

SAFERA®

The future of HVAC systems in Commercial Kitchens?



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Possibilities with Safera air quality technology:

Measuring PM2.5, tVOC, IR, temp and humidity in harsh environments.

Customer needs:

Chefs and employees, restaurant customers, restaurant owners, landlords, building managers, etc...

PDP Objective:

To explore and define a match between the possibilities with our technology to control HVAC systems and the needs of the customers.

To demonstrate how our technology benefits customers at Gala 2023.



www.safera.com/technology

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