



PROJECT

**Cleaner and Fresher Air.  
Enhance the dining  
experience.**

CLIENT

Italy\_restaurant

MARKET

Italy

APPLICATION

Restaurants

RANGE

PAC Systems, nanoe™ or nanoe™ X

The ideal dining experience requires delicious food, great service, and a comfortable environment – which of course includes clean air. Clean air is always an important element where eating is involved, since food will always be exposed to air before partaking. Customers should be able to enjoy their meals in comfort, without worrying about contaminants in the air. This is why Ristorante Giapponese Okiddo chose Panasonic air conditioners with nanoe™ X technology to have better air quality.



## Serve quality food in a quality environment.

When your business depends on preparing and serving food, keeping the establishment as sanitary as possible is a priority. Everything should be kept clean, from the cookware to the tableware, and from the cutting board to the serving tray. But you must also remember the element that touches everything – the air. You cannot see the minute contaminants that may be in the air – viruses, bacteria, molds or fungi – but you have to protect against them. Fortunately, air conditioners with nanoe™ X technology are designed to inhibit these sorts of air contaminants. Clean and comfortable spaces are important for diners, but quality environments are just as appreciated by chefs and staff. Clean air is a comfort.



## Cleaner spaces for pleasant dining.

Panasonic technology creates a cleaner and more comfortable environment by literally using water to clean the air. nanoe™ X electrifies hydroxyl (OH) radicals in microscopic water droplets that inhibit a wide range of air contaminants. The result is cleaner, fresher, safer air – a concern that will undoubtedly grow stronger in the future. Providing for the safety and security of the customer are essential ingredients for a satisfying dining experience.

## Quality air enhances hospital comfort

When you run a restaurant you know that the quality of the air is just as important as the quality of the food and the quality of the service. Although it is an intangible, somehow everything seems better when the air is fresh, and the setting is comfortable. Air conditioners with nanoe™ X promote fresher air by inhibiting various air contaminants. Fresh air is not on the menu, it's on the house.

CHEN XI XI  
Owner



## Solutions & Technology Applied

Ristorante Giappone Okiddo installed Panasonic adaptive ducted units, which offer flexible installation and exceptional noise-level performance. An improved proprietary casing design achieves a smoother air flow for lower operating noise, compared to conventional models. It is also equipped with nanoe™ X to inhibit various pollutants for a pleasant dining environment.

Panasonic nanoe™ X technology offers the benefits of hydroxyl radicals (also known as OH radicals) contained in water and has the capacity to inhibit bacteria, viruses, and other pollutants as well as deodorize odors. The nano-sized particles of nanoe™ X allow for deep penetration into soft furnishings like fabric, sofas, and carpets. nanoe™ technology is proven to effectively inhibit more than 99%\* of novel coronavirus.

### Products installed:

Indoor Units

S-1014PF3E: 2 Units

Outdoor Units

U-140PZH3E5: 2 Units

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\*nanoe™ device inhibits activity of adhered novel coronavirus (SARS-CoV-2) by over 99% in 3 hours (1)Testing organization: Osaka Prefecture University (2)Test subject: Adhered novel coronavirus (SARS-CoV-2) (3)Test volume: 45L enclosed box (350×350×400mm) (4)Test result: Inhibited over 99% in 3 hours

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The applicable products and solutions may differ in markets.  
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