facilities, supermarkets and more.

Most facilities do not check the air for microorganisms on a daily or monthly basis. Bacteria and mold can continuously breed in ducts and on the evaporator coils of refrigeration systems. As a result, mold and bacteria settling out of the air can contaminate product and equipment. Cold storage rooms, dry stores, food production facilities are particularly susceptible to these airborne problems. Airtech's room sanitation and food life extender provides continuous protection in sensitive air spaces.

Air passes through an oxidation chamber, which destroys airborne microbes with high intensity UV light rays targeted on a quad-metallic compound. The process develops a highly charged atmosphere of hydroxyl radicals, hydro-peroxides and super oxide ions. This atmosphere oxidizes contaminants in the air with friendly oxidizers. By friendly oxidizers, we mean oxidizers that revert back to oxygen and hydrogen after the oxidation process. No chemical residue or dangerous compounds are emitted from the system. The system can reduce levels of airborne microbes and odors by up to 99%.

Airborne contaminants in the form of bacteria, mold, and yeast continue to be one of the least addressed issues in most processing plants. Since these organisms cannot be seen they are often ignored. The organisms can enter the facility on employee's clothing and bodies, through intake and makeup air systems, on packaging materials, wooden pallets and vehicles.

Applications:

Production rooms, cold storage, storage rooms, supermarkets, distribution facilities.

Bacteria

BEFORE



AFTER



Mold

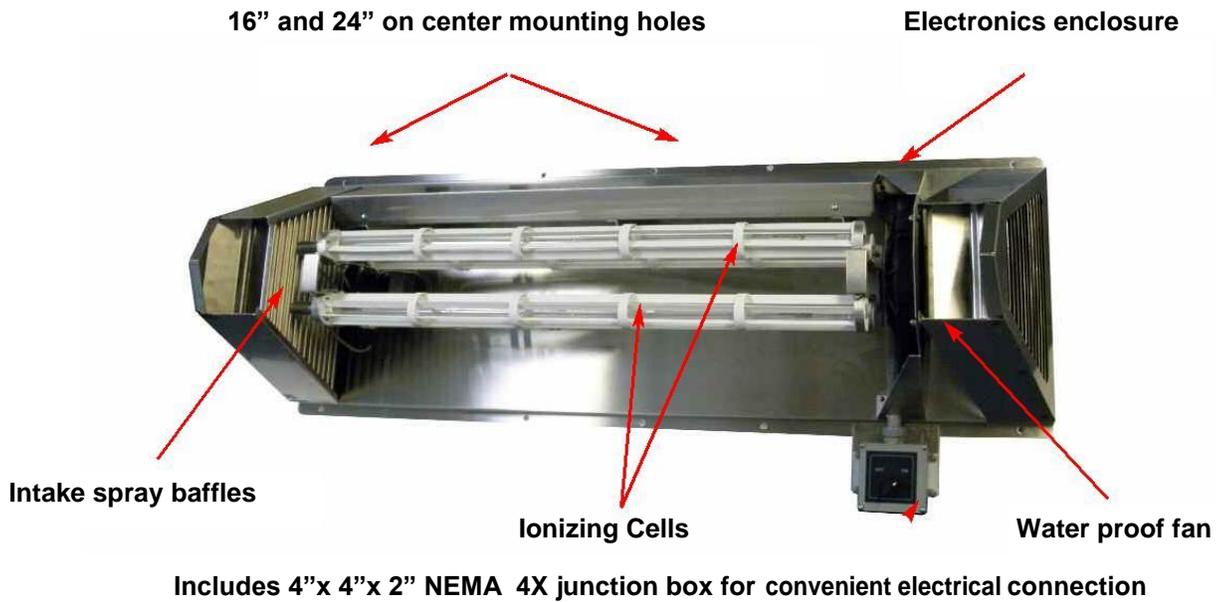
BEFORE



AFTER



Actual lab tests showing up to 99% reductions of airborne bacteria and mold



SPECIFICATIONS

| | |
|-----------------------|----------------------------------|
| MATERIAL | Stainless Steel |
| DIMENSIONS | 18" high X 14.5" deep X 52" long |
| WEIGHT | 65 lbs |
| ELECTRICAL | 220 Volt 3 Amps |
| CFMs | 700 cfm |
| TREATMENT AREA | 12,000 cubic feet |

Freezer Unit Option

Air treatment system for commercial low temperature freezers. Includes separate external freezer mounted NEMA 4X ballast enclosure and control box.

