



AIRSTERIL IN-DUCT UNITS TARGET BACTERIA, MOULD AND FUNGI

INFECTION AND ODOUR CONTROL - FRESH AND CLEAN DUCTING

Air conditioning systems have been highlighted as an obvious way viruses can spread, so it is an essential and increasingly relevant area. Many in-duct units have been supplied to clear mould and fungi build up within ducting systems which caused health or odour complaints. They also allow customers to extend the periods between deep cleans of air handling units by maintaining a cleaner and healthier system.

In food production areas, keeping ducting systems clear of Listeria as well as other common contaminants is an essential requirement.



› PRIMARY FUNCTION

The primary function of the In-duct units is to keep the AHU (air handling system) and ducts themselves clear of contamination. Keeping the ducting system clear of harmful microorganisms is not significantly impacted by air flow, and generally we would expect air being sourced for a system to be relatively clean without contaminants. If units are required to treat the air flowing through the system then calculations become much more complicated, air flow is the most obvious point, however other points to consider are as below:

- What kind of air is the duct carrying (fresh air should be clear of contamination, recirculated air understandably may require treatment, but units within rooms may be a better solution)
- Duct dimensions (size and shape of duct) can impact the air speed past the units
- Duct material (aluminium, stainless steel and galvanised steel have different reflective capabilities with UV-C light)
- Air quality (air should not contain any dust, but quality of initial filtering can increase challenge)
- Age of system (older systems will be prone to greater internal contamination and air loss)
- Air temperature (our lamps are insulated against temperature changes and the protective sleeve around each lamp ensures peak efficiency)

› PERFECT FOR USE IN

- › Air Handling Units
- › Ducting systems
- › Air Conditioning systems

› HIDDEN EFFECTS OF POORLY MAINTAINED AIR SYSTEMS

- › Odour issues meaning visitors perceive poor hygiene, lack of care and poor management
- › Higher cleaning costs and premature refurbishment
- › Increased health risks including; spreading of illness and allergy
- › Increased absenteeism and staff turnover
- › Efficiency of air handling units decrease

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