

Air quality, a *major challenge* for guaranteed *food safety*



PURE AIR 
MICROBIOLOGICAL DECONTAMINATION
CHEMICAL DECONTAMINATION
DEODORISATION

The solution for
continuous air
decontamination

**SAFE FOR YOUR STAFF
NO RISK TO YOUR PRODUCTS**



LCB food safety


The Vital Link

PURE AIR


TECHNOLOGY IN ITS PUREST FORM FOR OPTIMUM EFFECTIVENESS

PURE AIR continuously eliminates air-borne bacteria, moulds, viruses, odours and toxic chemical constituents in production units, storage facilities and passageways.

- Safe for operators: **Zero ozone**
- No risk to your products: **Zero residue**
- Higher profitability for your production units: savings in time and labour, budget control in the field of decontamination/disinfection

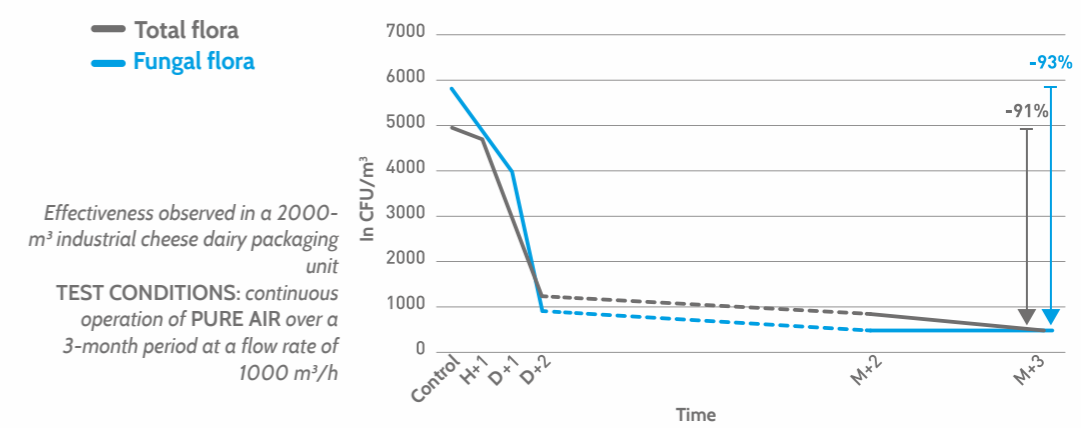
PRE-FILTRATION
G4 gravimetric filter
M6 opacimetric filter (optional)

Dust removal

PURIFIED AIR
CO₂
O₂, N₂
H₂O

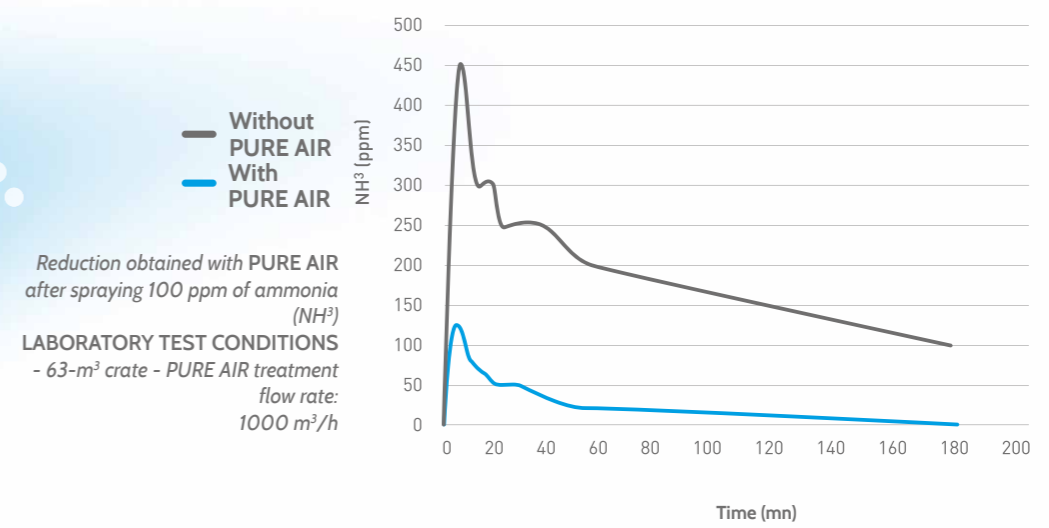
UVC - PHOTOCATALYSIS - DBD

Destruction of microorganisms
Splitting of complex chemical molecules and VOC
Splitting of odorous chemical molecules into simple non-odorous molecules

POLLUTED AIR
BACTERIA - POLLUTANTS
ODOURS - VIRUSES - OZONE
ALLERGENS - PARTICLES

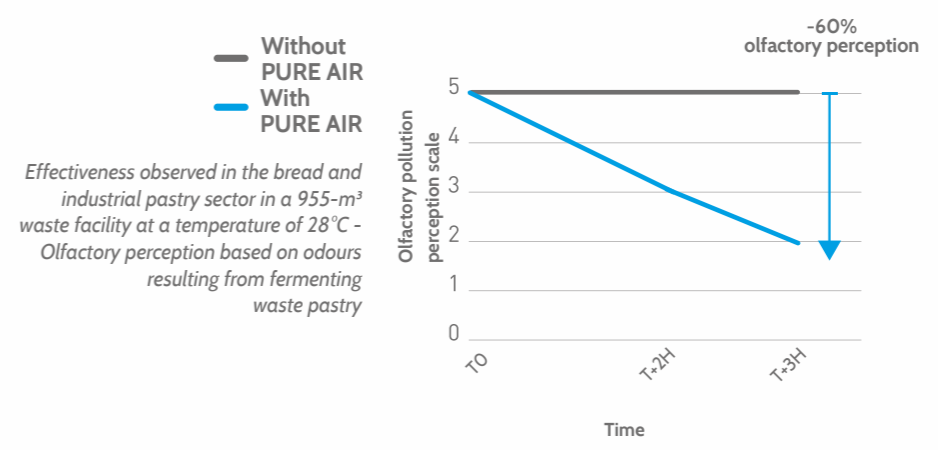
MICROBIOLOGICAL DECONTAMINATION



CHEMICAL DECONTAMINATION



DEODORISATION



A VERSATILE SOLUTION

PURE AIR is suitable for all branches of industry:

CHEESE DAIRY

“The decision to use PURE AIR in our premises was based on 3 factors:
- Health security: the ability to reduce unwanted flora in product zones.
- Personnel safety: the ability to reduce unwanted flora in employee zones
- Safety in use: a system which is rapid to install and easy to maintain.”

G. SALOMON

Plumeron site manager
Fromagerie Berthaut

DAIRY PRODUCTS

“After installing PURE AIR in our analysis laboratory, we have observed a 90% reduction in air-borne contamination. This device has also very significantly reduced odours related to microbiological analyses. PURE AIR is easy to set up and installation does not require any major work.”

J. PARIS BORDENEUVE

Head of Quality Control, Régilait

BEVERAGES

“Since installing PURE AIR and thanks to the rapid extraction of highly potent aromatic odours in our laboratory, our staff are no longer complaining of headaches. We chose PURE AIR for its fast and effective results, but also for its small size and cost.”

C. GRAND

Directrice technique, Pagès Vedrenne

**Fruit & vegetables · Bread, pastries and cakes
Meat, curing, meat products · Ready meals · Seafood
Galley units · Packaging · (...)**

EASY TO INSTALL, USE AND MAINTAIN

- Position according to air flow, layout of the premises and working obligations (*wall or ceiling*)
- Easy to fit: incorporated attachment system (*stainless steel base*)
- Separate housing: Display of maintenance and operating parameters
- Easy access to components (*2 removable cases*): straightforward filter replacement and maintenance
- Security: shut-down of operation when one of the cases of the device is opened

TECHNICAL CHARACTERISTICS

Materials easy to maintain, resistant to chemicals (disinfectants)

Modular filtration system

- Standard: G4 gravimetric filter
- Optional: M6 opacimetric filter (*EN 779:2012 classification*)

3 possible flow-rates for use:

300 – 600 – 1 000 m³/h

Weight: 45 kg

Device dimensions (bulk):

(l) 113 cm x (w) 49.5 cm x (h) 53.5 cm

Annual maintenance (excluding filters: to be adapted to the environment)

PURE AIR



Partner to leading companies
in the food processing field
for 50 years



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