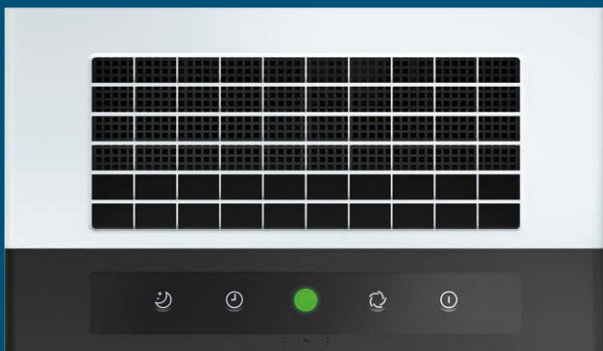
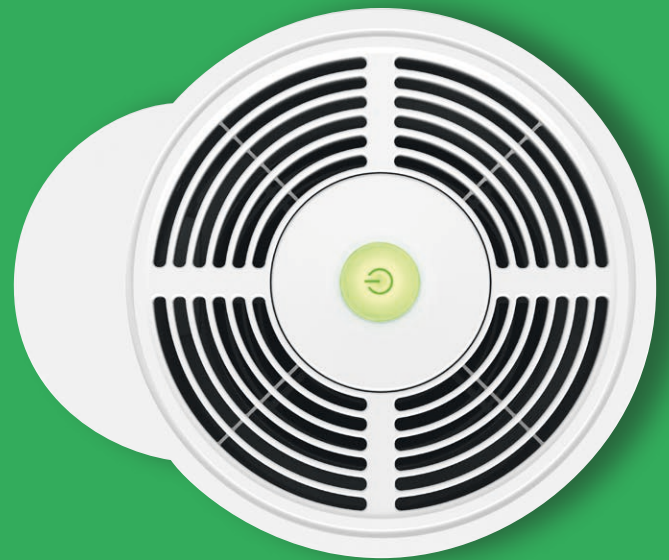


# Air purifiers

## Ideal air hygiene in the catering trade

# IDEAL

Air purifiers remove harmful pollutants, undesirable odours and pathogens.  
For a pleasant atmosphere and happy patrons.

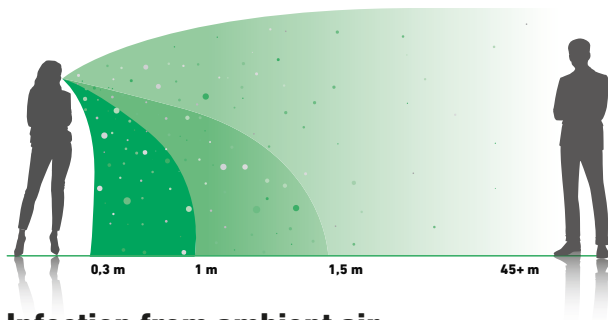


# Air hygiene through air purification

## Clean air protects patrons and employees

### Uninterrupted enjoyment?

Beautifully presented plates of food waft the delicious smells of carefully prepared dishes towards the waiting diners, accompanied by the bouquet of good wine ... in reality, stuffy air, cigarette smoke, kitchen smells, steam and smoke can really spoil your appetite. More seriously, harmful substances and pathogens can impair the ambient air in restaurants – and therefore also negatively impact the wellbeing and health of patrons and employees.



### Infection from ambient air

In the catering industry, cleanliness and sterility are essential. Constant cleaning and disinfecting is standard, but wherever people continually gather, viruses and bacteria also come out to play. Viruses are most frequently caught through droplet infection. The pathogens are embedded in minuscule droplets of respiratory secretions and are transmitted by sneezing, coughing or speaking. Larger droplets descend and are transmitted within a radius of approximately one metre. Small droplets remain suspended in the air as virulent aerosols for a long time and can cause infection, even from a distance. The air flow carries these aerosols even across dividing walls and protective screens.

### Protect your patrons and employees

When people talk about improving indoor air quality, ventilation is often first on the list. However, this does not always guarantee better air quality and often causes harmful substances such as fine dust, pollen or exhaust fumes to enter the room. It is safer to keep the air consistently clean. A sustainable hygiene concept therefore also includes the issue of air hygiene. Air purifiers remove pathogens and harmful pollutants from the air and thereby minimise the associated risks.

### Logical component of any hygiene concept

IDEAL air purifiers enable you to have consistently good air quality in pubs, bistros, restaurants, cafés, bars, diners, canteens, dining halls: The highly-effective multilayer filters remove 99,99 % of all particles (at 0.2 micrometres) from ambient air. They filter out bacteria and viruses and significantly reduce concentrations. They also remove allergens, pollen, particulate matter and chemicals, and neutralise tobacco smoke and other unpleasant odours. The efficient air purifiers thereby supplement and enhance protective measures such as distance, dividing walls, surface disinfection and face masks. By circulating and cleaning the air several times per hour, they decrease the dwell time of harmful pollutants and reduce the amount of virulent aerosols in the ambient air.

### IDEAL AP Pro air purifiers

The intelligent sensor technology monitors and controls the air quality in the room and thereby ensures permanently clean air – easy and convenient with the associated smartphone app, it can be used fully automatically or with the timer function. This means that even in busy restaurants, the ambient air can be kept permanently clean: Kitchen vapours, smoke, dust, allergens, viruses and other pathogens can be constantly filtered out - for an inviting, relaxed atmosphere. Various discretely-styled, smooth-running models are available to suit individual needs and the size of the room.

