

AeroEco helps lower your energy and cleaning costs

Switching the ventilation system for your cheese maturation chambers to a recirculation system fitted with Bioclimatic air ionisation equipment will realise a cost saving on energy and detergent usage.

The fungi abatement properties of our air ionisation systems will allow you to increase the cooling temperature of your maturation process, increase the interval between cleaning cycles and also to reduce the amount of detergents required for the cleaning process.

Air recirculation combined with the low energy usage of the aerotron series means that you will also be able to reduce your energy costs. A single aerotron 1200 unit, for example, uses only 65 watts of electricity.

Our long-life, low maintenance ionisation tubes only require cleaning every 6 months and last for over 24,000 hours of continuous operation.

With cost savings such as those shown in the example below the system can easily pay for itself within one year.



AeroEco air purification systems successfully counteract air pollution from:

- Bacteria
- Germs
- Dust particles
- Microorganisms
- Toxic substances
- Odours
- Gases
- Mould
- Fungi



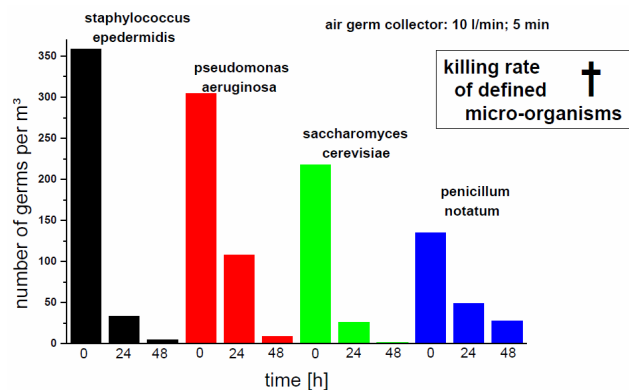
Application Example

Cheese maturation chambers

Th. Vergeer & Zn (Reeuwijk, Netherlands)

Application:	odour & fungi abatement		
Appliance:	aerotron 1200		
Flow Rate:	56,000 m ³ /h in recirculation		
	<u>no ionisation</u>	<u>with ionisation</u>	
Cooling temp:	12°C	15°C	
Energy:	89kW	79kW	-11%
Flow rate:	75,000 m ³ /h	56,500 m ³ /h	-25%
	supply air	recirculation air	
Energy:	272,000 kWh/a	= - 19,000 €/a	
Detergents:		= - 56,000 €/a	
Total savings:		= - 75,000 €/a	

Lower pathogen levels with AeroEco



Aerotron Series

Units designed to be easily retro-fitted to existing ducting in a ventilation system or for larger AHU installations a dedicated support frame is available.

