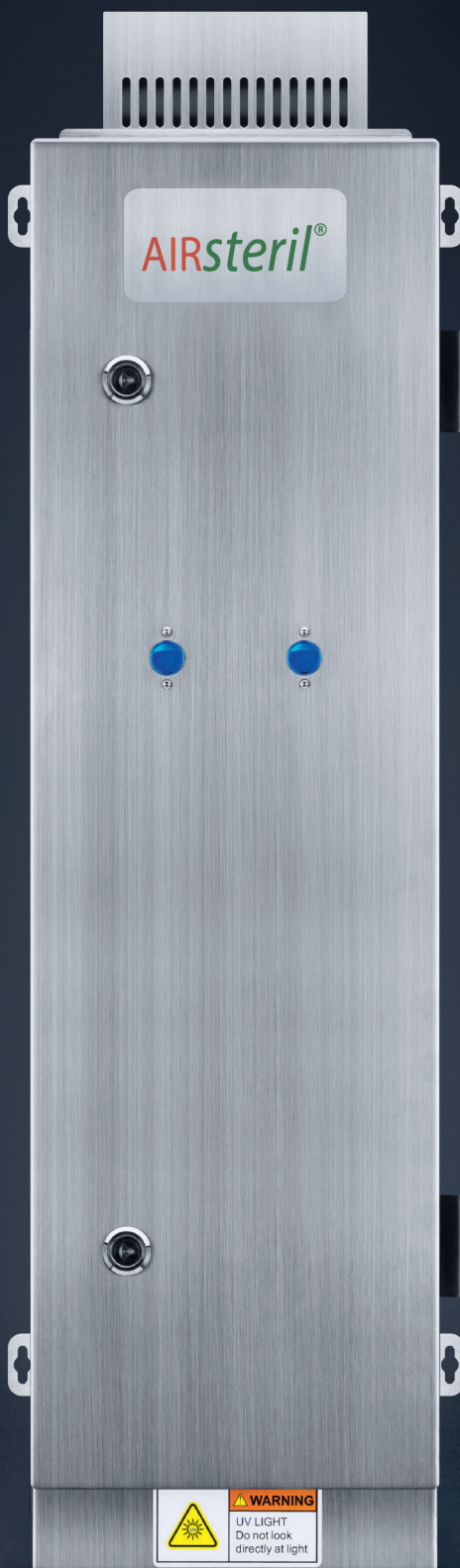




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## ULTIMATE RANGE

BEAUTY IS ONLY SKIN DEEP,  
IT'S WHAT'S INSIDE THAT COUNTS

PRODUCTS: ULT1 // ULT2 // ULT3 // ULT4



## 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 4 allows the control of bacteria and VOCs more efficiently than ever before. All of this is achieved with low energy consumption, only 85 watts. The custom designed baffle system ensures that contaminated air processed through the unit achieves optimum dwell time in the purifying chamber maximizing the destruction of microorganisms and organic compounds as air is processed, purified and charged. As air leaves the unit it becomes an efficient cleaning agent, constantly reducing airborne contaminants as it distributes to the furthest corners to prevent surface contamination.

The AIRsteril Ultimate unit output can be adjusted as required for room volume and usage, to deliver results 24 hours a day, 365 days of the year. A single Ultimate unit can cover areas up to 440m<sup>3</sup>:

| Areas Up To                                     | 110m <sup>3</sup> | 220m <sup>3</sup> | 330m <sup>3</sup> | 440m <sup>3</sup> |
|-------------------------------------------------|-------------------|-------------------|-------------------|-------------------|
| Food processing, food chillers and boning halls | ULT1              | ULT2              | ULT3              | ULT4              |

#### › ODOUR AND HYGIENE CONTROL IN

- › Food processing
- › Food chillers
- › Boning halls

#### › RESULTS AND FLEXIBILITY

Testing demonstrates AIRsteril technology can have a beneficial effect on spoilage bacteria on food throughout the food chain. No requirements to clear products from the area and our technology is completely safe to use in occupied areas.

\*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.



## THE MOST ADVANCED FOOD HYGIENE AIR TREATMENT TECHNOLOGY OF ITS KIND



### › SERVICING AND MAINTENANCE

Power must be disconnected before attempting any servicing and only undertaken by a competent individual. All AIRsteril partners have fully trained engineers to carry out all servicing work.

Ultimate units require a lamp change and internal clean to maintain performance. Subject to individual site conditions servicing would usually be carried out on an annual or bi-annual basis. Each unit uses 4 x 20w 4 pin FEP food grade wrapped lamps which fit into water resistant lamp holders and connectors to prevent moisture ingress. Lamps must be replaced with the exact same output lamp to maintain performance.

### › HOW OUR ULTIMATE SYSTEM WORKS

All AIRsteril units utilise our unique combination of 5 technologies. They eliminate unpleasant odours and reduce bacteria and viruses 24 hours a day, 365 days of the year.

The Ultimate units are designed specifically for use in food processing. With their robust stainless steel construction and water resistant qualities, they offer continued microbial reduction to ensure best practice is maintained. Units must be wall mounted to maximize performance and in continuous operation. A single unit can cover an area up to 440m<sup>3</sup>.

## BACTERIA REDUCTION GUARANTEED

\*Conditions Apply



## TECHNICAL DETAILS

### ULT Unit Dimensions

915mm (l) x 290mm (w) x 172mm (d)

### Power Supply

220-230V 85 watts

### Set Up

Wall mounted. Easy for marking, four fixing points.

### Construction

Stainless steel extrusion, IPX 5 Waterproof rating, dual cam locks.

### Weight

13 kg

### Operation

2 high output ballasts, 4 x 20W specialist UV lamps 24v DC IP68 Fan with 150 CFM free air flow.



## PHOTOCATALYTIC OXIDATION POWERPACK UNIQUE TO AIRSTERIL



### › OPERATION AND SAFETY

The unique balance of technology used by AIRsteril has been tried, tested and refined over many years to ensure the best achievable results with every unit supplied.

- Due to the unit design UV light cannot escape the unit from any angle meaning it is completely safe.
- Ozone levels used are substantially below the most stringent regulations worldwide
- IP65 Waterproof unit rating ensures safe and ongoing operation in the toughest environments.
- Food grade wrapped lamps prevent any risk to food chain

**For more information or to book an air quality check call:**

PHONE NUMBER



**0161 221 2231**

### › HOW AIRSTERIL TECHNOLOGY WORKS

A combination of technologies working together:

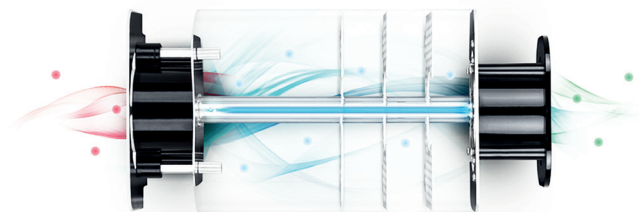
#### Internal Technology

- Germicidal Irradiation by Ultraviolet light destroys microorganisms
- PCO – Photocatalytic Oxidation breaks down harmful Volatile Organic Compounds.
- Dual waveband UV combined with the catalyst both creates and breaks down Oxygen molecules generating Ozone and Superoxide Ions, air leaves the unit as "Plasma Quatro"

#### Transmitted technology

- Air leaves the unit as Plasma Quatro, it is propelled from the unit and will then fall towards ground level removing contaminants in its path:
  - Superoxide Ions charge airborne contaminants causing them to cluster together and fall from the air as they become too heavy, aiding all other processes. This can remove airborne particulates down to 0.001 microns.
  - Targeted Ozone gets to the hardest to reach areas breaking down odours and creating a fresh pleasant environment.

The custom designed 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 then itself becomes an efficient cleaning agent.



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