



- Self contained, portable
- multi-technologies system
- Easy installation
- Unit operating window
- Low maintenance – Low cleaning required

THE TECHNOLOGY

Autonomous air & surfaces purification system with Natural Catalytic Conversion (NCC). Including a high intensity UV energy source and a photocatalytic reactor, covered by an alloy made of noble metals, designed specifically to improve the generation of hydrogen peroxides.

UV tubes with anti-humidity protection.

Low consumption ballasts with anti-humidity protection. Hospital-grade stainless steel assembly

NCC reactors come with AENOR and SGS-Tecnos CB certification.

SPECIFICATIONS

DuctStation

electrical	120/220 VAC, 50/60 HZ	14 watts*
mechanical	up to 1,000 sq.ft	computer style cord
dimensions	19"H x 4.5"W x 4.3"D	48cm L x 11.5cm W x 11cm D
weight	4.7 pounds	2.15 kilograms
max temp	150 F	65°C

* Based on nominal line voltage

BENEFITS

- Up to 99.999% kill rate on surfaces
- Effective against bacteria, virus and mold
- Easy installation. Plug and play operation
- Effective against odors and VOC's
- Reduce maintenance and cleaning on ice machine

*Scientific tests have demonstrated the use of ReSPR surface and air purifiers substantially reduce microbial populations on surfaces. These products are not intended to diagnose, treat, or cure any disease.





APPLICATIONS

For small walk-in coolers, YETI works to control bacteria, mold, odors, and reduce other specific contaminants that could potentially spoil the food and its taste. YETI utilizes ReSPR's tested NCC® technology to prevent the build-up of these threats within the cooler environment, working continuously to treat the interior air and exposed surfaces



Small walk-in cooler



Commercial and residential ice machines



APPLICATION DETAILS

In food safety, YETI controls the spread of biological contamination as well as the elimination of pathogens in food applications. YETI is the most cost-effective means for eliminating environmental microorganisms such as *Bacillus globigii*, *Staphylococcus aureus*, *Candida albicans*, *Stachybotrys chartarum*, *Pseudomonas aeruginosa*, *Escherichia coli*, *Streptococcus pneumoniae*, and *Listeria monocytogenes*.

By reducing the pathogens and additional microbial contamination on food contact surfaces, YETI decreases cross-contamination and improves the quality and shelf-life of food products. The disinfection technology within YETI can be used in all indoor applications including food processing, food preparations, food and ice storage, and food transportation for the control and prevention of disease-causing microorganisms while remaining safe for human exposure.



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