

WHY USE PUREAIR

Restaurant Bar and Cstore



PureAir is a sterile, ultra low humidity compressed air system designed as an environmentally friendly replacement for air compressors and/or CO₂. Restaurants and convenience stores are looking to reduce their CO₂ use for non-carbonation applications. Typical soda systems use CO₂ for the carbonator, bag in the box and beer pumps. The pumps account for approx. 50% of the CO₂ consumption and can be replaced with PureAir. Replacing non-carbonation uses of CO₂ saves the environmental and alleviates the safety concerns of venting CO₂ into confined spaces. In some cases, PureAir may eliminate the need for mandatory CO₂ monitoring and limit the need to refill bulk and high pressures systems by as much as 50%.

PureAir eliminates the need to use wet and unfiltered air compressors or waste CO₂ for everything non-carbonated in restaurants and cstores

The worlds largest burger chain uses CO₂ for a variety of systems and machines in their restaurants. The list of equipment operated with CO₂ that can be replaced with PureAir are BIB pumps for tea and soda, ABS system, FCB machine, two condiment dispense systems and a smoothie machine. All of this can easily be handled by PureAir.



Safe and tidy install in a convenient location for service, maintenance and troubleshooting.

“The flexibility of PureAir makes it a no brainer in all of our locations”

G FENNER



The PureAir and the storage tank can be remotely installed in separate locations.