

Dynamically disinfecting the air we breathe and the surfaces we touch

with the combination of organic and natural Hydroxyls and Ions.

REDUCE BACTERIA, IMPROVE FOOD SAFETY

In order to be a top performing food supplier it is essential to maintain low levels of bacteria both on food and throughout the working environment. Traditional cleaning and disinfection cannot reach and kill bacteria effectively, areas such as chillers and delivery vehicles present greater challenges for cross contamination. Bacteria multiply so quickly (one to nearly 8 million in 8 hours*) that they present a constant challenge, some cleaning does more to spread bacteria than clean it up.

HOW CAN THE ULTIMATE ACHIEVE RESULTS

AIRsteril utilise indirect UV-C enclosed within a chamber so there is no risk to personnel or the environment. The Ultimate 4 allows the control of bacteria and VOCs more efficiently than ever before. All of this is achieved with low energy consumption, only 85 watts. The custom designed baffle system ensures that contaminated air processed through the unit achieves optimum dwell time in the purifying chamber. As the processed air leaves the unit it becomes an efficient cleaning agent, targeting pathogens in the air and on surfaces, reaching areas where traditional disinfection is not possible.

The AIRsteril Ultimate unit output can be adjusted as required for room volume and usage, to control harmful bacteria and viruses both in the air and on all exposed surfaces 24 hours a day, 365 days of the year. A single Ultimate unit can cover areas up to 440m³:



*Certain bacteria such as Ecoli can replicate every 20 minutes, which could in theory leave you with 16.7 million in 8 hours, what we are highlighting is that bacteria breed very quickly and cannot be controlled with traditional methods.

Ares Up To	110m ³	220m ³	330m ³	440m ³
Food processing, food chillers and boning halls	ULT1	ULT2	ULT3	ULT4

The Healthy Air Solution

DYNAMICALLY DISINFECTING THE AIR WE BREATHE AND THE SURFACES WE TOUCH

- Kills pathogens (bacteria, fungi and viruses including common cold and flu, COVID-19, influenza, stomach flu, legionella, Methicillin Resistant Staphylococcus Aureus (MRSA), Escherichia coli, Klebsiella pneumoniae and Pseudomonas aeruginosa.).
- Kills mould and mould spores.
- Removes Particulate Matter (PM2.5 & PM10).
- Removes Volatile Organic Compounds (VOCs).
- Safe to use around people, animals and plants.
- Offers continuous cost effective protection 24/7.
- Simple to install.
- Chemical and filter free. does not require expensive filter replacements e.g. HEPA filters.

AIRSTERIL IS

- Chemical free.
- Filter free. does not require expensive filter replacements e.g. HEPA filters.
- Independently laboratory tested.
- Safe and environmentally responsible.

Visit www.fortressair.com.au to view our full product range.

AIRBORNE SURFACE BACTERIA

Testing demonstrates AIRsteril technology can have a beneficial effect on spoilage bacteria on food throughout the food chain. Our technology is effective on airborne and surface bacteria and is safe to use in occupied areas.

Contact Us

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Fortress AIR Solutions are the next generation technology of innovative solutions for indoor air quality

Representing a step change in indoor air quality management with the introduction of Free Hydroxyl Radicals as well as Ions