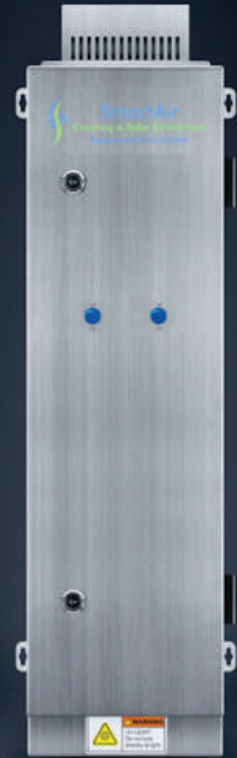


Ult Smart Range

Food Safety

PERFECT FOR USE IN:

Food preparation
Food processing
Food chillers
Boning halls
Cold storage
Food storage
Commercial kitchens
Packing areas



The Ult Smart Range

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*) this may then present a constant challenge, some cleaning does more to spread bacteria than clean it up.

Testing demonstrates SmartAir technology can have a beneficial effect on spoilage bacteria on food throughout the food chain. Our technology is effective on airborne and surface bacteria and is safe to use in occupied areas.

SmartAir utilises indirect UV-C enclosed within a chamber so there is no risk to personnel or the environment. The Ult Smart 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. As the processed air leaves the unit it becomes an efficient cleaning agent, targeting pathogens in the air and on surfaces, reaching areas where traditional disinfection is not possible.

The SmartAir Ultimate unit output can be adjusted as required for room volume and usage, to control harmful bacteria and viruses both in the air and on all exposed surfaces 24 hours a day, 365 days of the year.

A single Ultimate unit can cover areas up to 440m³