

Healthy Indoor Air... The Way Nature Intended



STERIONIZER™

Bi-Polar Ion Technology to improve Indoor Air Quality (IAQ)

The Sterionizer™ disinfection concept

The Sterionizer™ disinfection concept is an excellent solution for all food processing, food packaging and food storing areas with critical requirements of air purity and sterility.

The system ensures reliable and consistent conditions preventing the build-up of germs and bacteria.

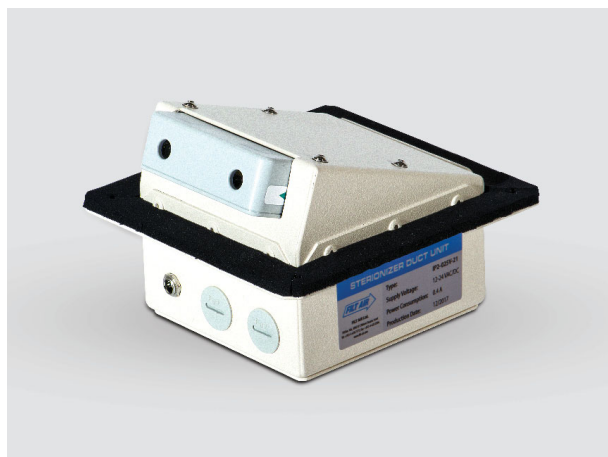
The basic principal is the permanent flushing of the area with clean air reinforced with positive and negative ions.

These charged oxygen molecules O_2^+ and O_2^- have high chemical activity and when reacting with water molecules in the air, H_2O_2 (Hydrogen Peroxide) is formed. A chemical reaction occurs and oxidants break down the protein structure of pollutants, rendering them harmless.

This process enables halting and controlling the growth of microbes and bacteria in a particular area.

Sterionizer™ system keeps air ducts, air heat exchangers and machinery clean and supplies sanitized air in enclosed areas..

Each ionizing device is completely maintenance free and connected to a data-bus for supervision and monitoring.



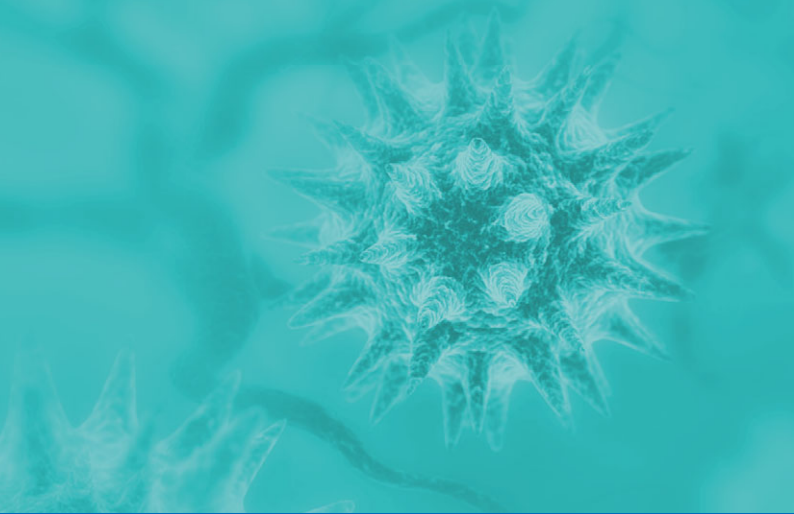
The Sterionizer™ Duct Unit

The Sterionizer™ Duct Unit is designed for adding ionizing technology into air ducts and other closed areas with an air flow.

The unit is maintenance free with innovative patented self-cleaning emitters. In addition, the unit includes a Modbus communication port that can easily be connected to any building management system.

It is easy to install the unit in any duct utilizing the pre-drilled flange and factory applied gasket.

When installed at appropriate points, the unit keeps the duct system clean and ensures that the air supplied is ionized.



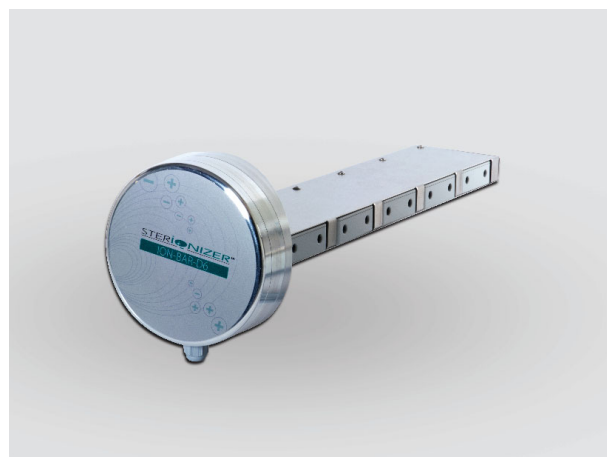
The Sterionizer™ Ion Bar

The Sterionizer™ Ion Bar is designed for adding ionizing technology into large air duct installations and other closed areas with an air flow.

In order to treat air within a closed space, the Sterionizer™ Ion Bar must be located in front of an air outlet.

To keep the air duct or the heat exchanger in the air duct hygienic and germ free, the Ion Bar is installed at appropriate points.

For remote servicing each Sterionizer™ is equipped with a Modbus interface that can be connected to the Sterionizer™ system software or to a building management system.



The Sterionizer™ Combi Rack

The Sterionizer™ Combi Rack is a modular mounting system for Sterionizer™ units designed for the placement of Sterionizers™ in Air Handling Units (AHU's) and similar spaces with an air flow.

In order to keep heat exchangers and other equipment hygienic and germ free the Sterionizer™ units must be placed at relevant points. Using the modular profiles it's easy to build an individual structure.



The Sterionizer™ Wall Unit

The Sterionizer™ Wall Unit is designed for food storage rooms and other areas where there is not enough air circulation from the ventilation system alone.

A powerful fan provides a necessary airflow and enough pressure for up to 2 filtration stages.

The Sterionizers™ are located directly behind the adjustable air outlets.

