ULTIMATE RANGE

BEAUTY IS ONLY SKIN DEEP,
IT'S WHAT'S INSIDE THAT COUNTS

PRODUCTS: ULT1 // ULT2 // ULT3 // ULT4

Livvlife
ONE LIFE ONE PLANET

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ULTIMATE RANGE

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MAINTAIN BEST PRACTICE THROUGHOUT THE FOOD CHAIN

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

LIVVAir's 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 LIVVAir's 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:

Area up to	110m2	220m2	330m2	440m2
Food processing, food chillers and boning halls	ULT1	ULT2	ULT3	ULT4

› ODOUR AND INFECTION CONTROL IN

- Food processing
- Food chillers
- Boning halls
- Cold Storage

› AIRBORNE SURFACE BACTERIA

Testing demonstrates LIVVAir's 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.

* Bacteria such as E. coli can multiply rapidly—every 20 mins, potentially reaching millions within hours—making them difficult to control with traditional methods.

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LIVVAir PROTECT

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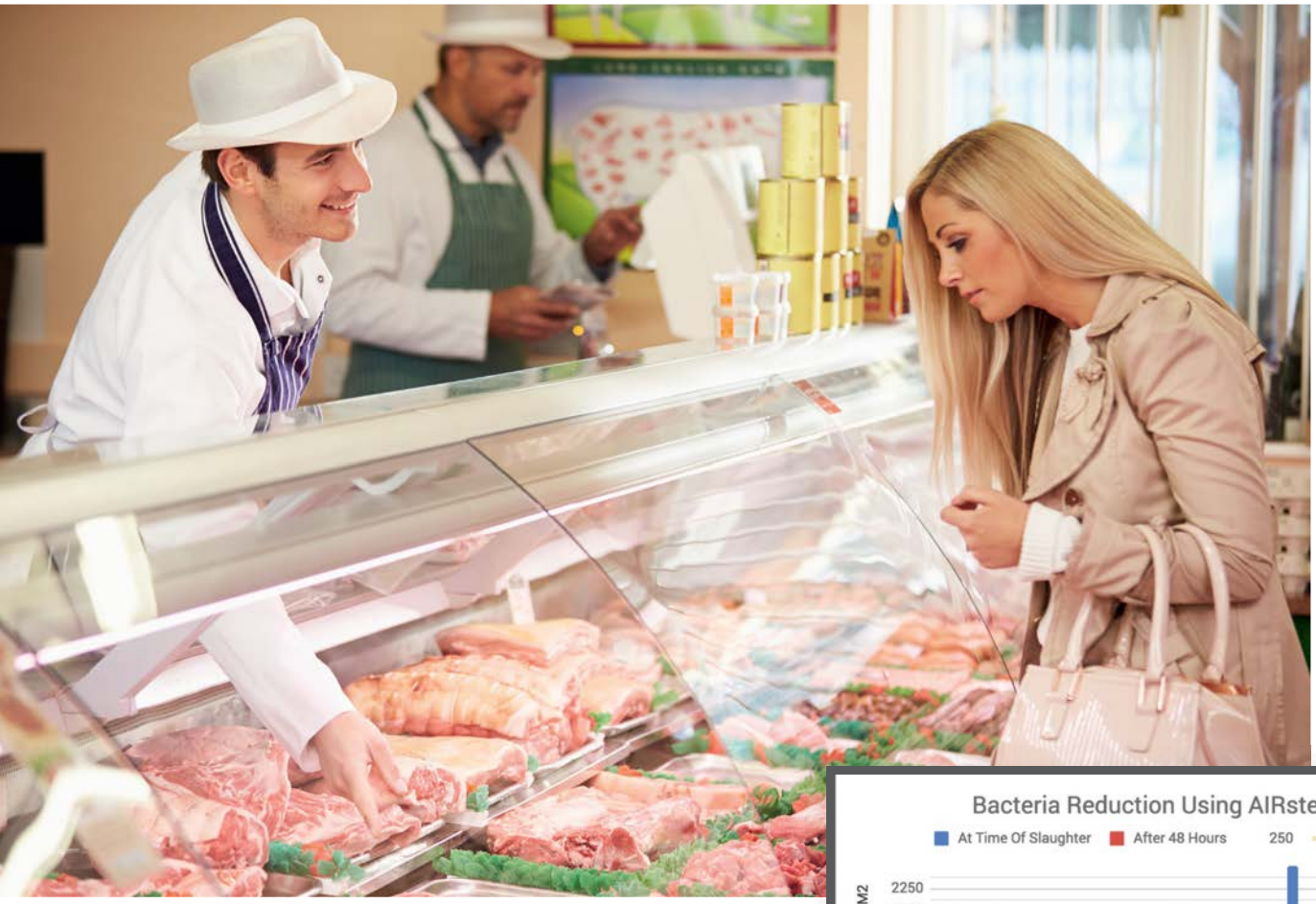

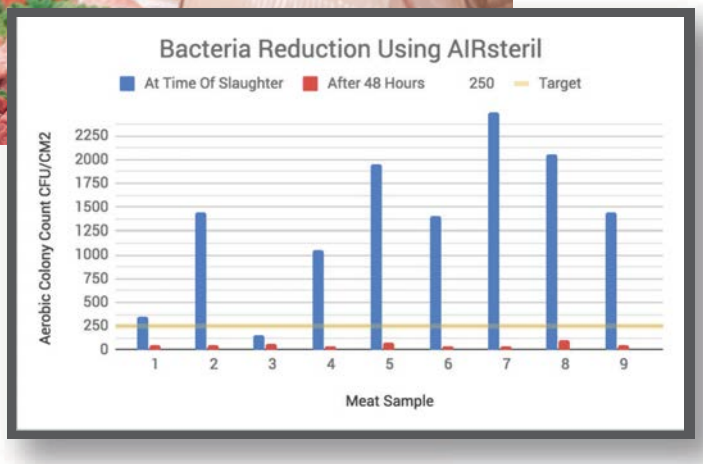

› TRIALS FROM SLAUGHTER TO RETAIL

Microbiological standards within slaughter processing plants in the European Union are currently governed by Commission Regulation (EC) 2073/2005, which describes detailed performance criteria at specific stages of the procedure (following carcass dressing) for total viable counts (TVC), Enterobacteriaceae (EB) and Salmonella spp.

In this study, 18 carcasses from a slaughter plant were sampled by swabbing after slaughter and after 48 hours chilling, with 9 carcasses in a chiller containing LIVVAir's AIRsteril® technology and 9 in an untreated control chiller.

Significant reductions in TVC for all carcasses after chilling in the treated chiller, but no marked difference in TVC levels on carcasses within the untreated chiller.

Results show that contamination can be significantly reduced at various steps in the process and highlight the importance of monitoring locations other than those required by legislation within the process.

LIVVAir's 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.

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THE MOST ADVANCED BACTERIA CONTROL TECHNOLOGY OF ITS KIND, USED BY THE BEST PROFESSIONALS IN THE BUSINESS

› SERVICING AND MAINTENANCE

Power must be disconnected before attempting any servicing and only undertaken by a competent individual. All LIVVAir's AIRsteril® partners have fully trained engineers to carry out all servicing work.

Ultimate SA units require a lamp change and internal clean to maintain performance. Subject to individual site conditions servicing would usually be carried out an annual or bi-annual basis. Each unit uses a 20w 4 pin FEP food grade wrapped lamp which fit into a water resistant lamp holder and connector to prevent moisture ingress.

Lamps must be replaced with the exact same lamp to maintain performance.

› HOW OUR ULTIMATE SYSTEM WORKS

All LIVVAir's AIRsteril® units utilise our unique combination of 5 technologies. They eliminate unpleasant odours and control harmful bacteria and viruses 24 hours a day, 365 days of the year.

The Ultimate SA units are designed specifically for use in food processing. With their robust stainless steel construction and water resistant qualities, they offer continued microbial reduction from air and surfaces to ensure best practice is maintained. Units must be wall mounted to maximise performance and in continuous operation. A single unit can control harmful bacteria and viruses in an area up 110m3.

BACTERIA REDUCTION GUARANTEED

*Conditions Apply

TECHNICAL DETAILS

Ultimate Range Unit Dimensions	**Construction**
915mm (l) x 290mm (w) x 172mm (d)	Stainless steel extrusion, IPX 5 Waterproof rating, dual cam locks.
Power Supply	**Weight**
220-230V 85 watts	13k
Set Up	**Operation**
Wall mounted. Easy for marking, four fixing points.	2 high output ballasts, 4 x 20W specialist UV lamps 24v DC IP68 Fan with 150 CFM free air flow.

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PHOTO CATALYTIC OXIDISATION POWER PACK UNIQUE TO LIVVAIR's AIRSTERIL®

› OPERATION AND SAFETY

The unique balance of technology used by LIVVAir's AIRsteril® has been tried, tested and refined over many years to ensure the best achievable results with every unit supplied.

- Due to the unit design UV light cannot escape the unit from any angle meaning it is completely safe.
- Ozone levels used are substantially below the most stringent emissions regulations worldwide.
- Power via a plug with an inline switch allows flexible installation and easy connection to existing sockets.

› HOW LIVVAir's AIRSTERIL® TECHNOLOGY WORKS

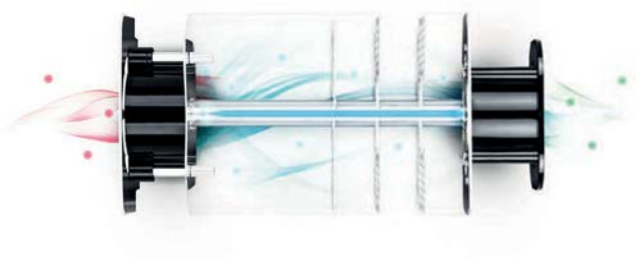
A combination of technologies working together:

Internal

- **Germicidal Irradiation** by dual UV light (Ultraviolet) kills microorganisms (bacteria, viruses and mould) by disrupting their DNA and removing their reproductive capabilities.
- **PCO – Photocatalytic Oxidation**, UV reacts with our Catalyst (Ti02) to form highly reactive but short lived oxidising Hydroxyl Radicals (OH) which break down Volatile Organic Compounds (VOCs).
- Interaction of the Dual waveband UV with the TiO2 heterogeneous catalyst both creates and breaks down Oxygen molecules transforming Oxygen into a highly reactive states of Ozone and Superoxide Ions which leave the unit as **"Plasma Quatro"**.

Transmitted Technology

- The negatively charged **Superoxide Ions** charge airborne contaminates causing them to cluster together and fall from the air as they become too heavy, aiding all other processes. This can remove airborne particulates down to 0.0001 micron, that's better than any HEPA filter.
- **Targeted Ozone** produced via the specialist lamp gets the hardest to the hardest to reach areas breaking down contamination in the air and on exposed surfaces. Ozone damages the cell wall of microorganisms stopping reproduction and destroying the cell.



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