

GRU-V Cool air purifier in food production environment

Production hall: area 150m², ceiling 3.6m, air volume 540m³

Environment: high moisture, room temperature around 25°C

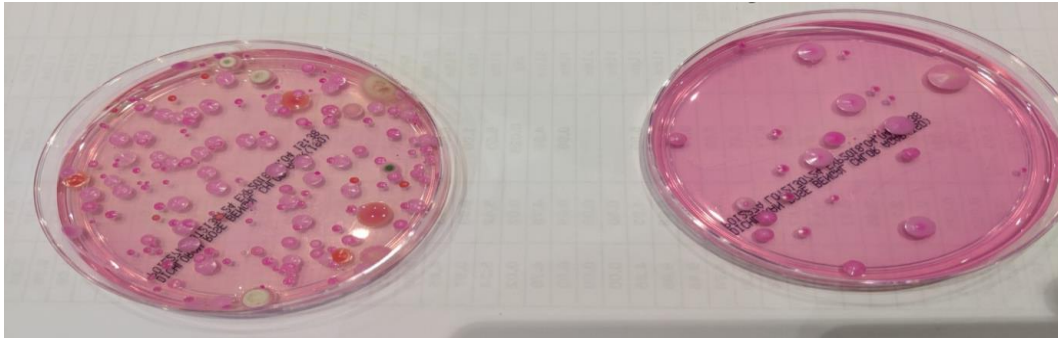
Description: one GRU-V Cool air purifier was placed in the middle of the food production area, roughly 3-4m away from each of the two mixing machines (machine 3 and machine 5)

The air quality was monitored using air plates, which were subsequently placed in a hot cupboard for 3 days to promote biological growth.

Before GRU-V Cool

Location: machine 5
CFU count: 186

Location: machine 3
CFU count: 26



After GRU-V Cool turned on during the first weekend (2 days)

Location: machine 5
CFU count: 44

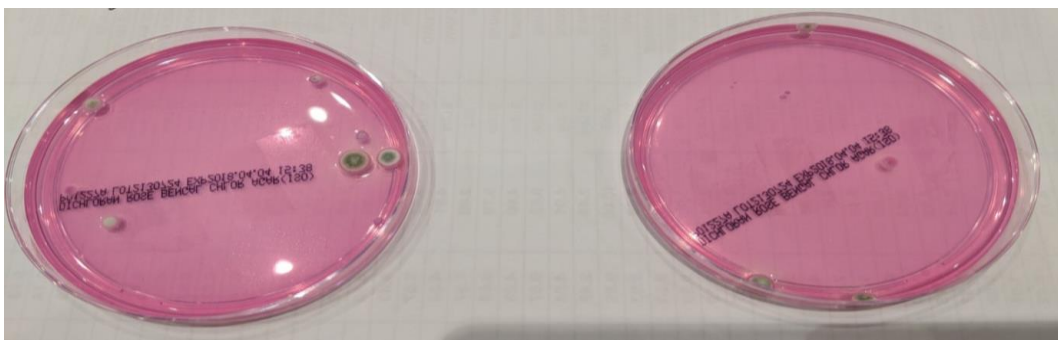
Location: machine 3
CFU count: 3



After GRU-V Cool turned on during the second weekend (another 2 days)

Location: machine 5
CFU count: 8

Location: machine 3
CFU count: 6



After trialling the GRU-V Cool Air Purifier, the customer experienced a significant decrease in the number of yeast and mould that have grown upon the air plates in their food production area.