



OXY'PHARM®

OXY'PHARM's aim is to reduce the dose of the pathogen to a minimum so that anyone can visit any premises presenting a potential danger with : **MINIMUM INFECTIOUS RISK**

NOCOLYSE FOOD

Non-toxic and made up of food grade H_2O_2 , H_2O and ascorbic acid, plus a surfactant, the disinfecting liquid is nebulized to form an aerosol which is then propelled by the Nocospray turbine.

MODE OF ACTION OF THE NOCOSPRAY / NOCOLYSE FOOD CONCEPT

Through venturi and ionizing turbine effects, hydrogen peroxide will transform itself into OH^- radicals in gaseous form as dry fog. OH^- radicals come into contact with the surface of bacteria (and other pathogens) changing the membrane permeability of bacteria cell allowing ambient water to penetrate resulting in self-destruct by osmotic pressure. The distinctive feature of the Nocospray / Nocolyse concept is that it causes the germs to self-destruct. Therefore it can be used on a daily basis without creating any form of bacterial resistance.



The NOCOSPRAY is a device, developing around a heating and ionizing turbine that sprays the NOCOLYSE liquid transformed into a dry fog. The concept developed by OXY'PHARM is this device-product combination.

In this non-wetting fog, the particle size (5μ on average) ensures a slow and perfectly uniform sedimentation on every square centimetre of the treated premises with no humidity.

Weight	:	5.8 kg
Power	:	1100 watt electric turbine
Rotation Speed	:	22,000 rpm
Fog output speed	:	80 m/s
Fog spray by Venturi effect up to 15 m away from the appliance		
No pump for the injection of fluids		
Automatic stop, delayed start		
Self-extinguishable hood		
CE Medical mark 0499 - manufactured to ISO 9001/ISO 13485		
3 different models depending on the volume to be treated		
No need to drain when changing the cartridge		



Nocospray

CONCEPT

The new generation of surface disinfection, Oxy'Pharm, is based on the twin action of Nocospray and Nocolyse Food.

The Nocospray / Nocolyse Food pairing allows a room's air and surfaces to be disinfected in an automated fashion.

Nocolyse Food is a biodegradable disinfectant product based on a combination of hydrogen peroxide and ascorbic acid.

Nocospray has been developed around a turbine which has a heating and ionising effect, allowing Nocolyse Food liquid to be transformed into a gas during its diffusion.

Nocospray handles room volumes of up to 500 m³.

NON OXIDISING
NON CORROSIVE
NON ALLERGENIC



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No danger to the users, to the environment or for the treated areas.

FAST-ACTING : 3 minutes treatment for a 50 m³ volume & the area can be reused only 30 minutes later.

COST-EFFECTIVE : Only 1 ml for 1 m³.

EASY TO USE : Programming according to the volume to be treated (from 0 to 500 m³).

PRACTICAL and FLEXIBLE : Only 5.8 kg and can be used as a spray gun.



Food Processing Room



Cold Storage Room



Refrigerated truck



Operating Room

KILL
VIRUCIDE
SPORICIDE
FUNGICIDE
BACTERICIDE

Advantages

Simple, environmentally-friendly disinfection : product decomposes into water and oxygen

Full range of activity : bactericide, virucide, fungicide and sporicide in compliance with applicable standards.

Uniform disinfection on all surfaces, even electronic, without corrosion or oxidisation.

Non-allergenic product, posing no danger to the environment or human beings.

Complementary range : insecticide products to use with Nocospray

Automated system, rapid, practical and economical : 1 ml of product is enough to treat 1 m³.

3

Activities Features

- 1. High speed diffusion :** Concentration of the Nocolyse active principle by desiccation, forming a "dry fog"
- 2. Ionization of radicals :** Increase of the bactericidal effect.
- 3. Catalytic action :** Increase in Nocolyse's rate of action and its remanence.