The BÄRO UV-C module is directly integrated in the ventilation shaft of the air conditioning system.

Willy Weiler, Wback:
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# Air disinfection integrated right from the planning of the plant

Wback located in Bönen, Westfalen, Germany is a perfect example of how a ventilation system can be upgraded by adding a disinfection function to ensure an excellent cost/benefit ratio right from the start. "We operate the most modern bakery production in Europe", says Willy Weiler, managing partner of Wback GmbH. "Everything is fully automatic and computer-controlled." Wback produces rolls for hamburgers and hotdogs at a production facility with an area of 13,000 square metres. 65 employees work in 3 shifts. The technical capacity is 1 million units per day/250 million units per year.

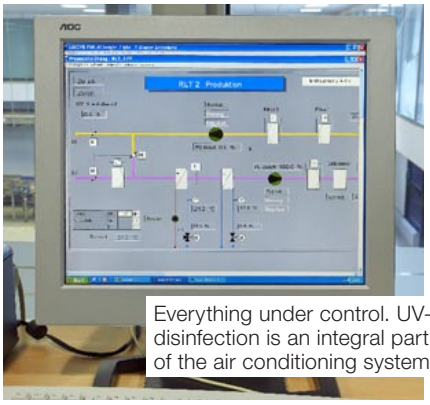
**Air conditioning systems with integrated air disinfection are good for both the products and the staff.**

Willy Weiler from Wback says "For me it was natural to integrate air disinfection in the planning of the plant right from the start as this means that no subsequent costs are incurred. It gives us three main advantages. Firstly, no major additional costs were incurred by integrating the BÄRO UV-C module in the central ventilation shaft, and we also had maximum benefits right from the start of production. Secondly, the production and packaging areas are continuously and effectively supplied with disinfected air via source outlets in the ceiling, creating a faultless hygiene situation. And thirdly, the air disinfection also has a positive effect on staff health right from the start as they are protected from bacteria and viruses in these areas thanks to the disinfected air. Today, the bacterial count is virtually zero. These are outstanding figures, also in an international comparison."

**In the BÄRO seminar you can find out how air disinfection systems can best be integrated in the planning of new air conditioning systems.**

At our centre for disinfection technology, innovative planners, constructors and operators of air conditioning systems can find out how UV-C disinfection from BÄRO can meet the requirements of the VDI 6022 standard in an exemplary manner.

Taking advantage of the physical principle of UV-C disinfection for a planned air conditioning system automatically reduces micro-organisms by up to 99.9 % – around the clock, no matter whether this concerns air disinfection in office buildings or in production plants. Viruses, bacteria and fungal spores – which demonstrably trigger illnesses and cause product damage – are effectively inactivated by UV-C disinfection and cease to present a health risk. The quality of the indoor air improves noticeably.



Everything under control. UV-C disinfection is an integral part of the air conditioning system.

BÄRO®
Systematic disinfection