

Air cooling units: underestimated hygiene risk

How to reduce unwanted microbes and costs

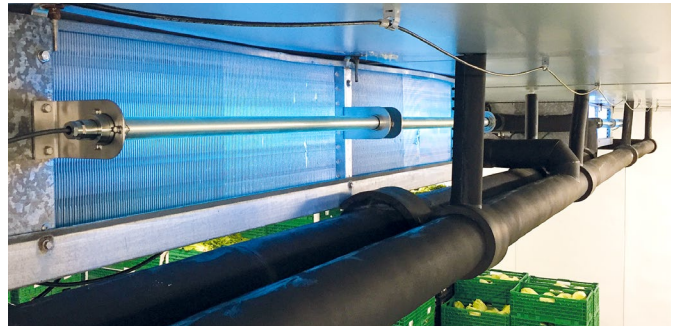
Microorganisms can build up unwanted microbes of any kind within a few days on evaporator coils. This biofilm reduces the cooling capacity of the units and narrows the distance between the individual slats. This leads to increased energy consumption.

In addition, all microbes are distributed by the air flow throughout the production area. Bacteria, yeasts and mold spores affect products, packaging and machinery. The initially clean zones are increasingly contaminated.

Problem – without UVC



Solution – with UVC



sterilAir[®] offers a powerful and environmentally friendly solution. Our UVC installations sustainably prevent build up and growth of biofilm. Clean coils keep energy consumption of the cooling unit constantly low. The slats remain hygienically flawless, cleaning effort and frequency decrease significantly - a considerable cost saving in operation and maintenance.

The reduced airborne microbial count also minimize the risk of cross-contamination to your products. The result: improved food quality and assured shelf life data.

- + 85 years of experience
- + Development and production in Switzerland
- + Scientifically sound hygiene concepts
- + In-house microbiology and engineering laboratory
- + ISO 9001 and 14001 certified

