

UV C - Conveyor

UVC 2M11



Ultraviolet - C sterilization for food preservation

Ultraviolet (UVC Band) in the range of 254 nm disrupts the DNA of micro Organisms thus preventing them from reproducing, causing germicidal effect.

When UVC light radiation is exposing on micro organisms, the light penetrates through cell wall and disrupts the structure of their DNA molecules, prohibiting reproduction.

UVC Conveyor is perfect for sterilization of food processing applications to Extend the shelf life of the products. Packaging material also can be UVC sterilized for product shelf life.

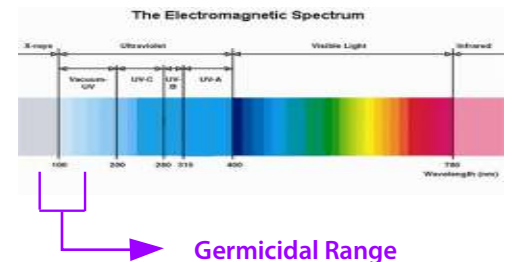
Technical Specifications	
Type	UV - C - Conveyor
Wave Length	254 nm
Power Range	500 watts
Exposure Time	3 seconds to 2 minutes
Total UV Lamps	(11x 40W) = 440 watts
Display	Alphanumeric display (Indicating working condition & Lamp function alarm)
Dimensions	(2000 x 1100 x 560) mm
Power Supply	240 V AC single phase

Features

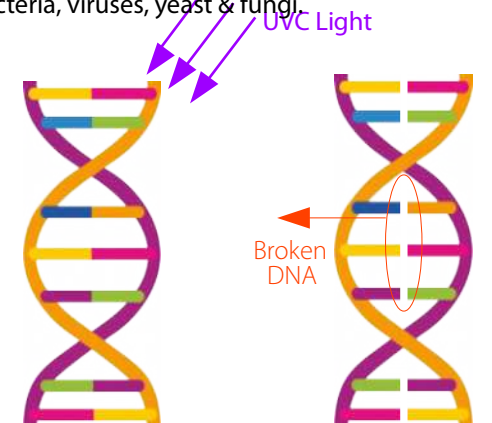
- Hygienic design.
- Variable Exposure time.
- Aluminium & stainless steel body construction.
- High quality UV lamps.
- Short-wave UV radiation.

Benefits

- Complete UV shield.
- 3 to 120 sec variable exposure.
- Low power consumption.
- 9000 hours lifespan of UV lamps.
- Best suitable for sterilization.
- Low maintenance.



UVC wavelengths between 200 to 280 nm is called germicidal range. These range are capable to inactivate micro organisms, such as bacteria, viruses, yeast & fungi.



Before UV Exposure

After UV Exposure