

THE INFLUENCE OF THE INDUSTRIAL MICROCLIMATE ON THE HUMAN ORGANISM

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ABSTRACT

The parameters of atmospheric air, which determine the climatic conditions in manufacturing plants, are the main properties. One of the main goals of this article is to ensure uninterrupted operation of the human body in summer and winter without any stress at industrial enterprises operating in the republic. At present, there is clear evidence that a sharp change in the parameters of atmospheric air leads to a decrease in human labor activity and a decrease in labor efficiency.

KEYWORDS: *Temperate Climate, Temperature, Air Pressure, Air Velocity, Metabolism, Relative Humidity, Heating, Cooling.*

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