



We believe that safety and hygiene in the food industry, as well as in all other industries, must be a key factor.

That is why we produce doors with antimicrobial surface and handle, which effectively protect against any kind of microbe.

Refrigerator doors with handles with silver ions which prevent the growth of any type of bacteria on the surface of the handle and destroy the already existing bacteria.

Office, service and clean room doors with handles from antimicrobial copper, which reduces the risk of infections and fights human coronavirus.*



* According to the research of University of Southampton, United Kingdom

Clean Safe coating

Steel sheet with plastisol coating of 250mm width and with antibacterial, antigerm coating made in Germany.

Certified mechanisms for effective extermination of germs such as bacterial, fungus (including mold) and virus up to 99%.

- Long term protection and hygiene
- Protection against various types of bacterial, such as Staphylococcus, Salmonella, Escherichia coli, listeria and more.
- Double action, prevents germ growth and kills the existing ones



Antimicrobial copper handles

It is scientifically and clinically proven that copper handles provide maximum antimicrobial protection, killing 99.9% of bacteria within 2 hours. Research shows that copper antimicrobial surfaces reduce the risk of infections by more than 40%, and that they destroy the viral genomes of the new SARS COVID-19 coronavirus to inactivate it.

Advantages:

- Ongoing action: bacteria and viruses that cause infections in humans are constantly neutralized.
- High durability: their effectiveness is not reduced.

Copper 100% recyclable material

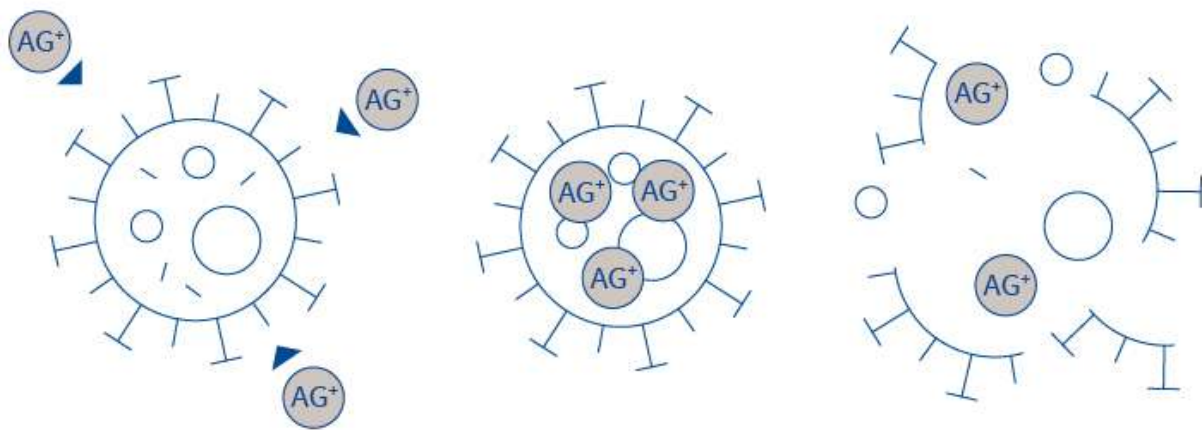
Copper meets 100% of the requirements of the United Nations Program (UNEP) for the protection of the environment. Copper, after use and application, can be returned to the natural environment as it is, and then reused. Antimicrobial copper is used by leading manufacturers to certify their products as the most effective in antimicrobial protection of touch surfaces.



Antimicrobial handles shutters for hinged cold storage doors with silver ions SILVER IONS.

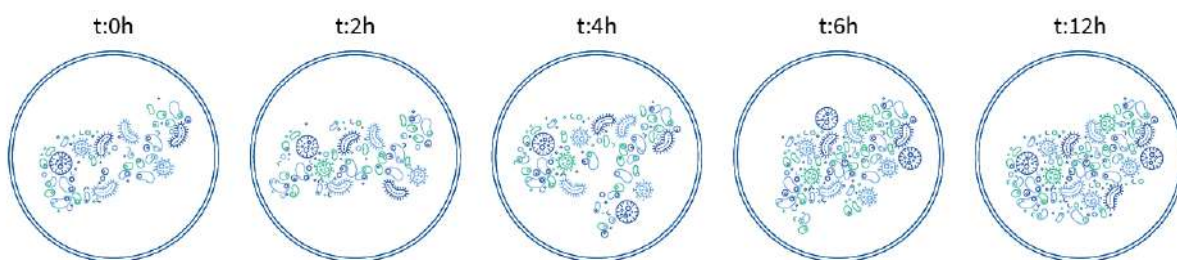
Thanks to SILVER IONS technology, infections transmitted by the handles that are touched by anyone can be stopped. Scientifically proven antimicrobial technology offers effective long-term protection against pathogenic bacteria, fungi, mold, odors and viruses up to 99.99% (ISO 22196:2011), minimizing the risk of infection. The silver ions on the handle destroy the cell membrane of the microbes and prevent their cellular respiration and reproduction.

The microbes stop dividing and they die.

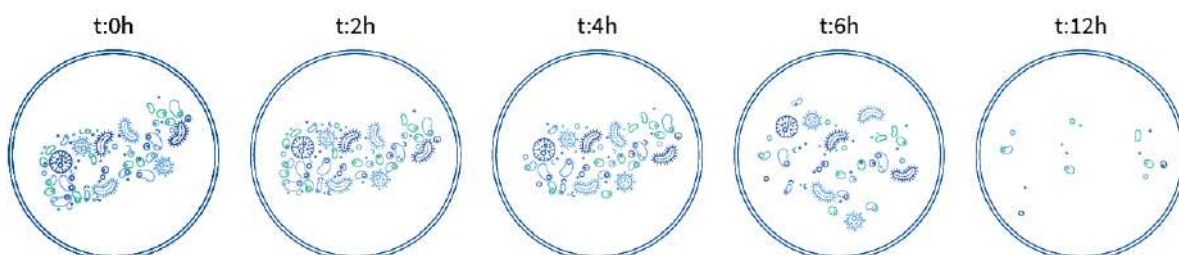


The controlled release mechanism of silver ions allows to ensure the characteristics for a long time, even after multiple wash cycles resulting in guaranteed efficiency.

STANDARD shutters - Cultivation Test



Shutter with SILVER IONS - Cultivation Test





Antimicrobial Clean Room Door

Antimicrobial Clean Room door with handle from antimicrobial copper.



- Cold storage and special doors fully constructed of stainless steel. Benefits of opting for stainless steel doors:
- **Resistance to corrosion** - stainless steel may be used as prime material in products made for use in moisture, direct contact with water. Inox Doors are made of stainless steel SS304 and are extremely resistant to fats, acids, alkalis, chlorine solutions and other compounds that are widely used in food industry.
- **Hygiene** - stains are easily removed from stainless steel that is unaffected by corrosive substances. It is recommended for use in specific areas, for example kitchens, food processing facilities, cold storages, etc.
- **Appearance** - clear, glossy surface ensures an unique style. Aesthetics can be also get enhanced by stainless steel surface finishes with circular decorative design on all the cold storage and special doors.
- **Durability** - because of its properties, stainless steel has infinite lifetime compared with conventional materials. Therefore, despite higher cost, within a long-term time-frame in highly acid environments (dairy and meat processing), inox storage doors are often the cheapest solution.
- **Environmentally friendly** - stainless steel waste is recyclable.

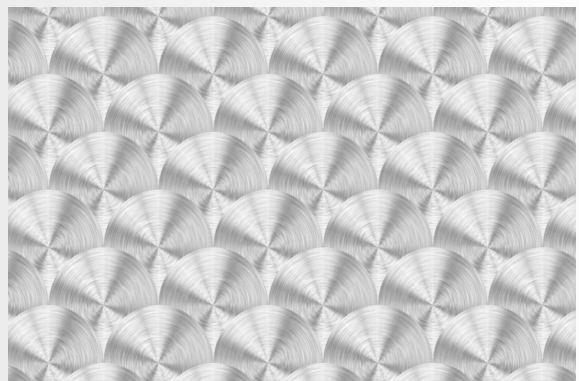


Sliding door from stainless steel
with circular design



Smooth Stainless Steel Surface

Stainless Steel Surface with Circular Design





Hook rail passage for meat transfer for cold storage and swing doors

The height of the opening of the upper door section for the passage of the rail is set from the movement bar and is usually from 2000 to 2600 mm.

The sliding driver is made of stainless steel like the system of movement, also stainless steel, so that the transfer of meat is not interrupted. The wicket is covered by two curved gaskets.





Our products are constructed in our modern facilities in Kryoneri Industrial Area, Athens, in compliance with German DIN standards of Berlin Technical University & HACCP specifications.

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