

Slowing the Ripening of Stored Fruits & Vegetables

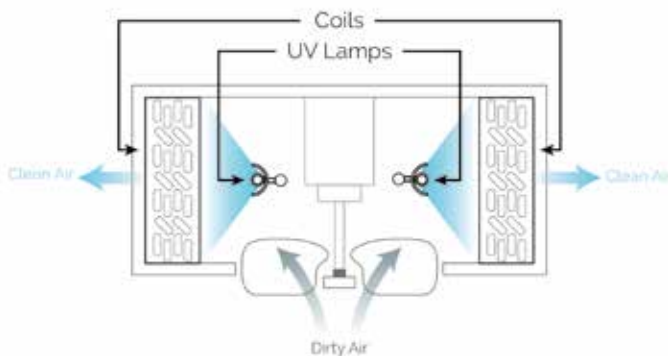


MULTI-IL COIL CLEAN

Surface Disinfection & Ethylene Photo-oxidation Unit

An optimal dosage of two specific wavelengths calculated with a sizing software allows the Multi-IL Coil Clean to maintain the energy efficiency of the coil, and to eliminate the ethylene that triggers the ripening of fruits and vegetables .

The modules containing the ballasts display LEDs that show the status of the lamps for easy maintenance.



BENEFITS

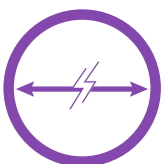
- Reduces ethylene emissions
- May increase the life cycle of fruits and vegetables by several days
- Reduces energy consumption
- Eliminates mold
- Eliminates the chemical cleaning of coils

FEATURES

- Available in sizes up to 60"
- LED Status display
- UV lamp boot protects the connection

WARRANTY

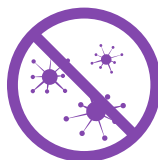
- Lamp: 2 years
- Ballast: 15 years



Lamps length :
12" to 60"



Installation :
Facing the coils of a
refrigeration unit



Eliminates germs