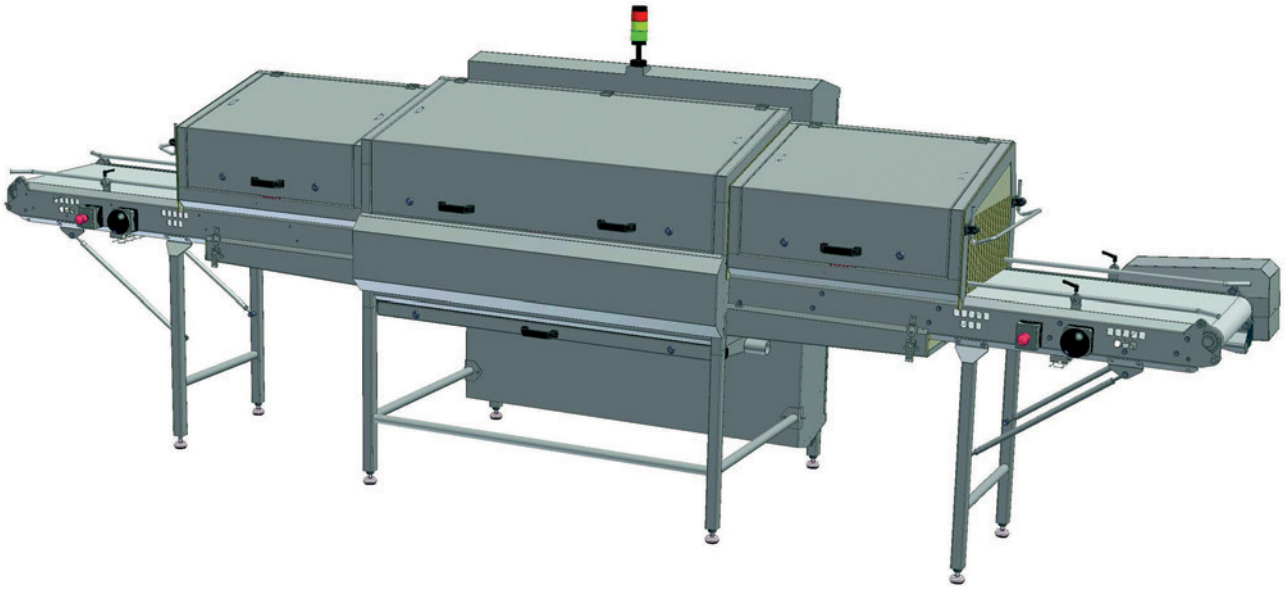


UV-C Tunnel

A continuous flow system for surface disinfection



A continuous flow system for surface disinfection in the areas of food, pharmaceuticals and medical technology

The UV-C tunnel is a high-performance disinfection system for disinfecting surfaces. The system is used for disinfection, prevents cross-contamination and keeps the germ level in the production low. With the help of highly effective UV-C radiation, up to 99.99% of micro-organisms are eliminated. Whether used as a lock for introducing goods in the high care sector or as a continuous flow system for disinfecting raw sausage before the slicing process – this system offers maximum safety in your work process.

The roller system specially developed for the device enables shadow-free disinfection from all sides. In the process, the inlet and outlet belts are permanently and continuously irradiated and therefore also disinfected throughout the work process. The UV-C technology used in this case operates residue-free and without the use of chemicals. The powerful UV-C emitters deactivate viruses, bacteria, yeast and mold within seconds.

Features

- Belt speeds from 1-11 m/min
- UVC dose > 100mJ/cm² at 5m/min
- Shutter protection/LampSafe
- High-performance UVC technology
- HMI touch display
- Simple operation, cleaning and maintenance
- Low consumption costs

Application areas

- Packaging material disinfection
- Disinfection of packaged foods
- Raw sausage disinfection
- Disinfection lock
- Shipping crate disinfection
- Product disinfection
- Raw material disinfection

