

ReSPR™ DUCTSTATION TECHNOLOGIES



- Self contained, portable
- multi-technologies system
- No installation required
- Adjustable purifier control and fan speed
- Low maintenance – Low cleaning required

THE TECHNOLOGY

Autonomous air & surfaces purification system with heterogeneous photocatalysis (advanced PCO). Including a high intensity UV energy source and a photocatalytic reactor, covered by a noble metals alloy, designed specifically to improve the generation of hydrogen peroxides.

UV tubes with anti-humidity protection.

Low consumption ballasts with anti-humidity protection. Hospital-grade stainless steel assembly

NCC reactors with AENOR and SGS-Tecnos CB certification.

SPECIFICATIONS

DuctStation		
electrical	120/220 VAC, 50/60 HZ	143-274 watts*
mechanical	airflow 262 cfm	computer style cord
dimensions	25"H x 26.5"W x 23"D	64cm L x 68cm W x 60cm D
weight	39 pounds	18 kilograms
max temp	150 F	65°C

* Based on nominal line voltage

BENEFITS

- Up to 99.999% kill rate on surfaces
- Effective against bacteria, virus and mold
- Easy installation. Plug and play operation
- Effective against odors and VOC's
- treats large occupied spaces

*Scientific tests have demonstrated the use of ReSPR surface and air purifiers substantially reduce microbial populations on surfaces. These products are not intended to diagnose, treat, or cure any disease.



APPLICATIONS

For large walk-in coolers, DuctStation works to control bacteria, mold, odors, and reduce other specific contaminants that could potentially spoil the food and its taste. DuctStation utilizes ReSPR's tested NCC technology to prevent the build-up of these threats within the cooler environment, working continuously to treat the interior air and exposed surfaces



Walk-in cooler



Food preparation and conservation



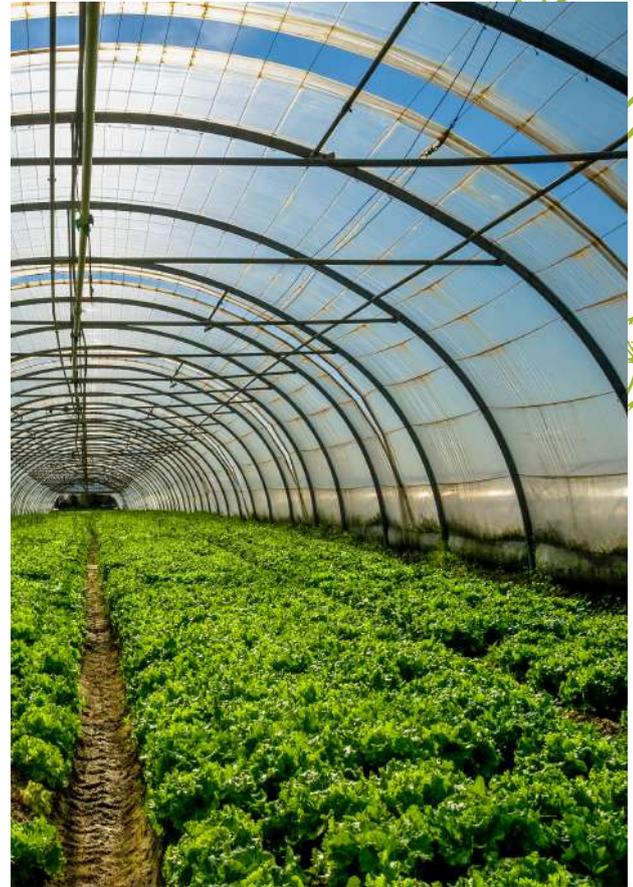
Warehouse - Greenhouse



APPLICATION DETAILS

With the growing concern over exposure to bacteria and germs, the food processing and restaurant market demand for a cleaner, safer environment is at an all time high. Installation of our equipment in facilities that manufacture or serve food provides peace of mind and protection for both, the owners of the facilities, as well as the consumers. For food storage, our products extend the shelf life of products and reduce odors resulting from food preparation and display locations. In addition, ReSPR offers the DuctStation units, and Bacteria and Odor Eradicator to address odor and bacteria problems in walk-in coolers, waste disposal locations, and other food processing facilities. Through ReSPR's patented technology, moisture is utilized in the room to rid surfaces AND the air of harmful bacteria.

Simply put ReSPR is the only truly active solution that is capable of curtailing pathogenic bacteria in your facility



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