



UVC disinfection in an air cooler ensures clean cooling coils and safeguards the air quality in the cold room

Successful implementation of UVC technology: a milestone in the fight against mould

Rüebli AG, a Swiss artisan bakery with multiple branches, has decided to implement the innovative UVC technology from sterilAir AG to ensure the hygiene of its production areas. The installation of UVC devices in proofing and cooling rooms led to remarkable results: no more mould growth, improved air quality, and reduced cleaning effort. Due to this success, Rüebli AG plans to equip its new proofing and cooling areas with sterilAir UVC systems as well.

Challenges for the baking industry: mould and hygiene problems

Bakeries face numerous hygiene challenges that can directly affect product quality. Mould growth is a well-known and

frequent issue, as the warm and humid conditions in bakeries provide an ideal environment for mould fungi. These microorganisms not only jeopardize product safety but also cause significant economic

damage by rendering raw materials and finished products unusable.

Traditional cleaning methods and chemical agents are often insufficient to ensure complete

„We always had problems with mould growth in humid areas. Mould spores are present everywhere in the air when there is moisture and food, so it's only a matter of time before mould forms. We had to combat it repeatedly with great effort. At the iba trade fair, we learned more about sterilAir. They provided us with competent advice, and we trialled the system in a project.“ said P. Waltenspül (Head of Technology at Rüebli AG).

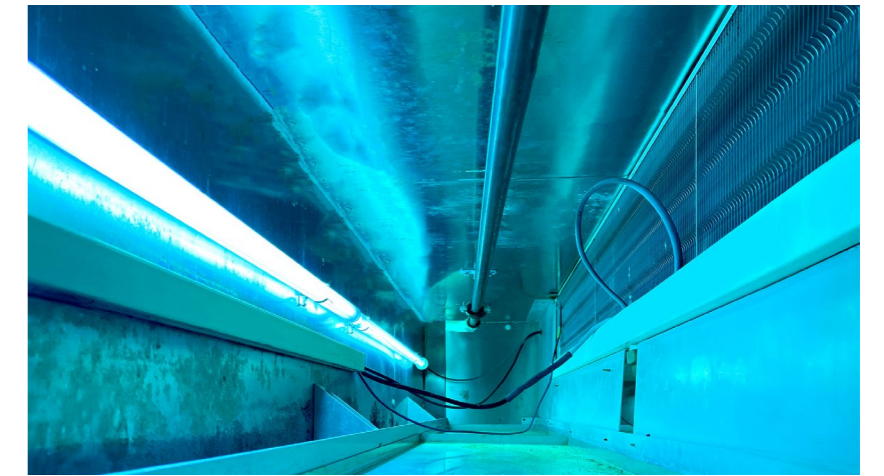
mould removal. Furthermore, they can be expensive and time-consuming, and the use of chemicals carries the risk of residues that could affect the quality of baked goods. These issues highlight the need for innovative and sustainable solutions to meet the high hygiene standards in the bakery industry.

Customised solution with UVC technology from sterilAir

At iba 2023 in Munich, the contact between Rüebli AG and sterilAir was established. Together, a tailor-made concept to combat mould was developed, and in January 2024, four UVC tubes were installed in two proofing chambers. Additionally, the evaporator in the cooling room was also equipped with UVC modules.

The biggest challenge was placing the modules in the compact spaces so that no stray radiation would hit products or staff. Thanks to the modular E-series from sterilAir, it was possible to optimally integrate the UVC disinfection, ensuring effective mould control without affecting the working environment.

Impressive results: No mould growth and better air quality
After the first periodic cleaning by an external service provider, an impressive result was



Subsequent UVC integration possible with any cooler / proofing machine

observed: only dust needed to be removed, and no mould was present anymore. Especially the lighting fixtures in the cooling room, which used to become quickly coated with mould, showed no

Advantages of sterilAir UVC technology

UVC technology from sterilAir offers several advantages that makes it superior to traditional solutions and competitor products. Firstly, chemical-free

signs of mould growth. This significant reduction in mould infestation leads to considerably less cleaning effort, thus contributing to increased efficiency.

The Head of Technology at Rüebli AG expressed great satisfaction with the results and reported noticeably better and fresher air quality in the treated rooms. Due to these positive experiences, the company plans to equip its new proofing and cooling areas with sterilAir UVC systems as well.

„By installing sterilAir UVC devices in our cooling rooms and proofing areas, we benefit from keeping the germ load in the systems extremely low. This meant that we no longer needed strong cleaning agents to remove mould. We can clean the dust, which is always present, with mild detergent.“

„By cleaning with mild detergents, time and costs for operations are saved. The purchase and maintenance costs of the UVC devices are amortized within a few years due to lower cleaning and maintenance expenses. We also found that the air smells more pleasant because the air in the rooms is more sterile.“



and contactless disinfection provides an environmentally friendly and sustainable method to combat microorganisms. This is particularly important for

of sterilAir's UVC technology at R uebliland highlights the diverse application possibilities and benefits of this innovative solution for artisan businesses.

its new facilities accordingly. This success story impressively demonstrates that even traditional artisan businesses can benefit significantly from



Correctly installed UVC devices pose no danger to people or food.

bakeries, where dry cleaning is often performed. Secondly, the efficiency of UVC technology is remarkable. It enables constant and process-accompanying disinfection, which in many cases surpasses traditional cleaning methods. Thirdly, the use of UVC technology significantly reduces maintenance and cleaning efforts, leading to cost savings and increased operational efficiency.

Game changer for craft businesses

The successful implementation

The targeted elimination of mould in proofing and cooling rooms has not only improved production quality but also significantly reduced cleaning efforts and improved air quality.

R uebliland continues to rely on the proven UVC technology from sterilAir and will equip

modern hygiene technologies. The combination of efficiency, sustainability, and user-friendliness makes sterilAir's UVC technology a pioneering solution for the future of the bakery industry.

■ www.sterilair.com

„The company sterilAir is competent in advising and introducing the devices. We will also rely on sterilAir and install UVC in the newly constructed cooling rooms. Thanks to sterilAir for the support.“
