



Fresh, fragrant and clean air is unfortunately no longer a matter of course today. The advances in technology through industry, increasing traffic or other polluting influences are becoming more and more noticeable and affect our everyday lives. Health complaints such as headaches, nausea, general malaise and the so-called "sick building syndrome" are the consequences.

These symptoms are mainly caused by indoor air pollution, which would be:

- Unpleasant odor molecules
- Viruses and bacteria
- Pathogens and germs
- VOCs (gases)
- Fungal spores and microorganisms
- Dust and other harmful particles

The ionization devices from ARS were specially designed to efficiently kill harmful organisms and to neutralize pollutants and odor molecules. Well-being and health are important goods and must be preserved, especially in closed rooms without fresh air supply. The visually appealing ARS devices are user-friendly and easy to maintain.

There are various designs for rooms of different sizes and these can be installed and adjusted individually.

The principle of action is based on a natural process. The sun in general or lightning bolts generate positively and negatively charged small ions through electrical discharges from neutral oxygen molecules. We reproduce this process with our ionization tubes and use the positive effects specifically for you.



ARS Disinfection device 4-E

Technical specifications

Dimensions LxWxH [mm]	550 x 160 x 140
Power consumption	6W
Fuse	0.2A slow, 20x5mm
Ionization tube type	E-tube
Operating indicator	2 x green LED
Color (outer housing)	White
Mounting options	Wall, ceiling, hanging, lying
Weight	Approx. 2.5kg
Power connection	Article number
100V, 50/60Hz	000027
120V, 50/60Hz	000028

Performance range	Room volume cold room
General cold room	Up to 40m ³
Meat, fish	Up to 25m ³
Cheese, butter, eggs	Up to 35m ³
Fruits, vegetables	Up to 40m ³
Container room	Up to 30m ³

Power connection	Article number	Power connection	Article number
230V, 50/60Hz CH- Plug	000025	230V, 50/60Hz EU- Plug	000026

The disinfection devices are excellent solutions for food storage. Bacteria and germs are a big problem, especially when dealing with food. Your goods will stay fresh longer and unpleasant smells will also be avoided.

The most common areas of application are:

- Cold rooms and counters
- Kitchens
- Storage rooms and cellars
- Living rooms
- Offices
- Toilets and much more

Reliably neutralizes odors from fish, cheese, smells from the kitchen, musty smells, tobacco smells, etc. Unwanted ripening processes are also prevented.

Our sales partner www.airoclean.ch will be happy to provide you with additional information material, open questions about the technology or other devices, as well as for a consultation. Just get in touch with them!