



PROTECT  
THE HEALTH  
OF YOUR  
BUSINESS



# GET THE HYGENIC COOLING SOLUTION

To help protect the health of your business, Güntner has developed a solution to keep your workers safe from airborne germs.

Our air coolers with integrated UV-C lighting are designed to disinfect your air while cooling and are certified according to HACCP-criteria by Germany's TÜV.

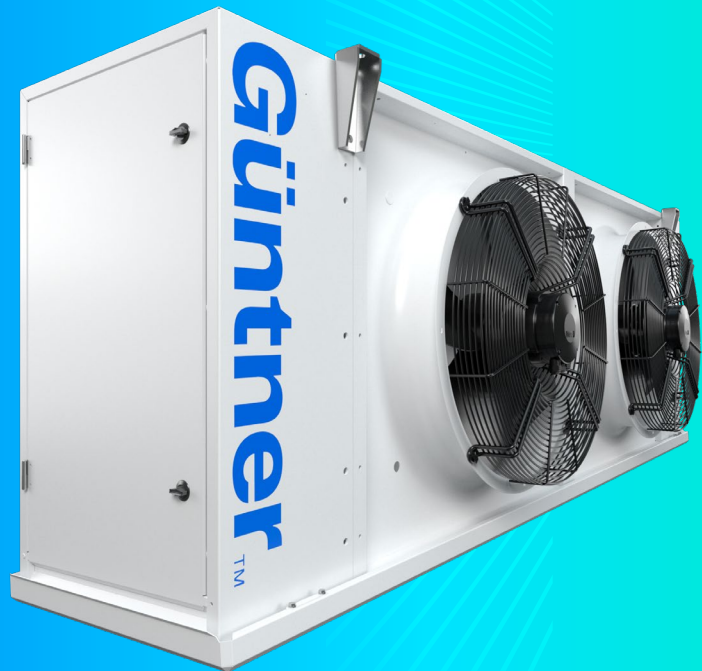
UV-C is short-wave ultraviolet radiation that has been proven to inactivate microorganisms such as bacteria, fungi, and viruses. At the same time, it is practically harmless for humans, as long as they are not exposed to a UV-C source for a sustained period and at very close distance. This makes UV-C lamps installed inside a Güntner Air Cooler an effective and safe means of protecting workers from health hazards such as COVID-19 – and extending cleaning intervals at the same time.

Once turned on, the UV-C lamps cleanse the air of virtually all pathogens within shortest time. This has been confirmed in an experiment conducted by Germany's Fraunhofer Institute for Process Engineering and Packaging IVV\*, the largest applied research organisation in Europe.

\* Testing the efficiency of a UV-based air disinfection in a cooling unit from Güntner GmbH & Co. KG with endospores of *Bacillus Subtilis* DSM 4181 was carried out in October 2020 at the Güntner Laboratory in Fürstfeldbruck, Germany and was accompanied and confirmed by the Fraunhofer Institute for Process and Packaging IVV.



# CUBIC VARIO



Optimised to suit your business's specific needs, our Cubic VARIO Air Cooler is made with you in mind - from the materials used to the additional add-ons.

## KEY FEATURES

### HYGENIC SOLUTION

UV-C is short-wave ultraviolet radiation proven to inactivate microorganisms including bacteria, fungi, and viruses. Our Cubic VARIO Air Cooler is available with integrated UV-C lamps, helping protect your staff from airborne pathogens.

### FULLY CUSTOMISABLE

Choose from a wide range of casing designs, fan concepts, material combinations and a broad selection of accessories.

### EASY CLEANING & MAINTENANCE

The unit's design with its hinged drip tray and fan plates give easy access for cleaning. In addition, all materials used are certified food-safe and simple to wipe clean, with easy access for visual inspection of the entire casing.

### EFFICIENT FANS

Maintenance-free, durable fans. Available in AC and EC technology, ErP-compliant, adjustable speed, in various sizes, optimal air and sound level properties.

### FLUIDS

This unit works with all available refrigeration fluids.

### DEFROSTING

Defrost option available in electric, hot gas and brine.

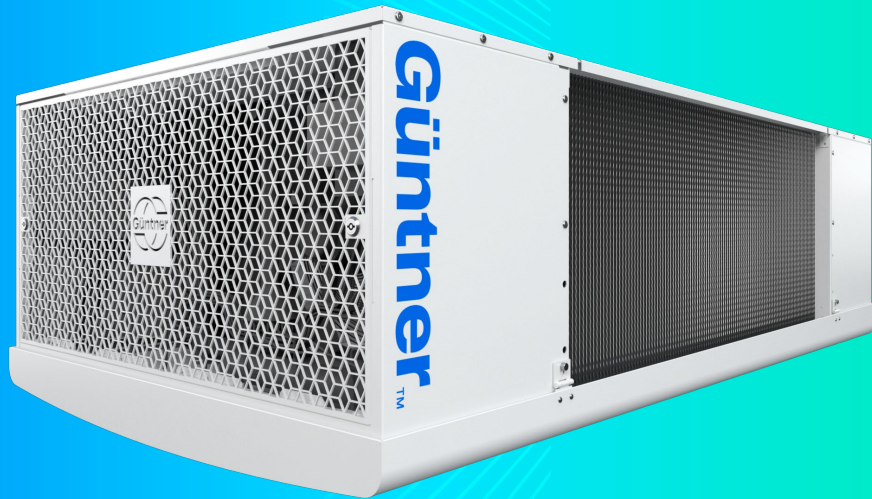
### FLOATING COIL

Ensuring long service life, the coil prevents the refrigerant carrying tubes from coming into contact with the end sheets. This allows a contraction-free operation without the risk of tube damage, drastically reducing the chance of leaks.

### HACCP CERTIFICATION

Certified by the German TÜV Süd, models carrying this certification are perfectly suited for use in areas with stringent hygiene requirements.

# PROCESS



The Process Air Cooler is an ideal choice for food processing rooms, industrial kitchens and other labour-intensive environments. It combines comfort, hygiene and ease of use in a ceiling-mounted design.

## KEY FEATURES

### HYGENIC SOLUTION

UV-C is short-wave ultraviolet radiation proven to inactivate microorganisms including bacteria, fungi, and viruses. Our Process Air Cooler is available with integrated UV-C lamps, helping protect your staff from airborne pathogens.

### BEST-IN-CLASS FANS

Latest-generation, highly energy-efficient EC fans reduce the power consumption by up to 20%. Furthermore, they are up to 6 dB quieter than conventional ones, which is especially important for your staff, as low noise levels are essential for a stress-free environment.

### COMFORTABLE AIR VELOCITY

The Process Air Cooler is optimised for low draught, with hardly noticeable air velocities to be expected in working areas. Less draught means less stiff muscles for your workers.

### EASY CLEANING & MAINTENANCE

All components are openly accessible, making them easy to clean, install and maintain – in the case of the fully integrated terminal and GFDM boxes, this can even be done from the outside. In addition, the ceiling-mounted unit prevents any dirt accumulation in the intermediate space. Rounded corners have a similar effect in the thermally decoupled – and thus condensation-free – tray.

### FLUIDS

This unit works with all available refrigeration fluids.

### DEFROSTING

Defrost option available in electric.

### HACCP CERTIFICATION

Certified by the German TÜV Süd, models carrying this certification are perfectly suited for use in areas with stringent hygiene requirements.



CONFIGURE  
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