

Airborne Surface Disinfection

Providing reliable solutions to meet
your decontamination needs



Decontamination is critical in the food and beverage industry in order to eliminate potentially harmful micro-organisms.

- ✔ Prevent food-borne illnesses
- ✔ Avoid cross contamination
- ✔ Supplement conventional liquid-based disinfection
- ✔ Maintain product quality and shelf-life
- ✔ Ensure regulatory compliance
- ✔ Safeguard brand reputation and protect the business

www.airsurdis.com



ABOUT US

Airsurdis offers cost-effective, robust and simple to operate decontamination systems tailored to suit the specific requirements of the food and beverage industry.

With a global sales network and proven experience, our expertise in airborne surface disinfection brings the latest technology to produce high performance equipment.





Our versatile range of hydrogen peroxide airborne surface disinfection equipment delivers practical decontamination solutions that work for you



Mo2One™

- Multiple configurations to deliver flexible and consistent fog dispersal
- Easy to operate and manoeuvre
- Durable stainless steel construction
- Low maintenance; designed for demanding environments
- Suitable for large volume spaces (up to 1000m³), such as production halls and storage areas



Mo2One XS™

- Patented spinning disc technology to optimise diffusion
- Remote controlled via Bluetooth from an Android device
- Compact ergonomic design for use inside equipment and small areas (100L to 5m³)
- Ideal for BSCs and other Microbiology Lab applications

SPRAY OXY PAE™

Our ready-to-use 7.4% hydrogen peroxide formulation is compatible for use with all Airsurdis systems (tested to EN 17272:2020 disinfection standards) and is European Biocide Regulations registered.

Spray Oxy PAE™ is a potent microbial effective against a wide range of micro-organisms. It is suitable for surfaces in contact with foodstuffs for human consumption and complies with EC regulations 834/2007 and 889/2008 for cleaning and disinfection in the food industry and organic processing.

Using low concentration hydrogen peroxide has many benefits including safer handling and storage, and leaves no residue so that surfaces do not require additional rinsing prior to use.



Pegase 7™

- Efficient and reliable performance
- Cost-effective and economical to run
- Lightweight, hygienic and robust
- Simple to programme with an intuitive user interface
- Designed for a wide variety of commercial applications (up to 165m³)