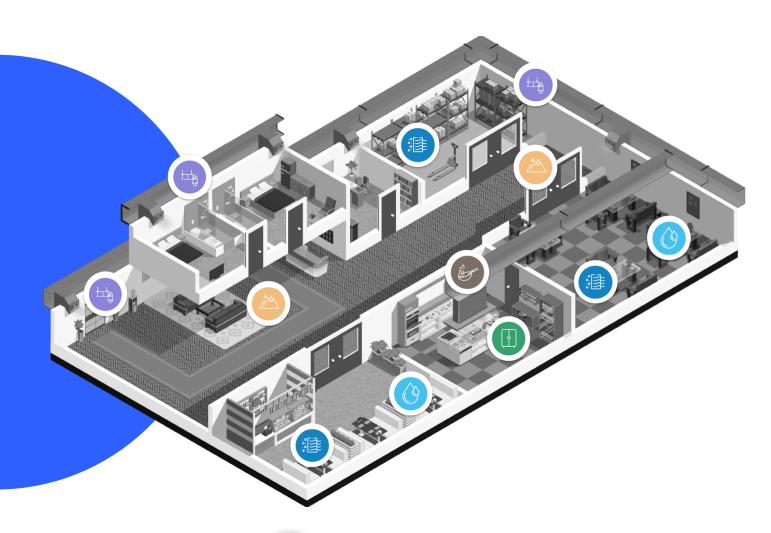




UV-C SOLUTIONS FOR THE HO.RE.CA. INDUSTRY

Guaranteeing Hospitality and Safety in Hotels and Restaurants

Guaranteeing quality and safety for hotel and restaurant guests is a must, given that offering clients a pleasant experience is crucial to earning their trust. By implementing healthy solutions that **eliminate the risk of contamination or simply bad odours, as well as reducing the risk of fire in the kitchen-hood**, we are filling the environment with healthy experiences in terms of well-being and safety. Cause every time we judge a restaurant, hotel, or bar, we do so based on factors that go well beyond the ingredients used.





CUSTOM SOLUTIONS

WE TURN CHALLENGES INTO SOLUTIONS

One characteristic of UV technology is that there are almost no limits to its application. We are therefore available to listen to your requests and analyse the technical feasibility of the most appropriate solution for the specific situation, including custom or OEM projects.

WHY INTEGRATE UV-C TECHNOLOGY?

UV-C technology helps you because:



It improves the customer experience and general look of places with effective, silent, but also discrete and visually appealing products, effortlessly adapting to any space.



It provides unique products for both disinfection and the control of smoke and odours in restaurants



Combining UV-C technology with the Light Progress original TiOx, it is also possible to eliminate bad odours and volatile pollutants.



It improves the depth of cleaning and disinfection without requiring any extra time or additional actions, thanks to automatic and integrated systems.



HVAC & CETRALIZED AIR DISINFECTION

HVAC systems and AHUs must include a UV-C disinfection section, to guarantee the highest Indoor Air Quality level and safety for customers and employees.





UV-C cabinets allow the simple, fast and safe disinfection of tools and instruments without developing heat, without using chemical that can alter food quality and taste.





In closed spaces, air purifiers can guarantee healthier environments, reducing the rate of harmful virus and bacteria also in restaurants and hotels with a limited fresh air circulation.





UV-C light systems are a valid solution for disinfection of water and drink dispensers, guaranteeing high levels of quality and safety of beverages without altering their sensory properties.





UV-C technology guarantee disinfection on all ambient surfaces in hotels and restaurant. In kitchens it helps preserving tools hygiene inside compartments as well as food conditions inside refrigerators and shelves.





GREASE & ODOR REMOVAL

UV-C light provides fire protection by preventing flammable grease deposits in kitchen-hoods, reducing the odours of cooking fumes and preventing the formation of germs on grease deposits.



SOFTWARE ENGINEERING FOR UV-C INTEGRATION

From our in-depth know-how on the subject, we have created calculation software to simulate and ensure the effectiveness of each of our systems, according to the different applications.





DISCOVER ALL LIGHT PROGRESS PRODUCTS

CLICK HERE





ISO 9001:2015 ISO 15714:2019 Compliance in Air Treatment



99,99% Reduction Of Virus, Bacteria, Molds and Fungi Tested in Air Treatment and Surfaces

99,99% Elimination Of SARS-COV-2 virus Tested in Air Treatment and Surfaces



CE Mark IEC 62471 EPA UL 507, 1995 UL 867 (No Ozone) FDA - Registered Company EPA - Registered Establishment

Trademarks and Certificates issued by third parties and applicable to specific LIGHT PROGRESS products





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