



CONTROL ODOURS, IMPROVE THE ENVIRONMENT

CONTROL YOUR COMPACTOR ODOURS, ELIMINATE HARMFUL BACTERIA AND REDUCE COSTS

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 eight hours one bacteria can multiply to 8 million suggesting that continuous processes are required.

The Mega MT75 offers 24/7 control of odour and infections in large enclosed spaces such as waste storage areas, waste compactors and industrial processes. The unique process uses the latest in thermal convection and UV technology to kill up to 98% of pathogens in the air and on surfaces.

HIDDEN EFFECTS FOR INDUSTRIES COMPACTING OWN WASTE:

- Visitors perceive poor hygiene, lack of care and poor management
- Higher cleaning costs and premature refurbishment
- Non-compliance with legislation
- Increased health risks including; kidney infections, common colds, Influenza, food poisoning, hepatitis
- Poor personal hygiene moves risk elsewhere
- Increased absenteeism and staff turnover

BENEFITS BY USING AIRSTERIL



- Control odours 24/7
- Improve working environments
- Reduces absenteeism
- Reduces chemical usage
- Eliminates need for masking agents
- Provides fresh clean air
- Improve the image of your organisation
- Comply with legislation

In September 2009 the Health Protection Agency's laboratories at Porton Down performed efficacy testing of the Airsteril MP20 Unit's ability to reduce aerosol and surface microbial contamination.

The tests showed a reduction of airborne micro-organisms of up to 98.11% within five minutes of exposure and a reduction of surface contamination up to 59.47% in one hour, the surface tests included MRSA.

The full HPA report is available free of charge on request.

HOW OUR MEGA THERMAL SYSTEMS WORK

Improving air quality in areas using compactors will clear odours and improve the healthcare of your staff and visitors. The Mega MT75 eliminates unpleasant odours and controls harmful bacteria and viruses both in the air and on all exposed surfaces 24 hours a day, 365 days a year. With minimal maintenance and low consumption, they provide a green solution which improves the air quality and local environment for all users.

The advanced technology of the Mega Thermal unit allows the control of bacteria, viruses and moulds both in the air and on surfaces more efficiently than ever before. All of this is achieved without fans and with very low energy consumption. The custom designed Thermal convection system ensures that contaminated air processed through the unit achieves optimum dwell time in the purifying chamber. As the processed air leaves the unit then in itself it becomes an efficient cleaning agent targeting pathogens both in the air and on surfaces.

The Mega Thermal offers a unique design without the need of a fan motor or moving parts. All parts which could be affected by onerous off-gassing of caustic materials are encased on a hermetically sealed insulated chamber.

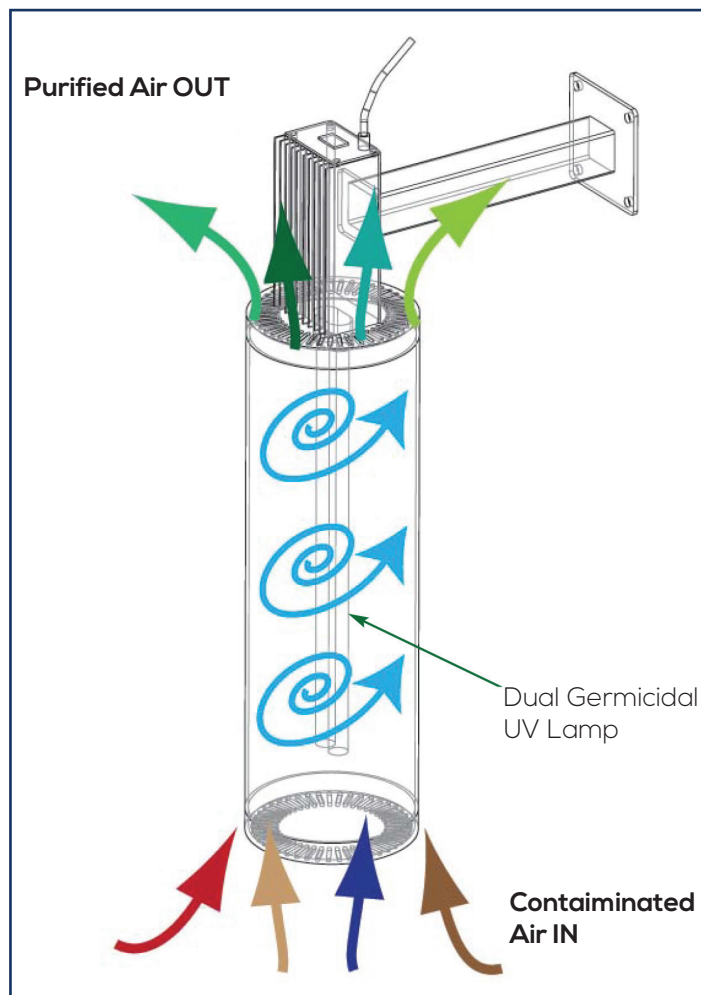
Dimensions
160mm (w) x 160mm (h) x 670mm (l)
Construction
Aluminium Alloy Extrusion
Power Supply
120 - 240V - 42 watts
Weight
3.2kg
Set Up
Wall mounted 1.8m (min) from ground level
UV-C Lamp
GP - No Ozone
280 mg High Ozone Plasma

**Odour
Elimination
Guaranteed**

* Conditions Apply



HOW DOES THERMAL CONVECTION WORK?



The line drawing above shows the inner workings of an Airsteril Mega Thermal unit.

By unassisted thermal convection, the unit takes in contaminated air and purifies it using our unique dual lamp system. The dual ultraviolet light operates at the peak UVC wavelengths. One lamp makes ozone (O₃) and the other lamp converts the ozone to hydroxyl radicals (OH) short-lived but powerful destroyers of the DNA of airborne pathogens.

Specialist thermal convection smoothly moves air through the unit, and distribution of air over the dual lamp is controlled to increase exposure to the UV light providing maximum pathogen destruction both internally and around the internal space environment.

Please note that this system is not suitable for heavy commercial use, please contact Airsteril to discuss your specific requirements.

For more information or to book an air quality check call: **01 6177963**

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The Complete Air Purification Solution

