STERISAFE® Indoor Environments Creating Safer

Hospital Associated Infections (HAIs) are a rising issue in the healthcare system, a problem that costs healthcare providers billions each year in extra treatment costs. For patients, HAIs can lead to severe illnesses, and in the worst cases, to death. HAIs are often the result of a combination of risk factors such as patient immunodepression, complications following surgery, or improperly disinfected healthcare settings.



The STERISAFE disinfection robots are for any industry wishing to consolidate disinfection procedures and create safer indoor environments. Originally developed for healthcare our robot: The STERISAFE PRO has become a crucial part of disinfection procedures in many industries all over the world.





Manual disinfection has limits



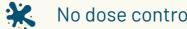
Labour intensive



20 to 60% of the spots still contaminated after treatment

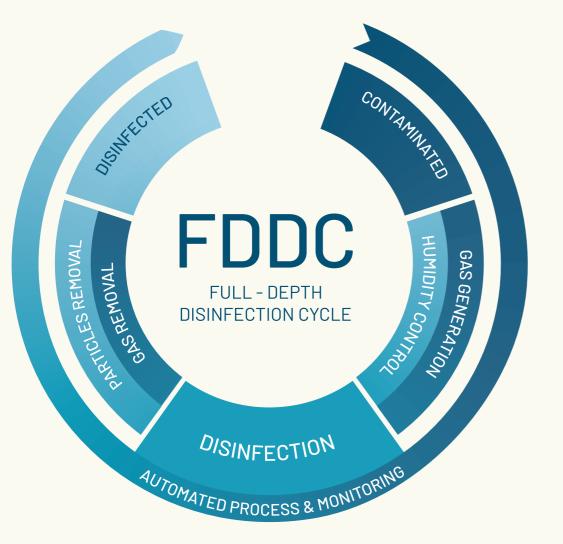


Staff & patients exposed to harmful chemicals and vapours



No dose control or documentation

STERISAFE PRO's Full-Depth Disinfection Cycle



The Full-Depth Disinfection Cycle (FDDC) technology provides a process to disinfect air and surfaces from all harmful pathogens, such as virus, bacteria and even the so-called superbugs, the antibiotic resistant bacteria. The process is 100% chemical free.



The three phases of the FDDC

Build-up

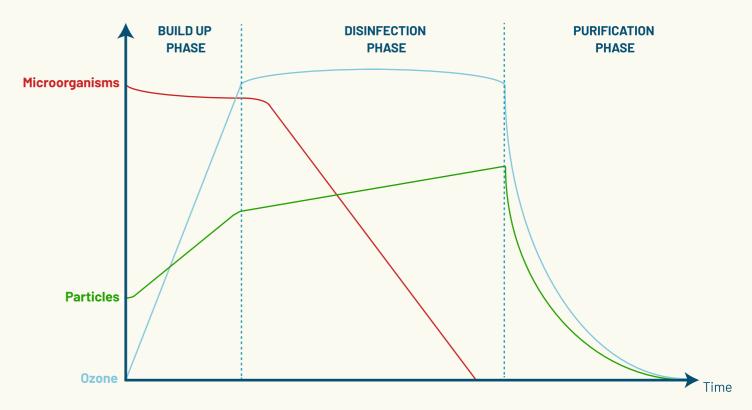
Biocide gas generated in-situ (03 – ozone) – gas effectively diffused in the whole room - full control of concentration and humidity level

Disinfection

High gas concentration and high humidity maintained and spread in all cracks and corners

Purification

All remaining biocide gas actively removed and turned to oxygen - Removal of all particles and nanoparticles (particle pollution). Parameters monitored to guarantee safety at re-entry into the room



- Kills up to 99,99999% of all bacteria, virus and fungi
- No chemical residues left in the room
- Mobile, flexible and easy to use
- Entire process fully monitored
- Immediate use of rooms after finished cycle
- No chemical additives consumes only water and electricity

With STERISAFE PRO you get the FDDC technology in a mobile unit, for disinfection of rooms and buildings contaminated with viruses, bacteria and fungus. STERISAFE PRO is 100% chemical free.



"The professionals assumed that hand hygiene was enough to prevent infection, but now we know that environmental disinfection is also very important because multiresistant bugs are present on all surfaces around the patients."

- Prof. Skrlin, MD & PhD clinical microbiology



At STERISAFE we are continuously developing our product line and technology to include the latest technical innovations and bring more value to users. The vision is to bring the Industry 4.0 drivers to environmental hygiene: Automation, Safety, Data, Cloud computing, Smart sensor, Artificial Intelligence and Internet of Things (IoT). This is Hygiene 4.0.



With the STERISAFE PRO, hospital personnel and management can monitor the entire disinfection process, and gain valuable data reporting from each cycle. The inherent value from this data is the ability to control disinfection processes and ensure patient and staff safety. This can be combined with our customized hygiene mapping solutions that provides data on high risk areas and disinfection efficacy. Our efficacy is documented in real settings, by third parties through NF T 72-281 standard.



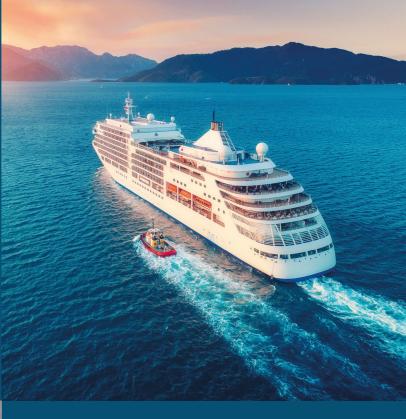
The STERISAFE PRO reaches up to 99,99999% kill of bacteria, fungi and viruses such as E.coli, Norovirus, Listeria etc. Contracting MRSA or other bacterial infections while hospitalized is a substantial risk for patients. With the STERISAFE FDDC technology, hospitals can effectively and affordably achieve the highest degree of disinfection on all surfaces and air.





Animal hospitals, emergency vets and veterinarian clinics know the importance of infection prevention and hygiene to prevent the spread of infectious pathogens. STERISAFE provides full decontamination of the air and all surfaces. Being ill with norovirus, or other gastrointestinal illness while enjoying a vacation on a yacht or cruise is a nightmare. The patented STERISAFE technology effectively and affordably makes sure that the highest degree of disinfection is reached on all surfaces and air.





Food processing carries huge benefits for humans but also enormous risks if any product is contaminated due to unsanitary surroundings. From milling the grain to meat production, smoking fish and canning foods, STERISAFE eliminates all harmful contaminants in your production. "At STERISAFE we want to lead the revolution for a world where infection is not a part of people's environment."

"We strive to create safer indoor environments."



STERISAFE PRO is available worldwide, through our international distribution network. Regardless of the industry we will always do our best efforts to accommodate your needs.



If you wish to hear more about how STERISAFE can help your business, please do not hesitate to contact us.

GET IN TOUCH

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