



The Trusted Authority for Retail and Restaurants

Retail & Restaurant Industry Benefits:

- Reduces contamination on food surfaces and containers
- Mitigates risk of person to person spread within establishments
- Provides ease of mind to business patrons
- Reduces end-user liabilities/recalls
- Promotes efficient performance of HVAC equipment with less maintenance
- Extends equipment lifecycles

Lumalier is dedicated to providing UVC products that contribute to improving environmental conditions in retail businesses and restaurants for employees, patrons, and employers. The use of UVC improves indoor environments and contributes to enhanced employee productivity and reduced absenteeism. It also promotes efficient performance of HVAC equipment with less maintenance and extends equipment lifecycles.

Determining which solution will best reduce pathogen levels starts with identifying the space and challenges in the retail or restaurant environment:

- Dining and Bar Areas
- Work-out Spaces
- Salon and Barber Shop Stations
- Check-out Lines
- Retail Stores

UVC Solutions

Types of disinfection incorporating UVC energy include:

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

Challenges: Retail and Restaurants

- Spread of infectious agents on surfaces and in the air.
 - Contaminated products, equipment, and high-touch surfaces.
 - Poor indoor air quality (IAQ) decreases worker performance.
 - High energy and maintenance costs.
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UVC Disinfection Products for Retail Businesses and Restaurants

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

In-AHU and In-Duct UV fixtures, such as the ADPL and PRU Series 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 into high-risk areas.

- Ideal for use in salons & barber shops, dining areas, grocery stores, retail establishments, gymnasiums and health clubs, 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.

- Portable units are ideal for temporary disinfection of floors and table surfaces.
- Ideal for any area where contaminated surfaces can spread sickness.
- Use for treatment of difficult-to-disinfect surfaces on registers and high-touch equipment in gyms and kitchens.
- Surface disinfection units are available in both fixed and portable options.

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