



STERIL-AIRE[®]

UVC Solutions for Food Safety.

Science based &
technology backed
solutions that
allow you to look
at food safety
in a new light

A worker in a meat processing plant is using a Steril-Aire UVC emitter to clean a large piece of meat. The worker is wearing a yellow shirt, orange apron, and a cap. The background shows a large industrial fan and metal structures. The lighting is blue, highlighting the UVC technology.

Steril-Aire Shines a New Light on Food Safety

Steril-Aire's proven, multi-patented UVC technology controls microbes that can contaminate food products and processes, increasing shelf life and profitability by providing continuous, non-chemical decontamination of food surfaces and the surrounding environment.

Approved by the USDA and FDA for surface decontamination, germicidal UVC technology provides a cost-effective method to enhance food safety. By continuously cleaning HVAC coils and Air Makeup Systems (AMUs), the UVC Emitters provide ongoing protection from mold and organic buildup, destroy airborne bacteria and viruses, saving utility and maintenance costs while improving overall air quality.

Steril-Aire's germicidal UVC Emitters prevent mold, bacteria, yeast and viruses from contaminating food, meat and beverage products from the preparation of raw materials through processing, curing, packaging, transportation and storage. Steril-Aire's UVC Emitters are ideal for surface disinfection, tumbling drums, conveyor and shaker systems, commercial refrigeration and other food processing equipment.

Only Steril-Aire's UVC Emitters deliver the high output needed in cold, moving air environments found in processing lines and air conditioning systems without producing ozone or secondary emissions.

The Benefits of Steril-Aire's UVC Emitters:

- Delivers 99.9% surface "kill" rates on pathogens
- Reduces or eliminates mild and fungal Volatile Organic Compounds (VOCs) that emanate from HVAC systems
- Delivers continuous protection with no "per pound" processing charges
- USDA and FDA approved for surface contamination
- No labeling requirement
- Reduces HVAC energy costs by up to 15%
- Eliminates corrosive coil cleaning extending equipment life
- Increases profits

The Applications

- Surface Disinfection
- Raw Material Decontamination
- Storage Rooms
- Packaging & Filling Stations
- Commercial Refrigeration
- Air Treatment

Commercial Products

Enhanced Single Ended Series

Rapid Install Kit® (RIK)

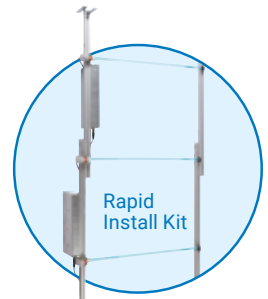
- Factory pre-wired for ease of ordering and quick, easy installation
- Available for ESE Series UVC Emitters 12" to 61"

Enhanced Single Ended (ESE)

- For interior installed fan coils, heat pumps, unit ventilator, packaged AHU's, terminal units and ductwork
- Available in 12, 16, 20, 24, 30, 36, 42, 50 & 61 inch Emitter lengths
- Universal power supply 120-277 V, 50/60 Hz

Enhanced UVC Kit (EUVC)

- For indoor air handlers with coils up to 122 inches with dual access, fan coils, packaged systems, heat pumps and unit ventilator systems.
- Available in 12, 16, 20, 24, 30, 36, 42, 61 inch Emitter lengths
- Universal power supply 120-277 V, 50/60Hz



Specialty Products

Sleeved Emitters

- Shatter-resistant, plastic-sheathed Emitters
- Ideal for mold and microbial control in processing applications
- Encapsulates the tube to prevent glass contamination
- Industrial Grade



Steril-Wand

- For surface decontamination in commercial and residential applications
- Portable hand-held device
- Available in 24-inch Emitter length
- 120 V and 230 V, 50/60 Hz



Customizable Solutions

Hanging Refrigeration Units

- Installation designs for multiple sized units
- Custom Shrouds to protect workers below
- Saves energy by restoring original efficiency of the unit
- Moisture resistant



UVC Application Equipment (Through Authorized Partners)

- Shakers and Conveyors
- Light Tunnels
- Spinning Drums
- Custom Machines Made to Order





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Steril-Aire has been awarded numerous patents and has earned a variety of awards for innovation and for its proven ability to improve HVAC system cleanliness and efficiency, building comfort and energy conservation, while solving a variety of operational problems. We invite you to learn how our broad range of products can help you. All Steril-Aire products are manufactured in an ISO 9001:2015 and ISO 14001:2015 facility in Burbank, CA, USA.



Registered to
ISO 9001:2015



Registered to
ISO 14001:2015



Complies with current
U.S. and Canadian
safety standards for
use in HVAC equipment