

Industry: Food & Beverage

UV Pro V1000



Ventilating air disinfection unit - a system without compromises

UVpro V1000 ventilating air disinfection units are ideal for subsequent installation and reliable disinfection of any areas in the industrial food production up to 800 m³. The adjustable ventilation system allows a regulation and significant increase in the UVC dose, so that mould spores are killed in a single run. Equipped with a corrosion resistant reflector.

- adjustable ventilation system
- easy installation, also subsequently
- for production, ripening and storage rooms

A SYSTEM WITHOUT COMPROMISE

The UVpro air recirculation disinfectors have a simple design, work independently and can be mounted in every kind of room, also subsequently. This device series has been specially developed to eliminate even resistant germs and mould spores in laboratories, cold stores, production rooms and warehouses. Due to the optimized whirling technique, 99% of the bacteria are killed in a single pass at a high UV dose. For cleaning and maintenance purposes, the devices can be easily opened, even without tools.

HANG, PLUG IN, DISINFECT

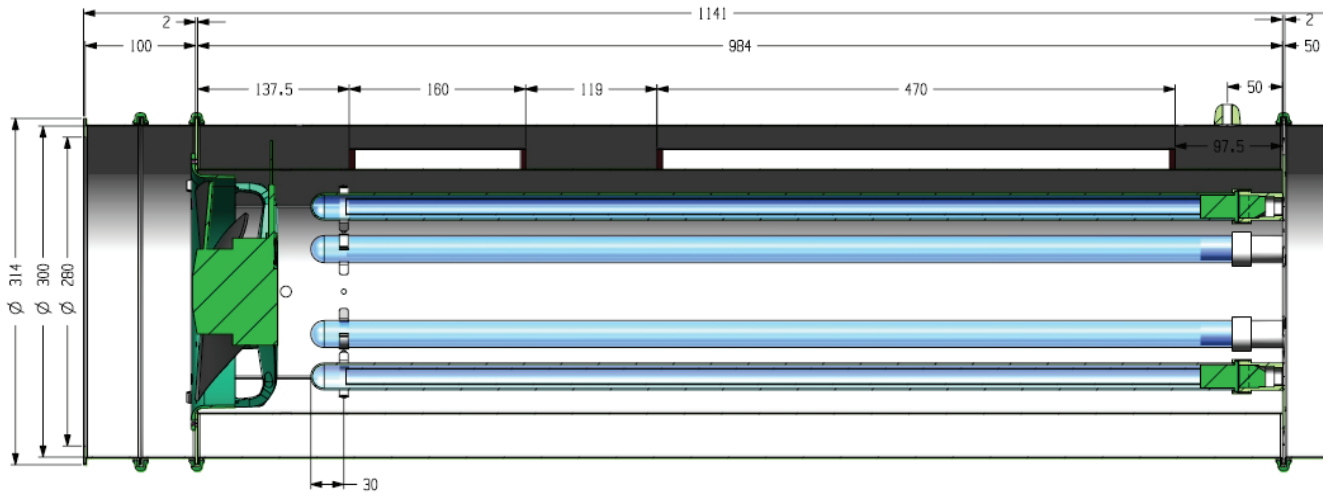
- very high UVC doses due to optimized whirling technique;
- inactivates 99% of bacteria and viruses in a single pass;
- hygienic Design prevents germ deposits made of stainless steel, equipped with non-corrosive PTFE reflector;
- suitable for damp areas and temperatures between -10 to +50°C due to special tubes;
- modular and compact for easy maintenance;
- a visual protection ensures occupational safety.

TECHNICAL SPECIFICATIONS

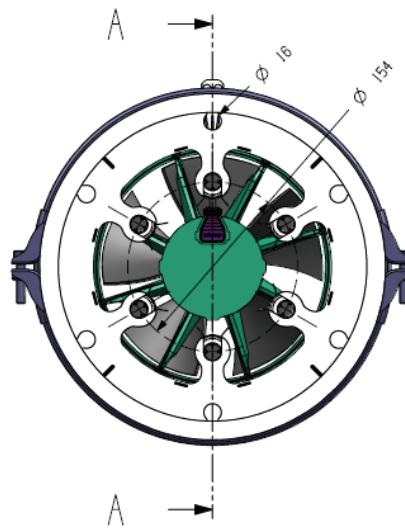
Type	UVpro V1000
In conformity with requirements	EMC, CE, IP53
Material	stainless steel: WN 1.4301 and WN 1.4305
Operating temperature [°C]	-10...+40
Input power [W]	296
Current flow [mA]	1200
Suitable UVpro tube	UVpro KT36-2/-4 (6x 41 W)
Total UVC output [W _{253,7 nm}]	84
Air volume [m ³ /h]	250 - 800 (adjustable)
Noise emission [dB]	52
Mount	2 eyelets for chain attachment
Size (L x Ø) [mm]	1150 x 314
Weight [kg]	27
Tube replacement interval [h]	12,000 (75 % $\pm 5\%$ output performance)
Life expectancy electronics	> 10 years
Supply voltage [VAC]	220...240 (50...60 Hz)
Power cable length [m]	5 (length customisable)

technical changes reserved

TECHNICAL DRAWINGS



Schnitt A-A



SCOPE OF APPLICATION

- industrial food production cold stores, warehouses and ripening rooms for production facilities and packaging machines;
- Laboratories and tasting rooms.



S P E C T R A

PROFESSIONAL UV SOLUTIONS

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