



NobleLight®

## UV light increases safety in kitchens on cruise ships

It's the warmest time of the year, and many people take a short break from work to recharge their batteries — summer vacation is coming! Whether it's a trip to the seaside with beautiful beaches, a relaxing getaway surrounded by nature, or a cruise offering stunning views of different coastlines, everyone is looking forward to some time off.

Of course, a cozy evening in a nice onboard restaurant is a must. To serve freshly prepared, delicious meals to passengers, a well-equipped, clean, and safe kitchen is essential.

That's why cruise ships are subject to particularly strict safety and fire-protection regulations. These rules apply especially to the ship's restaurants, because cooking produces vapors that contain highly flammable fats. These vapors accumulate in the kitchen hoods, creating a significant fire risk.

To prevent this, cruise ship kitchens use UV light. UV systems installed in the kitchen hoods break down and neutralize grease and odor molecules, which greatly reduces the risk of fire. A nice side benefit: the hood surfaces need to be cleaned far less often, which significantly lowers cleaning costs.

UV light also helps neutralize cooking odors. Passengers can enjoy their time on deck without being bothered by fumes drifting up from the restaurants.



### FEATURES and BENEFITS

- High power Amalgam lamp system
- Designed for high-temperature operation with outstanding efficiency
- Simplified compliance with maritime safety standards through proactive risk management:
  - Up to 66% reduction in maintenance cost
  - Lower fire risk at sea

### CASE STUDY CRUISE SHIPS

	Without UV	With UV
Ø Cost per cleaning	\$5k	\$5k
Ø Cleaning cycles per year	3 times	1 time
Cost per year	\$15k	\$5k
<b>Savings per year</b>		<b>\$10k</b>

