

■ aerotec

Ideal for: Storage and refrigerated rooms as well as odor-contaminated rooms of all kinds

Air purification – for better efficiency and results. The use of **bioclimatic** ionization systems in the food processing industry creates optimal maturity, storage and hygiene conditions. Air purification systems successfully counteract air pollution from:

- Bacteria
- Germs
- Microorganisms
- Toxic Substances
- Odor molecules
- Gases

Food is protected from fast deterioration and mildew. Goods can be stored longer and stay fresh and appetizing noticeably longer. Annoying smells and odors are avoided. Desiccation losses are reduced to a minimum.

The aerotec units are manufactured with stainless steel housings for permanent installation and continuous operation. They are essential for companies striving for efficient and environmental friendly operations.

For use in food processing, in storage and sales areas, for meat processing, in cold storage and maturing rooms as well as for highly odor contaminated operations. They perfectly fit and function in animal breeding stations as well as in the husbandry.

■ aerotec IR with integrated controller

Units with stainless steel housing and 1, 2 or 3 tube arrangements of different power intensity and size. For plug-in fixed mounting on the ceiling or wall. The control is carried out with the intensity regulator integrated in the housing

■ aerotec with remote controller

Units with stainless steel housing and 1, 2 or 3 tube arrangements of different power intensity and size. For permanent installation on the ceiling or wall. The control is done with the separate intensity controller units IR 50/100. With these, it is also possible to control several individual devices with one controller at the same time.



CellD

20bis, rue du Chapitre

F-30150 ROQUEMAURE

Tel : +33 (0)4 66 82 82 60

Fax : +33 (0)4 66 90 21 10

Email : contact-info@celld.com www.celld.com

■ MADE
■ IN
■ GERMANY



bioclimatic[®]
INTELLIGENT AIR

aerotec

Healthy, low-germ, odor-free air for optimum maturation, storage and hygiene conditions in food processing - an easy task for **bioclimatic** ionisation systems.

How it works

The devices work according to a process found in nature: air purification by air ionisation. Neutral oxygen molecules are






negatively and positively charged by the "Dielectric Barrier Discharge (DBD)" using a special ionisation tube. Oxygen clusters are formed, which due to their high energy potential have the property of neutralizing bacteria and odor molecules.

Sophisticated technology

The original **bioclimatic** ionisation tubes guarantee high efficiency and are absolutely reliable, even under the highest loads in continuous operation. Safe usage due to integrated controllers or a separate central control.

Highest quality materials

Even under extreme conditions of use, the ionisation systems are robust and have a long service life due to the stainless steel housing. The power generator housing is splash-proof, allowing for easy cleaning and maintenance.

Model	Dimensions W x H x D (mm)	Weight (kg)	No. of tubes & type	Max. Power Consumption (W)	Max. room volume (m ³)	Applications
Units with integrated controller						
 5 IR	410 x 115 x 82	2,9	1 x IRC	5	5	* Production, processing and storage rooms for food, cold storage rooms for meat, fish and cheese, sales counters, animal breeding, animal husbandry, smoker lounges and odorous rooms of all kinds
10 IR		5,0	1 x IRD	7	10	
 20 IR	543 x 235 x 115	5,1	1 x IRE	7	20	
30 IR		5,2	2 x IRD	10	30	
40 IR		5,3	2 x IRE	10	40	
60 IR		5,5	3 x IRE	15	60	
 90 IR	702 x 235 x 115	6,5	3 x IRF	25	90	
Units without integrated controller – requires separate IR 50/100						
10		5,0	1 x IRD	7	10	
20		5,1	1 x IRE	7	20	
 30	543 x 235 x 115	5,2	2 x IRD	10	30	
40		5,3	2 x IRE	10	40	
60		5,5	3 x IRE	15	60	
 90	702 x 235 x 115	6,5	3 x IRF	25	90	

bioclimatic – competence and experience in the field of high quality air treatment, air purification and degermification systems since 1978 for:

- Food Industry
- Hotels and restaurants
- Commercial kitchens
- Offices and administrations
- Hospitals and medical laboratories
- Nursing homes
- Animal breeding and husbandry
- Private areas
- High-odor contaminated operations

For further information on our full product range please do not hesitate to contact us. We will gladly send you additional information material including references upon request and are always available for questions.