PURITY TECH
Advanced Lung-Gard®

RESTAURANTS

PURITY TECH® for Restaurants
Certified Air Protection Technology for Premium Dining Environments

1. Why Air Quality Is a Strategic Asset in Restaurants

Restaurants are high-density environments where air quality directly impacts customer comfort, brand perception, health safety, and operational efficiency. Cooking fumes, odors, viruses, bacteria, and fine particles are continuously recirculated by traditional HVAC systems, which are designed only to stop coarse dust. Poor air quality reduces guest satisfaction, shortens dwell time, and negatively affects online reviews and brand reputation.

2. Introducing PURITY TECH®

PURITY TECH® is an advanced all-in-one air filtration technology that upgrades existing HVAC systems into active air protection infrastructures. Unlike standard filters or portable purifiers, PURITY TECH® works directly within the airflow, neutralizing harmful agents while maintaining full cooling performance, airflow, and energy efficiency.

3. What PURITY TECH® Actively Does

- Eliminates airborne viruses and bacteria up to 99.87%
- Blocks PM2.5 and PM10 fine particles
- Reduces kitchen and ambient odors
- Improves air freshness and neutrality in dining areas
- Enhances perceived cleanliness and comfort for guests All benefits are delivered continuously and invisibly during daily restaurant operations.

4. Exclusive Made in Italy Technology

PURITY TECH® is based on a patented treatment applied to a high-performance technical textile. The fabric is treated using AZM molecular coating combined with positive ion plasma technology, which permanently binds antiviral and antibacterial molecules to the textile surface. The treatment is stable, non-releasing, and environmentally safe.

5. Certified Performance

The antiviral effectiveness of PURITY TECH® has been tested according to ISO 18184:2019, demonstrating virus reduction levels up to 99.87%. This allows restaurants to rely on measurable, certified, and internationally recognized performance when protecting guests and staff.

6. Business Impact & ROI

Installing PURITY TECH® delivers tangible business value:

- Improved guest satisfaction and comfort
- Higher online ratings and positive reviews
- Increased average dining time and return visits
- Clear differentiation versus competitors
- Alignment with ESG, health, and safety standards increasingly valued by customers.

7. Benefits for Staff & Operations

Kitchen and service staff work long hours in demanding environments. PURITY TECH® contributes to:

- Healthier breathing conditions
- Reduced exposure to pollutants and biological agents
- Lower illness-related absences
- Improved comfort, focus, and productivity.

8. Customer Communication & Certification

Restaurants can display PURITY TECH® certification plaques at entrances or reception areas. This visual communication immediately reassures guests, strengthens trust, and positions the restaurant as a premium, health-conscious, and responsible establishment.

9. Easy Installation & Maintenance

PURITY TECH® integrates seamlessly with existing HVAC systems. No structural modifications are required, no business downtime is needed, and maintenance follows standard HVAC service schedules.



PURITY TECH®

Protect people. Enhance dining. Breathe responsibly.