

Your Checklist for Clean Air in your Bar or Restaurant

As lockdown orders are lifted, restaurants, bars, and cafes are slowly being allowed to let patrons return. However, as things return to normal, investing in an air purifier can make your guests feel comfortable coming back while increasing safety for your staff. To help you find the right solution, we've curated the following checklist.

1. Budget

Shop for purifiers that give you the most coverage and best filtration for the price. Make sure you factor in the price for filters, too. You may have to buy them initially and replace them over time.

It's also important to factor in the congressional **COVID funding** distributed to small businesses via the CRRSA and the CARES Acts. The newest round of PPP allows for businesses to invest PPP funds into technologies that may reduce the spread of COVID-19, such as air purifiers.

To get the most out of your budget, Medify offers quantity discounts for bulk orders of purifiers and filters. Medify also accepts purchase orders.

2. Coverage Area

One way to judge a purifier's coverage is a unit of measure called "air changes per hour" or ACH. This measures how much air it can remove and/or add to a space each hour. Higher ACH means the purifier can suit a larger room. Another indicator is Clean Air Delivery Rate, or CADR, covered next.

3. The Clean Air Delivery Rate (CADR)

CADR might be even more helpful of a metric to pay attention to.

The Association of Home Appliance Manufacturers (AHAM) developed the CADR unit of measure to help consumers compare the effectiveness of air purification

products, and CADR was later endorsed by the FDA and EPA.

CADR is measured in ft³/minute. For example, if a purifier had a CADR of 300, it cleans to the same concentration one could achieve by adding 300 cubic feet of 100% clean air each minute. The higher the CADR, the more coverage provided.

4. Purpose

Consider the issues your establishment wants to combat.

Virus & Bacteria Carriers: Research shows that high grades of HEPA filtration can help remove particles that may make patients and staff sick. Look for HEPA H13, which is rated to remove smaller particles, those down to 0.1 microns.

Odors: Older buildings may have distracting or even harmful odors. Purifiers with activated carbon help absorb and remove these from the air, leaving your restaurant smelling pleasant for guests.

Allergies: Allergy purifiers usually have several filters (with some HEPA filters) to clean out indoor allergens.

Medify's purifiers use True HEPA H-13 filters to capture 99.9% of airborne particles down to 0.1 microns in size.

5. Filter Effectiveness

Purifiers are nothing without the right filter. The filter

traps the offending particles or substances, leaving your establishment's air cleaner than before.

HEPA, or High-Efficiency Particulate Air, is the measure you want to use to judge filters. Any filter you get should be a HEPA filter — not “HEPA-like” or “HEPA-type”. The latter two terms are simply marketing phrases.

HEPA filters range from H10-H12. That said, the World Health Organization (WHO) often recommends HEPA filters of **H13 or above**.

6. Filter Life

Air purifiers don't often require maintenance. However, you do have to replace the filters. HEPA filters need replacement about 1-2 times a year, depending on how heavily you use them.

Most of Medify's air purifiers have a filter replacement light that tells you when it's time to swap it out. Medify's subscription program also lets you save on every filter purchase, on schedule.

7. Noise Level

Air purifiers make noise. Some are loud (although not deafening by any means), while others are nearly silent — and there's plenty of variation in between.

In general, you can get away with a bit louder of a purifier if it's going in an area where noise is expected. For example, you could easily get away with a loud purifier in your restaurant's kitchen or in busy waiting areas.

Noise becomes more important if the purifier is in a quiet area, like out in the dining area. Prioritize purifiers with low noise levels (like Medify's) for these areas.

8. Aesthetics

Many purifiers are vaguely rectangular, but others come in various shapes and colors to match your space. Some are cylindrical, which might fit a certain room's aesthetic better. Others are sleek, small squares that you can slide under a desk or table.

Shape and design will impact where you can place them so keep that in mind.

9. Other Features

Lastly, air purifiers come with added features to improve their convenience and effectiveness. Look for things like:

- Multiple fan speed settings
- Filter replacement lights
- Air quality indicators
- Programmable timers
- EPA energy-star rated (for energy efficiency)
- Handles or wheels for mobility (MA-112 is on wheels)

Our most popular units for bars & restaurants



Air purifiers can help keep your staff safe (and even improve productivity). They keep your guests safe, too, which makes them feel more comfortable returning to normal and dining or drinking at your restaurant or bar.

At Medify, we offer near-silent purifiers in a variety sizes and prices — all with HEPA H13 filters to maximize air purification in your building. All inventory in stock is ready to ship and bulk orders arrive within 3-5 business days. Get in touch with Medify's clean air experts to make a plan for your establishment. [Click](#) or [call \(754\) 223-1205](#) today.