

BÄRO AirWetech L and AirWetech S



The BÄRO AirWetech L and AirWetech S systems have been developed especially for installation in particularly dusty and moist rooms. Both units work according to the same principle: a powerful fan routes room air through a filter into a UV-C radiation chamber. Here, UV-C emitters give out light with a wavelength of 253.7 nm. This wavelength has a lethal effect on all microorganisms, such as bacteria, moulds yeasts and viruses. The sophisticated construction with integrated air baffles, reflectors and functional check ensures high effectiveness and takes up little space. The UV-C emitters, which produce no ozone, are characterised by a particularly high service life and performance.

Two systems – one solution

Both UV-C moisture-proof disinfection units are constructed according to the same principle and are differentiated solely in terms of performance. BÄRO provides the “S” model for rooms up to 100m³, and the more powerful “L” model can be used effectively in rooms up to 300 m³.

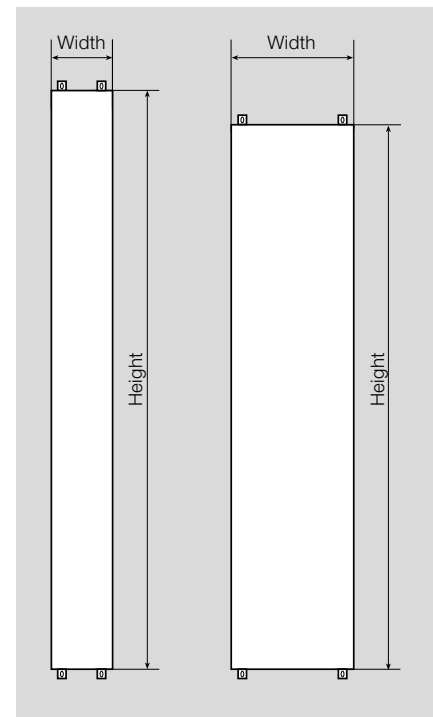
Data collection

The BÄRO specialists collect the production parameters and calculate the performance and target specifications in conjunction with you. Germs can be effectively reduced via the correct selection and intelligent posi-

tioning of units within your production rooms – up to 99.9% – without chemicals or use of thermal heat treatment!

Tailor-made disinfection

High costs are incurred when producing and storing food due to production errors and produce spoilage. High levels of air moisture, e.g. in cold rooms and in the production of meat products, or dusty air in bakeries, enhance these effects, or are the cause of them in the first place. BÄRO's tailor-made air disinfection improves air hygiene. This reduces storage costs, there are fewer product returns and the shelf life of your products is increased – an important step in the implementation of hygiene regulations in accordance with German hygiene laws and HACCP.



Technical description	AirWetech L	AirWetech S
Height	1,590 mm	1,700 mm
Width	440 mm	220 mm
Depth	140 mm	140 mm
Supply voltage	230 V ~ 50 Hz	230 V ~ 50 Hz
Power consumption	0.31 kW	0.15 kW
Filter	Steel mesh filter	Steel mesh filter
Fan	160 m ³ /h	80 m ³ /h
UV-C emitters	4 x 55 Watt	2 x 55 Watt
UV-C output	72 Watt	36 Watt
Emitter service life	8,000 hrs.	8,000 hrs.
Protection class	IP 54	IP 54
Material	Stainless steel	Stainless steel
Weight	44 kg	22 kg

BÄRO
Air hygiene

Wolfstall 54–56 · 42799 Leichlingen
Phone + 49 2174 - 799-505
Fax + 49 2174 - 799 799
baero-technology@baero.com
www.baero.com