



## The Trusted Authority for Food and Beverage Manufacturing

### Food Industry Benefits:

- Reduce contamination on food surfaces and containers
- Increase shelf life
- Reduce end-user liabilities/recalls
- Promote efficient performance of HVAC equipment with less maintenance
- Extend equipment lifecycles

Lumalier is dedicated to providing UVC products that contribute to improving environmental conditions in food and beverage manufacturing facilities. The use of UVC improves indoor environments and contributes to reduced employee infection rates and illnesses. It also promotes efficient performance of HVAC equipment with less maintenance and extends equipment lifecycles.

It is important to identify the specific spaces and challenges to determine the best solution(s) for pathogen reduction:

- Warehousing and Storage
- Refrigeration
- Processing and Packaging
- Automated Lines
- Floors, Walls and Ceilings
- Ingredient Mixing

### UVC Solutions

Types of disinfection incorporating UVC energy include:

- In-AHU and In-Duct disinfection
- Upper-room/upper-air UVGI
- Surface/room decontamination

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### Challenges: Food and Beverage Manufacturing

- Spread of infectious agents on surfaces and in the air.
  - Contaminated products.
  - Poor indoor air quality (IAQ) decreases worker performance.
  - High energy and maintenance costs.
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# UVC Disinfection Products for Food and Beverage Manufacturing Facilities

## UVC for IAQ and Energy Efficiency In AHU and In Duct UV Fixtures

In-AHU and In-Duct UV fixtures, such as the Lumalier AR Series UVC Fixtures, are installed inside ventilation systems to provide high-level, facility-wide disinfection of the airborne infectious pathogens that can cause respiratory sickness, disease, and infection. In-AHU and In-Duct fixtures are scalable to fit any size air handler unit (AHU).

- Achieves the greatest square foot coverage at the lowest cost.
- Uses the existing ventilation system to disinfect and distribute air.
- Eliminates biological growth on coils and in the drain pan that can cause coil fouling, odors, and premature failure of air conditioning equipment.
- Provides facilities with an ROI benefit with reduced energy consumption and maintenance.

## UVC for IAQ Upper-Air UV Fixtures

Upper-air UV fixtures are engineered to provide very targeted airborne pathogen reduction in high-risk areas.

- Installation applications include administrative offices, food processing spaces, packaging areas, break rooms, etc.
- Units are available for high or low ceilings and for any square footage.
- Units can be permanently or temporarily installed for flexible space uses.
- Natural convection-currents create repeated air disinfection within defined spaces. Fan assisted models are available.

## UVC for Risk Management Surface Disinfection

Surface disinfection UV fixtures are engineered for high-level disinfection of contaminated surfaces that can spread infection.

- Appropriate for temporary disinfection of floors, desks, and table surfaces that have been contaminated.
- Ideal for treatment of difficult-to-disinfect surfaces, such as food packaging and processing areas, conveyors, keyboards, monitors, lab and cafeteria equipment.
- Surface disinfection units are available in both fixed and portable options.

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