

Humidity for a better life



Humidity Control for the Hospitality Industry

Hotels, Restaurants, Casinos, and Health & Fitness Clubs

Humidification, Dehumidification
and Evaporative Cooling





The right level of relative humidity in a hotel room improves the well-being and comfort of your guests. Relative humidity between 40 and 60% RH creates comfortable air quality which results in customer retention.



To ensure maximum relaxation in spas and wellness centers your treatment areas as well as waiting areas need precise humidity control.

Why Humidify for the Hospitality Industry?

Ensuring indoor spaces within the hospitality industry are healthy and comfortable for guests will aid in providing a positive experience, leaving guests satisfied ensuring repeat business.

Proper humidification and indoor humidity levels (40-60% RH) in spaces such as hotels, fitness centers, and restaurants have been scientifically proven to improve the health and comfort of not only your guests but your employees too.

- Reduces airborne bacteria, viruses, and fungi emission rates
- Weighs down biological aerosols, so that they can be disinfected and wiped off surfaces
- Improves quality of sleep for your guests
- Minimizes discomfort from dry and irritated skin
- Alleviates eye discomfort, sore throats, and voice issues
- Eliminates painful electrostatic discharges
- Reduces employee absenteeism and improves concentration
- Improves customer satisfaction, while providing an ROI for building owners

“Do you know the feeling of waking up in a hotel room, with a scratchy throat or dry eyes? Or on the contrary, have you ever entered a hotel room that had a musty odor that you could not explain? If you did, you are not alone. **50% of all negative hotel reviews are related to the room climate.**”

- Source: arve.swiss.com -

Humidity for Health & Wellness

Water makes up about 60% of the human body. Maintaining this level of moisture is crucial to our health and well-being as nearly every major system in our body relies on water to function properly. As we go about our day, moisture is lost to the environment through breathing, perspiration, urination, and evaporation. While it's important to drink enough water, the moisture content of the air around us plays a more significant role in our body's hydration than first meets the eye.



Optimum humidity is essential for indoor pools to avoid condensation on walls, and corrosion issues to ensure a healthy enjoyable environment.



In the hospitality industry, humidity control is essential to preserving and protecting hardwood flooring, wood furniture, moldings, trim, textiles, and artwork.

When humidity levels are low, the air must compensate by pulling moisture from any source it can find. We typically notice this as chapped lips, dry eyes, and itchy skin, but there's more going on beneath the surface. Numerous studies have proven that humidity levels below 40% RH lead to a reduction in the mucous layers that protect us from infection and also impair our body's ability to regenerate damaged tissue (Kudo 2019).

Mucus membranes lining the nose and respiratory tract prevent viruses and infections from entering the body, while also sufficiently humidifying the air you breathe before it reaches the lungs. When humidity levels drop in the fall and winter months, many people experience a dry, itchy throat and even nosebleeds. This is the result of too much moisture being drawn from these mucus membranes. They become less capable of trapping and filtering out illness-causing bacteria and viruses as moisture decreases and eventually, cracking will occur, providing these microbes a direct path to the bloodstream.

According to a study by Rainer in 2010, 45% RH is optimal for mucus membrane functionality. This is just one of the major reasons why the flu is so prevalent during the fall and winter months.

Humidity for Preservation

Humidity control is also important in the preservation of articles. Much time and expense are put into creating the perfect environment within the hospitality industry so it is equally as important to protect those items.

Humidity control is essential to preserving and protecting hardwood flooring, wood furniture, moldings, trim, textiles, and artwork.

Don't forget about wine cellars and storage areas. If the humidity of a wine storage area is too low it can affect the permeability of the cork negatively impacting the flavor and quality of the wine.

Did you know that low air humidity below 40% RH acts as a conduit for viruses and airborne bacteria to disperse and travel around indoor environments? This results in higher infection rates for your guests and employees.

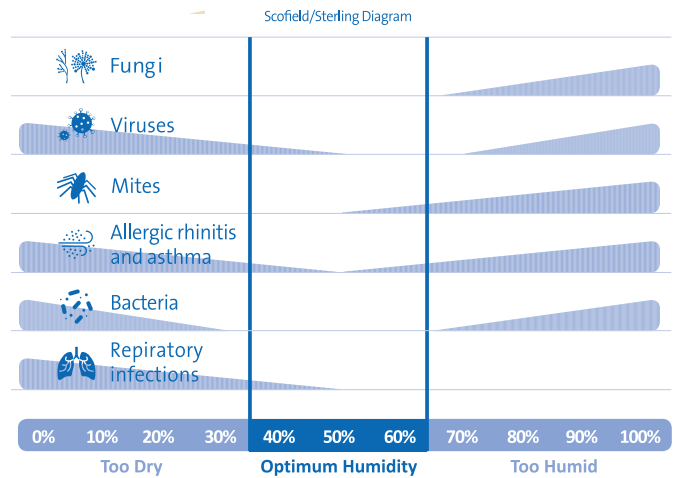
Indoor humidity levels of 40-60% RH for the hospitality industry are beneficial for the health and wellness of guests and employees.



Sterling Chart

The Sterling Chart illustrates how relative humidity affects health and well-being and shows that the optimal air humidity level for humans is between 40 to 60% RH.

This optimal humidity zone minimizes risks to human health from biological contaminants and pathogens.



Where Our Products Are Used in the Hospitality Industry

Our humidification, dehumidification, and evaporative cooling products can be used in a wide variety of hospitality applications including:

- Hotels
- Resorts
- Bed & Breakfast
- Restaurants
- Wineries
- Cruise Ships
- Fitness Centers
- Hot Yoga Studios
- Swimming Pools
- Saunas/Steam Baths
- Massage Centers
- Day Spas
- Beauty Salons
- Ski Lodges
- Convention Centers
- Casinos

About Condair

Condair Group, founded in 1948 and based in Switzerland, is the global leader in humidification, dehumidification and evaporative cooling. Supported by science, we engineer individual, holistic solutions that customers can trust through the entire lifecycle. With optimal humidity, we increase productivity and create healthier built environments.

Condair Group has production sites in Europe, North America and China, its own sales and service organizations in 22 countries, and representatives in 50 locations worldwide. You can rely on our comprehensive portfolio of innovative technologies for air humidification, dehumidification and evaporative cooling for the entire lifecycle of each product.