



MARS UVC® AIR CURTAIN: A BUILDING BLOCK FOR TRUE SANITATION

Using Mars UVC air curtains may minimize viruses and pathogens from the air curtain internal components and output air flow thereby helping sanitize your interior spaces. The Mars UVC may reduce or eradicate TB, Listeria, Salmonella, MRSA and Serratia marcescens as well as SARS-COV (2003) through continual air exposures.

Use the Mars UVC to minimize viruses and pathogens from the air curtain and output air flow.



Clean rooms and healthcare settings must meet strict regulatory standards. Let Mars provide support with the specialized sanitation provided by the Mars UVC.



Education-based foodservice areas and receiving areas demand heightened sanitation while entrances benefit from the flying pest, debris and dust barrier Mars offers.

Mars UVC air curtains can minimize viruses and pathogens & help sanitize your interior spaces.



Protect vulnerable foodservice prep and serving areas from dust, pathogens, flying pests, & debris while reducing the build-up of ethylene from produce and restricting microbial growth.



Large distribution centers realize higher sanitation and odor control at the receiving doors, lavatories, and dock areas.

HOW DOES THE MARS UVC ACTIVE AIR PURIFICATION SYSTEM WORK?

- Mars UVC air curtains reduce the biological load within a confined space to provide roomwide protection
- The Mars UVC module continuously cleans the internal components that prevents biological growth and provides a sanitized passage for air
- Mars UVC can destroy biological contaminants passing through the air curtain unit
- Mars UVV module oxidizes odors associated with VOCs, food prep/cooking and kitchen refuse, receiving areas, lavatories, chemicals, smoking, walk-in coolers and dock areas



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MARS UVC® PROVIDES THE CLEAN YOU NEED TO ERADICATE ODORS, PATHOGENS AND VIRUS STRAINS

- **FOOD SERVICE/KITCHEN SETTINGS:**

Protect vulnerable foodservice prep and serving areas from dust, pathogens, flying pests, & debris. Can reduce the build-up of ethylene from fruits and produce and restrict microbial growth. By reducing oil accumulation in the air curtain unit, additional microbial growth averted. Well suited to:

- Dry goods/produce storage
- Walk-in coolers: Reduce food spoilage and odors while stabilizing temperatures
- Organic waste collection containers and autoclaves
- Frying and cooking stations

- **HEALTHCARE SETTINGS:** Sanitized protection for surgical centers, patient waiting areas and foodservice settings.

- **LAVATORIES:** Eradicate tough odors and amplify sanitation.

- **ENTRANCE DOORS/ CUSTOMER ENTRANCES:**

Visitor and customer entrances can be sanitized and realize barrier protection without impeding traffic.

- **CLEAN ROOMS (MANUFACTURING & HEALTHCARE):** Protect vulnerable manufacturing & healthcare clean rooms and comply with regulatory constraints.

- **PRODUCE FARMS & CANNABIS CULTIVATORS:** Reduces odors and minimizes the cannabis fumes that can release to the building exterior. Reduce mold, spores and mildew in growing soil.

- **SMOKING LOUNGES:** Reduces lingering smoke odors and neutralizes indoor air with proper sanitation cycles.

- **RECEIVING DOORS:** Reduces lingering refuse odors and creates barrier from entering interior spaces.



When the setting demands particulate removal, Mars HEPAC® offers alternative sanitizing support.



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For over 50 years, Mars Air Systems has been the international leader with air curtains. Manufacturing products of the highest reliability that can fit a range of applications and sizes; from drive-thru windows to receiving doors to outdoor patios, we help you comply with federal and state regulations while we lower energy costs and protect climatized air.