

The food Air is also at star level in the Restaurant „La Cuisine Rademacher“.

CASE STUDY – AIR PURIFIERS

The User

Enduser: La Cuisine Rademacher
Dellbrücker Hauptstr. 176
51069 Köln
www.la-cuisine-koeln.de

Industry: Hotels & Restaurants

The challenge: The dining room of the restaurant has 40 seats and a room volume of 216 m³. An air exchange rate of 4-8 is recommended to achieve adequate ventilation. : cf hAY fYgHui fUbtzUb UJfYI WXUb[Y fUH'cZ* zJY"U" fUHjcb of the entire room air every 10 minutes, is aimed for.

The starting point

The restaurant "La Cuisine Rademacher", founded in Cologne in 2018, was recently awarded a star by the Michelin Guide. Due to the pandemic and the associated lockdown, the restaurant can currently only offer a take-away.

Although guests unfortunately cannot be entertained personally in the restaurant, owner Marlon Rademacher has UfYUXmXYWXYX'j b' zJj cf cZHAY'5gfcDi fY'&\$\$\$'UJf'di f] Yf" "On the one hand, we want to supply our employees with < 9D5! hYfYX'UJf' b' cfXYf'hc'g][b] Wbhma]b]a]nY' hY'f]g_ of infections, on the other hand, of course, we also want to offer our guests this added value – viruses are everywhere," says Rademacher.

The solution

Since there is no ventilation system, the mobile AstroPure 2000 now makes it possible to reliably guarantee the necessary exchange of air in the restaurant. The device is UVY'hc'XY'j Yf' i d'hc'&\$\$\$'a #\`<9D5! hYfYX'UJf' H\jg achieves an air change rate of more than 6 air changes per hour for the entire room. The noise level is very low, so that the AstroPure 2000 can also be operated without any problems during the restaurant's operating hours.

"HAY'di fWXUgY'cZHAY'UJf'di f] Yf'k Ug'U' very important step for us to get back to bcfa U'"HAY'ck j'c'i a Y'cZHAY'XYj]W'fYU'mi gj fdf]gYX' i g'UbX']g'hAYfYz:fY']b'bc'k UmX]g]ri fV]b['Zcf' our guests".

Marlon Rademacher

