

Anti-viral entry system

The entry system that keeps viruses out



The affordable way to keep your high-risk areas clean and safe

People from all walks of life are increasingly aware of how easily and quickly viral infections can spread. They can affect everything from product contamination to the wellbeing of employees. For western economies, it has become more critical than ever to enforce the highest standards of hygiene within all environment, and more critically in high-risk areas.

So just imagine a workplace or gathering place that only lets people enter if their hands are quickly and thoroughly cleansed with a powerful sanitiser.

This would instantly cut the risk of cross-contamination, potentially reducing absenteeism.

KEY FEATURES:

- Dispenses hand sanitiser to reduce the spread of bacteria and viruses
- Robust Design
- Stand-a-lone sanitising system
- Minimum of 1000 dispenses between refills
- Refill warning system
- Simple traffic light user interface
- Jets deposit fluid on both sides of hand for even coverage

The entry system controls access to environments based on hand cleanliness. Entrants must always sanitise their hands before entering.

Anti-viral entry system

Before entering the facility, our system ensures entrants sanitise their hands. After the user has cleansed their hands, an electrical signal triggers a door catch or turnstile.

It's *effective* and *economical* (no cleansing – no entry, controlled doses), as well as *efficient* and *safe* (processes up to 30 people a minute and operates on a low voltage).

It's manufactured in the UK to exceptional standards, but is surprisingly affordable for something that can save sick days, give customers added confidence and protect employees. The entry system has already reduced sickness absence within workplaces.

Can also be used as a standalone hygiene station if door access capability is not required.



Please contact your Johnson Controls representative for information on the anti-viral entry system.

www.johnsoncontrols.com



Enforce high hygiene standards in your working environments

HORTICULTURE Ensures higher standards and disciplines for disease and viral control.

INTENSIVE LIVE ANIMAL FARMING Prevents the spread of infections. Also helps in monitoring staff hygiene routines.

HEALTHCARE Helps to reduce costs by mitigating risk, protecting staff and patients with higher standards of cross contamination.

FOOD Assists in prevention of cross contamination and maintaining hygiene standards.

EDUCATION Prevents the spread of germs and encourages awareness of personal hygiene, improving attendance levels.

HOSPITALITY Improves hygiene standards and cuts down cross contamination.

OFFICE Creates a healthier working environment.

WAREHOUSE Helps to cut down on absence through illness.

CONSTRUCTION Prevents the spread of germs and viruses through contact.