

AEROTEC

NO MORE UNPLEASANT ODORS IN THE ENVIRONMENT OF REVERSE VENDING MACHINES, CUSTOMER TOILETS AND INDOOR WASTE ROOMS.

Air disinfection from viruses, bacteria and microorganisms is the basis for safe air. The use of bioclimatic ionization systems in the food retail sector creates an optimal, safe and healthy shopping experience.

Air ionization prevents air pollution caused by

viruses, bacteria, germs, microorganisms, odor molecules, pollutants and gases effectively and sustainably. Annoying odors and odor transmissions are avoided. The air is noticeably cleaner and the well-being of the customers is increased. Food is protected from rapid spoilage and mold growth. Goods can be stored for longer and remain fresh and appetizing for a noticeably extended period of time. Dry shrinkage losses

are reduced to a to a minimum. The **AEROTEC** series series is designed for fixed installation and, due to its stainless steel design, for continuous operation. It is part of the basic equipment of a performance- and environment-conscious use. These **bioclimatic** devices are effective in all relevant areas of the food retail trade whether in the counter area, in the deposit return area or also in lounges.

Effect of ionised air:



Inactivation of viruses
and pathogens incl. SARS-CoV-2 by up to 99,99%



Safe and healthy air
in living and working spaces of all kinds



Reduction of odours,
fine dust and irritants
for odourless air



Certified efficiency
for your safety with every
bioclimatic product



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The **bioclimatic AEROTEC** is designed for plug-in fixed installation with stainless steel housing on the ceiling or wall. Depending on the power intensity and room size, a distinction is made between single, double or even triple tube equipment. The control is carried out either with the intensity controller integrated in the housing or separately. The controller can also be used to control several individual units simultaneously.

MADE
IN
GERMANY



AEROTEC

Safe and healthy air for optimum ripening, storage and hygiene conditions in food processing. Create a new shopping experience with low maintenance and invisibility.

The operating principle

The devices of **bioclimatic** work according to a process in nature: The principle of air ionization. Neutral oxygen molecules are thereby "Dielectric Barrier Discharge" (DBD) by means of a special ionization tube. Oxygen clusters are created which, due to their high energy potential, have the effect of neutralizing germs, bacteria and odor molecules and inactivating viruses.

Model	Dimensions W x H x D	Weight	Tube equipment	Max. Absorbed power	Maximum room size
with integrated controller					
5 IR	410 x 115 x 82 mm	2,9 kg	1 x IRC	5	5 m ³
10 IR		5,0 kg	1 x IRD	7	10 m ³
20 IR		5,1 kg	1 x IRE	7	20 m ³
30 IR	543 x 235 x 115 mm	5,2 kg	2 x IRD	10	30 m ³
40 IR		5,3 kg	2 x IRE	10	40 m ³
60 IR		5,5 kg	3 x IRE	15	60 m ³
90 IR	702 x 235 x 115 mm	6,5 kg	3 x IRF	25	90 m ³
without integrated controller - for this purpose intensity controller IR 50/100					
10		5,0 kg	1 x IRD	7	10 m ³
20		5,1 kg	1 x IRE	7	20 m ³
30	543 x 235 x 115 mm	5,2 kg	2 x IRD	10	30 m ³
40		5,3 kg	2 x IRE	10	40 m ³
60		5,5 kg	3 x IRE	15	60 m ³
90	702 x 235 x 115 mm	6,5 kg	3 x IRF	25	90 m ³

Fields of application: deposit return points, cold storage rooms, sales counters, beverage markets, recreation rooms and all types of odorous rooms.



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Sophisticated technology

The original **bioclimatic** ionization tubes guarantee a high power intensity and work absolutely reliably, even under the highest loads in continuous operation. With safe dosage of the ions by integrated controllers or separate central control.

Installation

The ionization systems can be installed on ceilings as well as on walls after exact aerodynamic calculation. The simple installation in a suitable place guarantees an optimal efficiency of air purification and disinfection.



bioclimatic – since 1978 this means competence and experience in the field of high quality air treatment and disinfection systems for:

- Food industry
- Hotels and restaurants
- Commercial kitchens
- Office and administration
- Hospitals and medical practices
- Retirement and nursing homes
- Animal breeding and husbandry
- Private areas
- Odour-intensive businesses
- Sports and fitness areas

If you would like to know more about our products – just give us a call. We will be happy to send you comprehensive information material including meaningful references and are always available to answer any questions you may have.

www.bioclimatic.de