

How Airius PureAir Fans Reduce Food Spoilage



By: **CHRISTIAN AVEDON**

Did you know that advanced purifying fans like the PureAir line from Airius offer an incredible advantage in reducing food spoilage?

These innovative fans leverage advanced technology designed to combat pathogens and create a healthier indoor environment. Extensive studies demonstrate that PureAir fans effectively neutralize up to 99% of airborne germs, bacteria, viruses and molds, making them a game-changer in maintaining fresh produce.

The key to the PureAir line's remarkable pathogen-fighting capabilities lies in its incorporation of cutting-edge technologies: needlepoint bipolar ionization — or NPBI — and photohydroionization — or PHI. Let's explore how each of these technologies contributes to creating a safer and healthier space for food preservation:

NEEDLEPOINT BIPOLAR IONIZATION: The PureAir fans utilizing NPBI technology emit charged ions that actively seek out and neutralize harmful pathogens into the air. These ions work by disrupting the

cellular structure of pathogens, rendering them inactive and unable to reproduce. By reducing the concentration of pathogens in the air, NPBI technology significantly minimizes the risk of cross-contamination and the spread of airborne pathogens.

PHOTOHYDROIONIZATION: The PureAir fans equipped with PHI technology leverage a combination of ultraviolet, also known as UV, light and a proprietary catalytic process to create a highly reactive atmosphere that eradicates pathogens. This advanced process produces hydroperoxides, superoxide ions and hydroxide ions that effectively neutralize airborne contaminants. The PHI technology acts as a proactive defense mechanism, continuously purifying the air to maintain a pathogen-free environment.

By implementing NPBI or PHI technology in PureAir fans, Airius provides an array of solutions to suit different environmental needs and preferences so that decision-makers can choose a model with the technology best suited for their store environments. Whether you choose NPBI or PHI, rest

assured that you are investing in a reliable and efficient pathogen-fighting system.

Even better, the modular design of Airius' fans makes them easy to install in almost any location within a store. This flexibility allows operators to target the most critical areas or install the fans in a grid pattern to extend the benefits across the entire facility.

The benefits of the PureAir line extend beyond pathogen control. Maintaining a pathogen-free zone over produce significantly reduces the biological load on fruits, vegetables and other spoilable products. This reduction in airborne pathogens ensures that perishable food items stay fresher for longer. Fresher produce means reduced food waste and improved profitability for stores and happier customers.

Scientific research and testing validate PureAir fans' pathogen-fighting capabilities, with independent laboratory studies confirming the effectiveness of NPBI and PHI technologies and validating the purifying fans' performance and reliability.

In addition to reducing food spoilage, the PureAir fans contribute to enhancing indoor

air quality. The NPBI and PHI technologies not only target pathogens but also help combat unpleasant odors, volatile organic compounds (VOCs) and other airborne pollutants. This holistic approach ensures a cleaner and healthier environment for both customers and employees.

By incorporating NPBI or PHI technology, Airius' PureAir line of fans effectively neutralizes airborne pathogens, creating a pathogen-free zone that keeps fruits, vegetables, and other perishable products fresher for longer. Businesses that invest in PureAir fans not only reap the benefits of extended product shelf life and reduced food waste but also realize increased profits and customer satisfaction.

CHRISTIAN AVEDON is the Director of Sales & Marketing of Airius, a Colorado-based technology company focused on developing products that manage indoor air quality. Over the past 12 years, he has successfully assisted thousands of customers in the selection and application of Airius de-stratification fan systems for their buildings.