

Case Study

Client: Evermega Cuisine, VIP Private Dining Room

What guests don't see can still shape their dining experience...At Evermega Cuisine, even subtle odours in a VIP private dining room weren't left to chance. Here's how our discreet, silent air quality solution helped elevate comfort—without chemicals, fragrances, or disruption to service.

The Challenge:

In fine dining environments, guest experience extends beyond cuisine and service to include ambience and air quality. In Evermega's VIP private dining room, even subtle residual odours from previous courses or ambient sources had the potential to affect aroma perception and overall dining comfort—particularly for repeat seatings and private events.

Evermega sought a discreet, silent, and non-intrusive odour control solution that would preserve the refined atmosphere of the space without the use of fragrances, chemicals, or ozone.

Our Solution:

PurAire installed a MiniPro-2 bipolar ionisation unit in the VIP dining room. The compact, wall-mounted system was selected for its:

- Silent operation, ideal for private dining
- Discreet form factor that blends into premium interiors
- Continuous odour-neutralisation capability
- Chemical-free, fragrance-free air treatment



MiniPro-2

The MiniPro-2 operates continuously in the background, reducing airborne odour-causing compounds while maintaining a neutral, fresh indoor environment.

The Results:

Following installation, Evermega achieved:

- Noticeably fresher air quality between seatings
- Reduced residual food and ambient odours
- Enhanced comfort and sensory clarity for VIP guests
- Improved consistency of the private dining experience



The solution required no changes to service operations and minimal ongoing maintenance, allowing staff to remain focused on delivering exceptional hospitality.

Why PurAire

Evermega selected PurAire for its proven track record in hospitality, healthcare, and commercial environments, where quiet, reliable, and discreet air quality solutions are essential. The MiniPro-2 aligns with the restaurant's commitment to detail, guest comfort, and premium standards.

PurAire systems are trusted across Singapore and the region to support high-end restaurants, hotels, and VIP spaces where indoor air quality directly impacts guest perception.