

TopInfo

New *SmartProtec*[®] antimicrobial powder coating



Viessmann is expanding its hygiene package for its cold rooms to include a new powder coating for all inner and outer surfaces of wall, floor and ceiling panels. The new *SmartProtec*[®] antimicrobial coating is now available on Viessmann TECTO Standard and TECTO Special cold rooms as standard.

In product tests, *SmartProtec*[®] demonstrated its outstanding performance and eliminated 20 percent more microbial strains than the previous coating *SilverProtec*[®], which already had excellent antibacterial properties.

SmartProtec[®] is retained within the coating for the cold room's entire service life, protects the environment and enhances the hygiene properties of the product surfaces.

How it works

- **SmartProtec®** makes use of physical properties: The active agent modifies the surface properties in terms of the:
 - pH value
 - surface tension
 - polarity
- These properties influence the surface in such a manner that the formation of biofilms is prevented
- Bacteria and fungi have their habitat destroyed and die off
- By using a different mode of action, **SmartProtec®** aims to offer greater effectiveness; it is not only antibacterial but also antimicrobial
- **SmartProtec®** has also been proven to effectively combat black mould (*Aspergillus niger*)



Recommended by experts

As a governmental institution, the Bundesverband der Lebensmittelkontrollleure Deutschlands e.V. (Federal Association of Food Inspectors) pays particular attention to the monitoring of food in the gastronomy sector. Within the scope of launching our antimicrobial powder coating, Viessmann Kühlsysteme GmbH received a recommendation from the Federal Association.

The antimicrobial activity and effectiveness of the **SmartProtec®** powder coating have been tested in accordance with JIS Z2801-2006 ISO/CD 22196/2007.

Bacteria type	With antibacterial agent	With antibacterial agent and 50 cleaning cycles
	R*	R*
Escherichia coli	R > 3.76	R > 3.75
Staphylococcus methicillin	R > 4.23	R > 4.23
Salmonella enteritidis	R > 4.49	R > 3.92
Pseudomonas aeruginosa	R > 5.98	R > 3.99
Listeria monocytogenes	R > 3.54	R > 3.54
Aspergillus niger	R > 3.00	R > 3.00

* Logarithmic reduction rate

Note: tests were also conducted on a glass reference plate as an inert surface. No reduction in the number of bacteria was observed.



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