

sterilAir[®]
UVC Disinfection

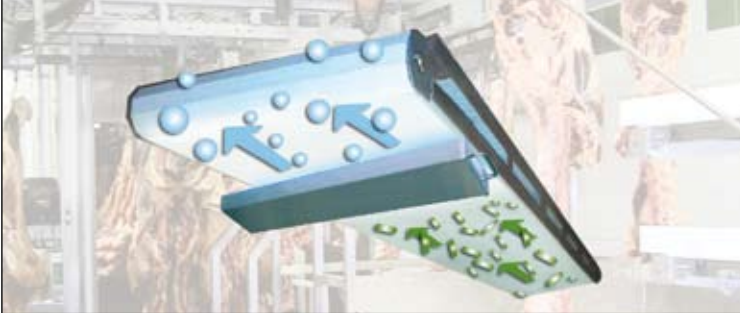
Food Processing and Production



**For better hygienically performance
in the food industry**



Surface Disinfection



Conveyor belts, work spaces

On surfaces, UVC systems prevent an increase in micro organisms over the course of the working day, and hence smear infection of the products. sterilAir® components ensure consistently hygienic surfaces.

On meat-cutting belts, bacteria are killed off directly after application, throughout the entire working day.

Without any chemistry the contact-free disinfection attends continuously the production process and ensures a stable quality.

The System

sterilAir® T2002-IP stainless-steel belt sterilizer with 76 W for meat-cutting belts and transport belts with assembly drawer. Splinter protection and position switch. Different systems are available for the different belt widths.



- For bakeries, dairies and the meat industry
- For transport dollies, conveyor belts and knives
- For meat cutting belts

Compartment Air Disinfection



Ripening and storage rooms

High-value products such as salami, ham and cheese are stored in ageing rooms for days. These rooms provide the ideal climatic conditions for a multitude of harmful micro organisms. Moulds in particular make for high hygiene expenditure, and in the worst case for high losses.

UVC air disinfection ensures a consistently low concentration of spores in the air. Depending on the circumstances, the disinfection components can be incorporated in the air stream of the air conditioning if possible. More easy is the choice of independent UVC circulating-air disinfectors. A quick retrofit and the possibility of alternating use in different rooms are the advantages here.

The System

sterilAir® UVR2250-4 stainless-steel recirculated air unit with 232 W and 450 m³/h volume flow works with four UVC tubes. The unit is hung from two anchorage points on the ceiling of the room. The UVR-2250-4 comes with stainless-steel sight protection, aluminium reflector, electronic ballast and high-quality fan.



- In ageing rooms and cooling rooms
- In production and packing rooms
- In cold stores and high-bay warehouses

Round-the-Clock Disinfection – even during Production



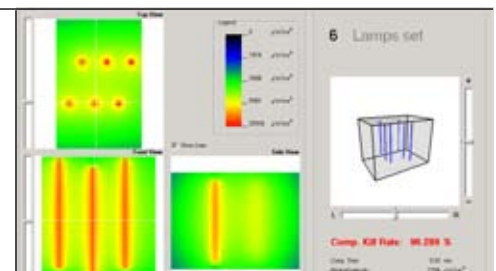
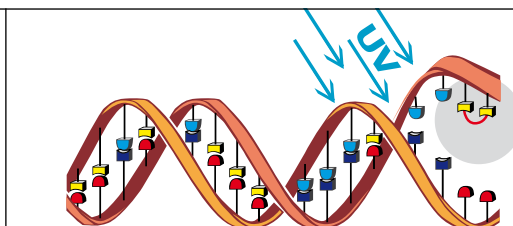
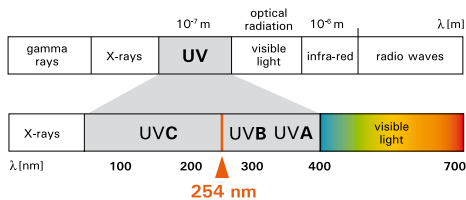
Obvious advantages:

- Combats bacteria, yeasts, viruses and mould
- Germs cannot build up resistance
- No chemicals and no residues
- Can be retrofitted in existing air-conditioning and production systems
- Easy installation, variety of uses
- Shockproof to HACCP and IFS standard
- Over 12,000 hours service life of tubes in continuous operation
- Low energy costs due to specific electronic ballast

UVC rays cover the biggest part of the UV field and have a strong germ reducing (bactericidal) effect.

UVC_{254nm} destroys specifically the genes (DNA) of micro organisms and thus deactivates bacteria, yeasts and fungi.

For the design of the UVC-air treatment device an own developed software is used.



Hygienically Packaging

The System

The T2000 series Surface Lamp for uniform disinfection of wide films and surfaces. The inverse arrangement of the lamp renders the system impact-proof, and generates an intense indirect radiation field.



- On conveyor belts, transport belts, transport boxes
- For yoghurt containers, milk jugs, plastic bowls
- On deep-drawing dies, plastic-film welding units, filling plants
- For crown corks, corks, screw tops, films



Transport and packaging

The road to sealed packaging awaiting dispatch is often a long one, and must be trodden with care – although it is simplicity itself to disinfect belts, boxes and packaging. Whether located under the transport belt or behind the transport-box washing unit, UVC disinfection permanently reduces germ counts.

sterilAir® offers TEFLON®-coated and thus shatter protected UV-lamps compliant with IFS and HACCP standards. Our range also includes watertight submersible lamps and with drop-in slot and also systems with protection against unwarranted removal.

UVC disinfection eliminates germs before your product is damaged.

Building-Services Engineering and Air Conditioning

The Module

sterilAir® ES 2036duo- and duo-flex-type ventilator-duct modules can be fitted in existing ventilation ducts. The installation of a special UVC chamber of increased volume as well as the use of reflectors increases the efficiency of the system.

An analysis program determines the optimal number of modules, the size of the chamber and arrangement of the tubes with reference to the project.



- As an installation kit in existing air-conditioning and ventilation ducts
- As a disinfection chamber for high-volume flow
- On cooling registers, evaporators and air-conditioning units



Climatised, supply air, drying and cooling rooms

The risks of air contaminated with bacteria are numerous, and depend on the type of air ducting and supply. Microorganisms may be brought in via the outside air, or multiply in the production area, but are effectively combatted by easily fitted UVC modules in the central air supply.

In addition, UVC lamps increases the lifespan of expensive filters. Depending on circumstances, UVC modules are inserted in the air ducts of the central air conditioning, or decentralized air-recirculation units.

In cooling registers and evaporators, germicidal lamps prevent bacterial contamination of the cooling rips.

Perfect UVC Disinfection

To safeguard the high quality of your products



Consistently high quality and long durability determine customer trust in a brand.

In the food industry, optimal industrial hygiene is crucial for this. Because of microorganisms in the air, on work surfaces and in packaging materials, even the cleanest foodstuffs become contaminated with bacteria during production. Legislators are introducing tougher checks, but are more and more limiting the permitted ways of meeting these requirements.

UVC disinfection in food production means round-the-clock hygiene. The UVC treatment of air and surfaces destroys bacteria before they colonize your products, and ensures consistent quality over the whole working day.

sterilAir[®] enables you to take residual-free measures against bacteria right where they arise.

Use natural UVC energy for the quality of your products and the trust of your customers.

Airflow Disinfection Systems

Modular systems for use in the ventilation duct:
Depending on temperature and airflow volume,
several modules are daisy-chained.



ES2000/flex

Rigid or flexible stainless steel system with electronic ballast for 1-2 tubes, can be modularly grouped in divers plants and ventilation ducts.
18-116 W, 150-900 mm high

EFM/D

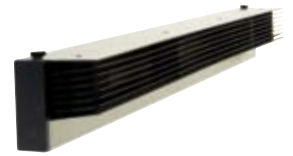
multifunctional stainless steel flange system with electronic ballast for 1-2 tubes – also for installation in tanks and all kind of air conditioning systems.
18-116 W, fitting length: 360-850 mm

UES system monitoring

Modular control concept for monitoring from 1-24 components, SPS interface, operating-hours meter and function monitoring.
300 x 300 x 150 mm

Indoor-air disinfection units

Compact, ready-made systems for decentralized air disinfection in enclosed spaces.



LSK Series

Air-recirculation units in models of 30-150 m³/h for wall-mounting in offices, sanitary facilities and laboratory rooms.
18-72 W, 500-1000 mm

UVR Series

Ceiling-mounted air-recirculation units with 36-232 W UVC output, stainless-steel housing, ventilation 450 m³/h output, for production and storage rooms.
36-232 W, 1200 x 250 mm

DB and WB Series

Open ceiling- and wall lamps for overhead installation in cold stores and storage rooms (down to -20°C).
18-58 W, 450-950 mm

WR Series

Wall-lamp series with sight-protection ribs for mounting above the line of sight (about 2.5 m high) in cold stores and warehouses.
18-58 W, 450-950 mm

Surface disinfection units

Surface disinfectors with optional mountings and controls for belt and surface disinfection.



T2002-IP Series

Meat-cutting belt disinfector with complete stainless-steel housing, splinter protection and assembly drawer in various frame sizes.
72 W, 600-800 mm wide

T2000 Series

For various processing plants, units can be modular grouped, different lengths and power ranges.

Water-disinfection devices

For operating in water tanks or as a flow reactor for ice machines, cooling baths and cooling towers.



AQT Series

Submersible lamp in various sizes for water tanks in washing plants, cooling towers, and for cooling systems.
18-58 W, 450-900 mm long, IP 68

AQD Series

Various PVC or stainless-steel flow reactors from 650 to 12,000 litres/h (projected large systems up to 100 m³/h).
18-174 W, various sizes