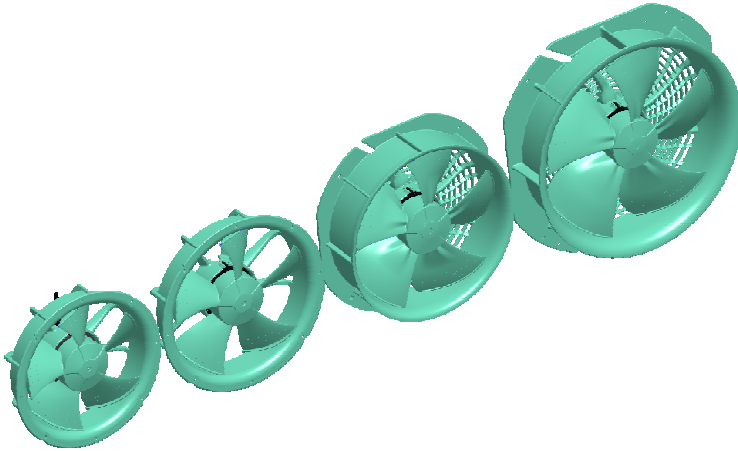


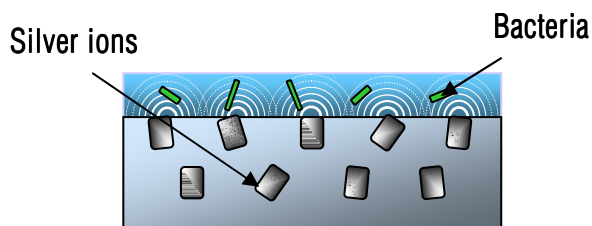
Antimicrobial fans - Nano technology

ebm-papst Mulfingen have developed new nano technology for the application on fans which gives them anti-bacterial properties.



Working closely with partners, ebm-papst Mulfingen have pro-actively developed a new nano technology which can be used for surface coating of fans.

This applications reduces the formation of bacterial clusters and hence their spread into the food chain.



Using silver ion release mechanisms the surface is populated with active agents which prevents respiration and kills the microbes by stopping reproduction.

This technology can be applied in all fresh food areas especially in cooling applications where continues streams of cold air are being blown over food.

This would include cool rooms and refrigerators.

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