

BÄRO AirStream C UV-C air disinfection system



The AirStream C air-conditioning module is a system solution for the effective disinfection of air in large rooms. As a self-contained module, it can be fitted e.g. under the room ceiling, in intermediate ceilings or on the wall. This enables air quantities of up to 50,000 m³/h to be disinfected economically.

Air as a transport medium

Microorganisms play an extremely important part in food production. Without them, products such as salami, quark, cheese, baked goods and much more wouldn't exist. However, they are

Technical description	AirStream C
Width	300 – 2,000 mm
Length (e.g.)	2,800 mm
Height	300 – 2,000 mm
Supply voltage	230 V ~ 50 Hz
Number of UV-C emitters	Max. 80 pcs.
UV-C emitter	55 Watt 60/95 Watt compact
Protection class	IP 65 or IP 20
Emitter service life	8,000 hrs.
Functional check	Serial interface (optional)

also the main cause of spoilage. Types of fungus that spread their spores easily via the air present a very large risk. Cross contamination between different storage and maturing areas is thus inevitable.

Procedure

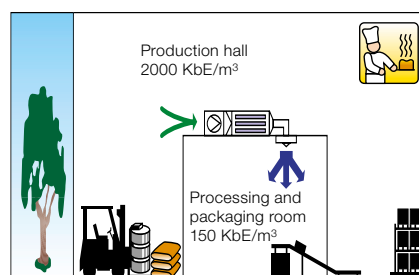
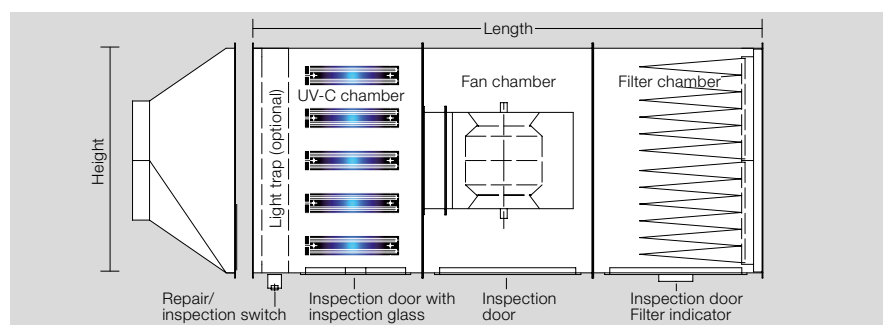
An AirStream C module consists of a powerful fan that sucks air in. Filter systems clean the air before it is treated with UV-C in the radiation chamber. Integrated radiation traps ensure that no dangerous UV-C radiation escapes. The compact and modular construction enables easy and secure installation in your production rooms.

UV-C – the most natural form of disinfection

The English researchers Downes and Blount discovered the anti-bacterial effect of light, or rather, UV-C radiation as early as 1877. BÄRO exploits these natural effects today. UV-C radiation with a wavelength of 253.7 nm changes the germs' genetic blueprint and the cell dies. There is no need for chemical or thermal treatment. UV-C radiation produces no ozone. A special interior coating of the quartz glass ensures an exceptionally long service life with minimal decline in radiative power.

99% disinfection – 100% satisfaction

Depending on room air parameters and requirements, the disinfection rate can be as high as 99.9%. That safeguards your hygiene standards and therefore plays a key part in implementing the HACCP concepts in accordance with food hygiene regulations.



Installation of the AirStream C module for germ deactivation

BÄRO

Air hygiene

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