SURFACE Disinfection

uv-fresh®

CONVEYOR BELT UVC-IRRADIATOR

UV-CBELT

Conveyor irradiator UV-CBELT significantly reduces the risk of micro-biological contamination of the surface, packages on or around conveyor production lines.

The UV-CBELT successfully prevents:

- premature spoilage of food
- reduced food shelf life
- risk of consumer poisoning
- need for chemical disinfection of packaging materials or conveyor belt itself

uv-technik meyer gmbh
Glauburgstraße 34
63683 Ortenberg
Germany
phone +49 6041 962 80
fax +49 6041 505 77
info@uv-fresh.com
www.uv-fresh.de

EcoInnovation

Features

- UV-C amalgam lamps (253.7 nm)
- body in Stainless Steel AISI 304.
- powered by electronic ballast
- electrical cabinet IP66, S.S. AISI 304
- mains: 230 V, 50/60 Hz
- CE-mark (LVD - EMC - MD - RoHS)

Technical Data

UV-CBELT				
model	20-50	20-80	40-110	40-140
Art. No.	A008296	A00xxxx	A00xxxx	A00xxxx
light field length, mm	500	800	1300	1800
light field width, mm	200	200	400	400
number of UVC-lamps	10	10	20	20
irradiance*, W/m^2	1200	1200	1200	1200
power, W	750	1200	4000	5500
mains, V/Hz	230/50	230/50	3x400/50	3x400/50
dimensions, mm	700 x 250 x 120	1000 x 250 x 120	1500 x 450 x 160	2000 x 450 x 160
weight, kg	12	16	24	31
ambient temperature, °C	10 to 35			
cooling	convection			
control	lamps are driven by electronic ballasts placed in a stainless steel electrical cabinet.			

*measured at 20 mm from the module