

Asia's First Restaurant with LED UVGI (UV-C) **Air & Surface Disinfection Solution**



ABOUT THE CLIENT

Ushidoki Wagyu Kaiseki, Japanese fine dining restaurant in Singapore, is taking the lead in protecting diners' safety with Ecospark's LED UVGI UV-C disinfection solutions for both air and surface.

CHALLENGES

As studies has shown that the Covid-19 virus is airborne and can be present in the air for a long period of time, the risk of getting infected is relatively high in indoor settings like a restaurant where diners are allowed to take their masks off.

SOLUTION

The owner of Ushidoki Wagyu Kaiseki understood the urgency of deploying a protective measure to ensure the safety of his customers and staff. The installation of Ecosparks' LED UVGI UV-C disinfection solution then took place during the Circuit Breaker (Phase 2 - Heightened Alert) in Singapore.



LED UVGI (UV-C)

Air Disinfection Solution

As warm air rises, it gets disinfected by the UV-C radiation that is irradiated across the upper area of the room. This mechanism hence creates a better indoor air quality in the dining area where most time are spent by the customers and staff.



The dining area of the restaurant was installed with Ecosparks' LED UVGI UV-C air disinfection solution, which will continuously disinfect the air in the upper area of the room even while diners are present.



Ecosparks' LED UVGI UV-C air disinfection solution was also installed in the restaurant's kitchen. This will effectively protect the kitchen staff who spend long hours working in the kitchen.

LED UVGI (UV-C)

Surface Disinfection Solution

Apart from these areas, the sanitization of toilets is also crucial as toilets have been identified as the places of infection for several COVID-19 cases that have been reported. Ecospark's LED UVGI UV-C surface disinfection solution was thus installed in the restaurant's toilet for the benefit of all who uses it.



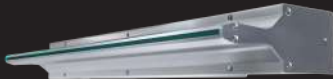
TESTING

After the installation has been completed, site inspection was carried out by Ecospark's technical experts at the restaurant. A UV-C meter was used to inspect the output of the installation. Thorough inspection was carried out to ensure maximum efficacy of the disinfection solution is achieved.

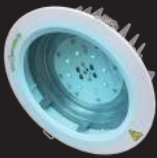


RESULT

By equipping his business premise with professional disinfection solutions, even during times when dine-ins were not allowed, the owner of Ushidoki Wagyu Kaiseki has moved ahead of others and stayed on top of his game. Ushidoki Wagyu Kaiseki is now a cleaner and safer place for dine-ins, ready to welcome customers when the restrictions are lifted.



Air Disinfection Unit



Surface Disinfection Unit
6 inch UVGI Downlight



Scan the QR code
to find out more.



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