



FULL RANGE

BEAUTY IS ONLY SKIN DEEP,
IT'S WHAT'S INSIDE THAT COUNTS

AIRsteril[®]

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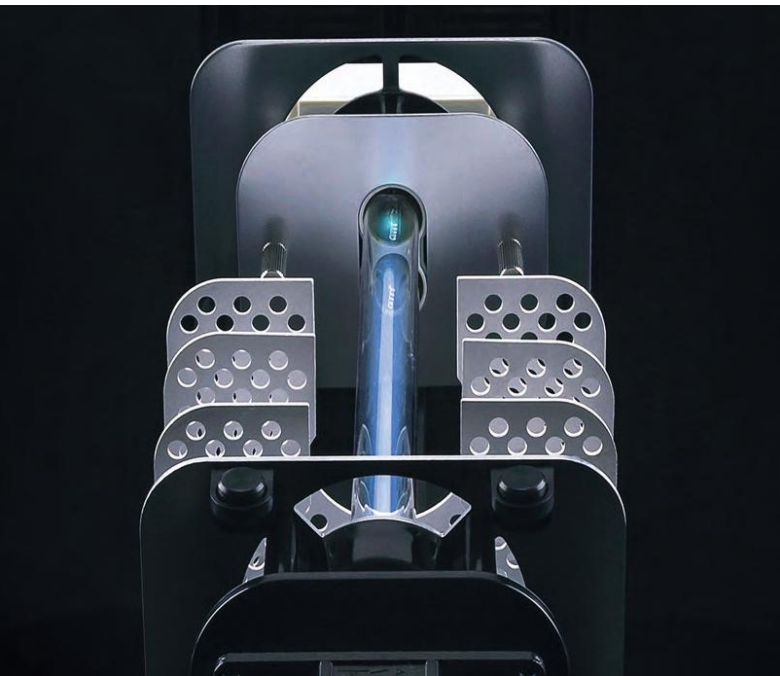


PHOTO CATALYTIC OXIDIZATION POWERPACK UNIQUE TO AIRSTERIL

› OPERATION AND SAFETY

The unique balance of technology used by AIRsteril has been tried, tested and refined over many years to ensure the best achievable results with every unit supplied.

- Due to the unit design UV light cannot escape the unit from any angle meaning it is completely safe.
- Ozone levels used are substantially below the most stringent emissions regulations worldwide.

› HOW AIRSTERIL TECHNOLOGY WORKS

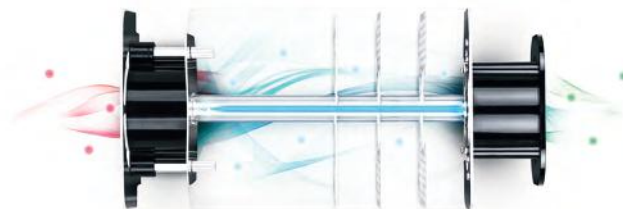
A combination of technologies working together:

Internal

- **Germicidal Irradiation** by dual UV light (Ultraviolet) kills microorganisms (bacteria, viruses and mould) by disrupting their DNA and removing their reproductive capabilities.
- **PCO – Photocatalytic Oxidation**, UV reacts with our Catalyst (TiO₂) to form highly reactive but short lived oxidising Hydroxyl Radicals (OH) which break down Volatile Organic Compounds (VOCs).
- Interaction of the Dual waveband UV with the TiO₂ heterogeneous catalyst both creates and breaks down Oxygen molecules transforming Oxygen into a highly reactive states of Ozone and Superoxide Ions which leave the unit as "Plasma Quatro".

Transmitted Technology

- The negatively charged **Superoxide Ions** charge airborne contaminates causing them to cluster together and fall from the air as they become too heavy, aiding all other processes. This can remove airborne particulates down to 0.0001 micron, that's better than any HEPA filter.
- **Targeted Ozone** produced via the specialist lamp gets the hardest to the hardest to reach areas breaking down contamination in the air and on exposed surfaces. Ozone damages the cell wall of microorganisms stopping reproduction and destroying the cell.



ODOUR ELIMINATION GUARANTEED

*Conditions Apply





ELIMINATE ODOURS AND IMPROVE WASHROOM HYGIENE

GUARANTEED ODOUR ERADICATION & INFECTION CONTROL

- Reduces harmful viruses
- Circulates fresh clean air
- Breaks down unwanted bacteria
- Attacks odours at their source
- Removes unhealthy microbes from the air
- Makes your washroom smell freshly cleaned
- Maintains sanitized surfaces
- Stops mould and fungi growth
- Clears smelly compounds in the air 24/7



› WASHROOM PROBLEMS

Designed to have the highest odour and micro-organism control capabilities of any AIRsteril product in a washroom environment, with the lowest possible power consumption.

The vandal resistant Washroom Complete range has the flexibility to offer protection for facilities of all sizes.

In washrooms, odours and infections are created by bacteria, viruses, mould, fungi and volatile organic compounds in the air and on all exposed surfaces. Fragrances or masking agents do nothing towards hygiene and the health risks remain. Cleaning and disinfecting alone are only a partial solution and cannot stop ongoing surface contamination. AIRsteril kills both surface and airborne bacteria and viruses. Its efficacy was certified to do this by the Health Protection Agency.

Area Size	10m2	20m2	30m2	40m2
High footfall washroom up to 1,000 visits a day	WC10	WC20	WC30	WC30X
Extreme footfall washroom up to 10,000 visits a day	WC20	WC30	WC30X	WC40X

- Fan operation distributes throughout washroom
- Annual lamp change maintains performance
- Robust vandal resistant Aluminium casing
- Wall or ceiling mountable on four screws
- Quickly wired into fused spur
- No filters to change
- Guaranteed odour control

› ODOUR AND INFECTION CONTROL IN

- > Public Washrooms
- > High Footfall Washrooms
- > Commercial Washrooms

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ELIMINATE ODOURS AND IMPROVE WASHROOM HYGIENE

SURFACE TO AIR, AIRSTERIL TAKES CARE

- Reduces harmful viruses
- Circulates fresh clean air
- Breaks down unwanted bacteria
- Attacks odours at their source
- Removes unhealthy microbes from the air
- Makes your washroom smell freshly cleaned
- Maintains sanitized surfaces
- Stops mould and fungi growth
- Clears smelly compounds in the air 24/7



› WASHROOM PROBLEMS

In washrooms, odours and infections are created by bacteria, viruses, mould, fungi and volatile organic compounds in the air and on all exposed surfaces. Fragrances or masking agents do nothing towards hygiene and the health risks remain. Cleaning and disinfecting alone are only a partial solution and cannot stop ongoing surface contamination. Poor cleaning practices can make the problem worse, as contaminated mops or cloths distribute bacteria. In eight hours a single bacteria cell can multiply into over eight million, meaning odours prevail and health risks increase.

AIRsteril kills both surface and airborne bacteria and viruses. Its efficacy was certified to do this by the UK Health Protection Agency laboratories.

Washrooms are a primary source of infections including: salmonella, e.coli, rhinovirus, norovirus, influenza, pneumonia, hepatitis A, hepatitis E and clostridium difficile. Many of us have our immune systems compromised at certain times meaning we are at a higher risk.

› ODOUR AND INFECTION CONTROL IN

- > Office Washrooms
- > Factory Washrooms
- > Accessible Washrooms
- > Baby Change Facilities
- > Sluice Rooms

Area Size	10m2	20m2	30m2
Low/Medium footfall washrooms	WT10	WT20	WT30

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LIFTS HYGIENE STANDARDS TO A LEVEL IMPOSSIBLE WITH TRADITIONAL CLEANING ALONE

REMOVE ODOURS, CONTROL INFECTION & IMPROVE HYGIENE

- Reduces harmful viruses
- Circulates fresh clean air
- Breaks down unwanted bacteria
- Attacks odours at their source
- Removes unhealthy microbes from the air
- Makes every room smell freshly cleaned
- Maintains sanitized surfaces
- Stops mould and fungi growth
- Clears smelly compounds in the air 24/7



› HYGIENE PROBLEMS

In enclosed spaces, lingering unpleasant odours are an embarrassing problem. Airborne microorganisms create offensive odours, spread infections and compromise hygiene standards, bacteria breed so quickly they cannot be cleared with traditional cleaning. Masking odours can create a more unpleasant environment.

The Multiflex range is completely safe for use in areas of continuous occupation.

- › Fan operation distributes cleaning air
- › Annual lamp change maintains performance
- › Robust vandal resistant Aluminium casing
- › Wall or ceiling mountable on four screws
- › Plug in or quickly wired into fused spur

› PERFECT FOR USE IN

- › Changing Rooms - gymnasiums, offices
- › Kitchens and food preparation areas
- › Care Homes - lounges, corridors, receptions
- › Waiting Rooms
- › Open Plan Offices
- › Nurseries

Area Size	20m2	40m2	60m2	80m2
Odour & infection control	MF20	MF40	MF60	MF80

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HEALTH AND COMFORT CAN BE SERIOUSLY AFFECTED BY POOR QUALITY AIR IN ENCLOSED SPACES

ELIMINATE ODOUR & CONTROL INFECTION

Improve the air quality and eliminate all odours from incontinence and medical conditions. Improve the healthcare of care home residents, staff and visitors alike. The AS20/AS20X/AS20M are completely silent using our unique thermal UV to eliminate unpleasant odours and control harmful bacteria and viruses both in the air and on all exposed surfaces 24 hours a day, 365 days a year.



› HYGIENE PROBLEMS

Air Silent units are completely safe for use in an area of continuous occupation such as care home bedrooms. Poor ventilation, incontinence and medical conditions create bacteria, and in many cases even regular cleaning and disinfecting are simply not enough. The addition of masking agents can make odours worse and do nothing to control the spread of microorganisms.

AIRsteril gets to the root cause of the problem by controlling bacteria, viruses and mould, clearing allergens to improve the air quality. Unpleasant odours are also eliminated creating a more pleasant environment for all.

› BENEFITS OF USING AIRSTERIL

- › Clear embarrassing odours and eliminate masking agents
- › Control bacteria and viruses in the air and on all exposed surfaces
- › Improve infection control and hygiene standards
- › Reduce absenteeism and labour costs
- › Extend the life of carpets and soft furnishings to normal wear life
- › Improve the care home image and increase occupancy rates

› PERFECT FOR USE IN

- › Residential care homes
- › Hospital bedrooms
- › Waiting rooms
- › Consulting rooms
- › Dentist decontamination rooms

Area Size	10m2	20m2
Medium odour levels & infection control	AS10	AS20
High odour levels & infection control	AS10X	AS20X

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**CLEAR EMBARRASSING ODOURS QUICKLY TO
KEEP ALL ROOMS CLEAN, FRESH AND IN
FULL WORKING ORDER**

REMOVE ODOURS, CONTROL INFECTION & IMPROVE HYGIENE

- Reduces harmful viruses
- Breaks down unwanted bacteria
- Quickly clears odours
- Cleans into fabrics and furnishings
- Stops mould and fungi growth
- Treat multiple areas with a single unit
- No chemical residue or moisture after treatment
- Area can be put back to full use within minutes
- Low maintenance, clean and lamp change once a year



› ODOUR PROBLEMS

Unpleasant lingering odours can leave some rooms unusable or create a negative impression which affects your company image and customer feedback. Attempting to mask odours with fragrances can make the area even more unpleasant.

Many odours are created from microorganisms, musty odours can indicate mould whereas unpleasant stale odours may be a warning sign of high levels of bacteria. Traditional cleaning and disinfecting will not eliminate odours, you cannot clean the air itself and even simple odours from food, illness or smoke can remain in an area for days if untreated. Methods such as fogging can increase damp issues or leave chemical residues, often meaning areas cannot be occupied for several hours.

› BENEFITS OF USING AIRSTERIL MP100

- › Rapidly clear embarrassing odours from smoke, food, illness, incontinence, damp and mould
- › Perfect for a wide variety of unoccupied areas
- › Hotels – bedrooms, conference rooms
- › Offices – meeting rooms, break room, cafeteria
- › Healthcare – communal areas, smoking rooms
- › Gyms – studios, changing areas, washrooms

The MP100 unit offers a rapid, mobile solution to odour issues, with many odours cleared in minutes.

Guideline Treatment Times To Clear	20m2
Body odour / stale air	15 minutes
Mild smoke odours / food odours	30 minutes
Sickness odours / incontinence odours	1 hour
Strong persistent odours*	4 hours+

*Odours engrained in fabrics/furnishing will require longer or repeated treatments to clear. Contact us for a specific guide.

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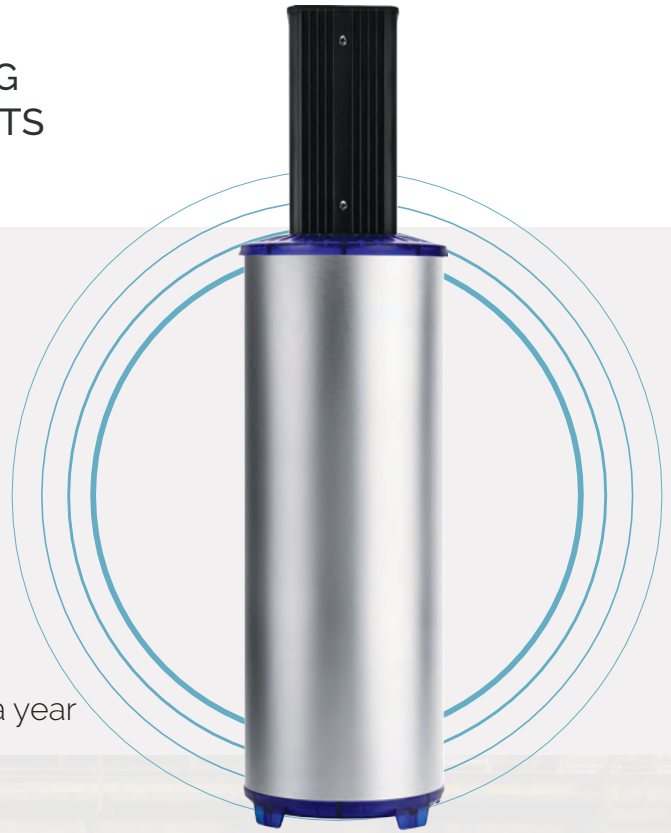
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**THE ONLY SOLUTIONS FOR EMBARRASSING
WASTE AND COMPACTOR ODOURS, TARGETS
THE ODOUR SOURCE**

**REMOVE ODOURS, CONTROL
INFECTION & IMPROVE HYGIENE**

- Stops odours at their source
- Reduces harmful viruses
- Breaks down unwanted bacteria
- Stops Mould and fungi growth
- Works in the toughest environments
- No chemical residue or moisture after treatment
- Prevents customer complaints
- Lifts visitors perception of cleanliness
- Low maintenance, clean and lamp change once a year



› ODOUR PROBLEMS

Environmental Protection legislation makes it an offence to manage waste in a manner likely to cause harm to human health or the environment, this includes offence to the senses. Businesses that have onsite compactors to manage their waste are all subject to odour control regulations.

Cleaning, filtration and chemical dosing cannot control the source of the odours whilst masking odours with strong fragrances will only have a limiting effect. In just 8 hours one bacteria can multiply to 8 million*, left uncontrolled this further breaks down waste and magnifies the odour issues. Attempting to mask these odours will simply not work and can make the environment much more unpleasant with the combination of bacteria waste odours, rotting matter and fragrances.

› BENEFITS OF USING AIRSTERIL MT75

- › Control odours 24/7
- › Eliminates need for fragrances
- › Improves environment for all
- › Eliminates customer complaints

› PERFECT FOR USE

- › Above large waste compactors
- › In large bin store rooms
- › Persistent extreme odour areas
- › Waste processing areas

*Certain bacteria such as Ecoli can replicate every 20 minutes, which could in theory leave you with 16.7 million in 8 hours, what we are highlighting is that bacteria breed very quickly and cannot be controlled with traditional methods.

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ODOUR CONTROL ON THE MOVE, LIFTING VEHICLE HYGIENE TO A NEW LEVEL

MAINTAIN A HEALTHY CLEAN SANITISED VEHICLE

- Prevents cross-contamination between loads
- Lifts hygiene levels
- Extend clean cycle, reducing vehicle off road time
- Removes embarrassing odours by treating the root cause
- Targets bacteria and viruses in the air and on surfaces
- Destroys mould and fungi
- Reduces chemical usage
- Eliminates need for masking agents
- Provides fresh clean air
- Sanitises all exposed surfaces



› VEHICLE PROBLEMS

Working vehicles have to cope with a lot, the same vehicle may be used for a variety of loads creating problems with cross contamination. Maintaining an odour free, clean and infection controlled environment can be a constant challenge. With busy schedules and quick turnarounds, time allowed for vehicle cleaning is always tight with deep cleaning requiring vehicle off road.

AIRsteril uses specialist techniques proven target microorganisms. Odour control is equally important, unpleasant odours can easily transfer to loads being transported. AIRsteril products have always been supplied with guaranteed odour control across multiple industries.

- Fan operation distributes air throughout vehicle
- Annual lamp change maintains performance
- Robust vandal resistant Aluminium casing
- Horizontal or vertical mounting
- Vibration absorbing mounting plate
- No filters to change
- Guaranteed odour control
- 12 or 24 volt power options available

› ODOUR AND INFECTION CONTROL IN VEHICLES

- › **Laundry** – stop dirty laundry impacting on freshly laundered items
- › **Multi-use** – prevent lingering odours from previous loads
- › **Waste/Recycling** – control unpleasant odours and associated health risks
- › **Medical supply** – maintain sterility levels in transported goods
- › **Food** – maintain sanitised environment to prevent bacteria growth
- › **Professional movers** – meet every client with a clean, fresh vehicle



MAINTAIN BEST PRACTICE THROUGHOUT THE FOOD CHAIN

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*) that they present a constant challenge, some cleaning does more to spread bacteria than clean it up.



› HOW CAN THE ULTIMATE ACHIEVE RESULTS

AIRsteril utilise indirect UV-C enclosed within a chamber so there is no risk to personnel or the environment. The Ultimate 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 AIRsteril 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:

Areas Up To	110m ³	220m ³	330m ³	440m ³
Food processing, food chillers and boning halls	ULT1	ULT2	ULT3	ULT4

*Certain bacteria such as Ecoli can replicate every 20 minutes, which could in theory leave you with 16.7 million in 8 hours, what we are highlighting is that bacteria breed very quickly and cannot be controlled with traditional methods.

› ODOUR AND INFECTION CONTROL IN

- › Food processing
- › Food chillers
- › Boning halls

› AIRBORNE SURFACE BACTERIA

Testing demonstrates AIRsteril 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.

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MAINTAIN BEST PRACTICE THROUGHOUT THE FOOD CHAIN

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› HOW CAN THE ULTIMATE ACHIEVE RESULTS

AIRsteril utilise indirect UV-C enclosed within a chamber so there is no risk to personnel or the environment. The Ultimate SA unit is the newest model in our food grade range, bringing the technology of our larger Ultimate range into smaller areas whilst retaining the key elements from the larger units allowing the control of bacteria and VOCs more efficiently than ever before.

All of this is achieved with low energy consumption, only 22 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 AIRsteril Ultimate SA 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 110m³.

Areas Up To	110m ³	220m ³
Food processing, food chillers, boning halls etc.	ULTSA	2 x ULTSA

*Certain bacteria such as Ecoli can replicate every 20 minutes, which could in theory leave you with 16.7 million in 8 hours, what we are highlighting is that bacteria breed very quickly and cannot be controlled with traditional methods.

› ODOUR AND INFECTION CONTROL IN

- › Food processing
- › Food chillers
- › Boning halls
- › Cold Storage

› AIRBORNE SURFACE BACTERIA

Testing demonstrates AIRsteril 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.

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