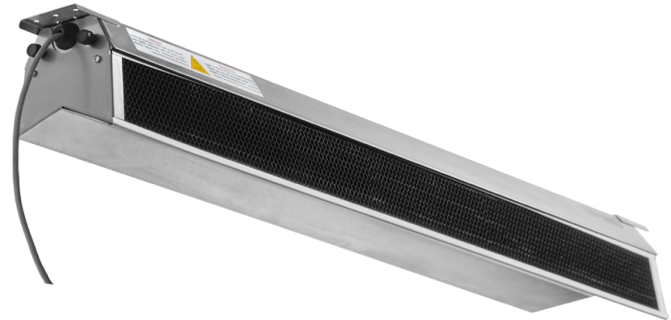


UV-REFLEX-SCB

UV-REFLEX-SCB performs a progressive action of decontamination from airborne bacteria and mold present in the air of the cold rooms, improving the conditions of preservation of products. With the use of UV-REFLEX-SCB, in particular, an improved maturation, aspect and quality of the meat is achieved. The treatment takes place by exploiting the constant forced air circulation, (due to the flow generated by the fan of the ventilation system), which pass next to the device and is decontaminated from microbes, before they enter into contact with the products inside the cold rooms.



The device does not affect the normal aging of the product, as it avoid only the growth of unwanted microorganisms, i.e. those found in the air. UV-REFLEX-SCB can stay on continuously without any problem, so it ensures a level of microbial load always under constant control without the ups and downs, typical of traditional disinfection systems. Owing to the use of the UV-C technology, it is possible to increase the shelf life of food preserved in cold rooms, without developing resistant microorganisms and without the use of chemicals, risky to employ and hard to biodegrade.

UV-C treatment is dry and cold, does not alter the organoleptic features of food and its quality, but rather, it prevents product loss due to the proliferation of bacteria and fungi and enhances the freshness, taste and appearance of food, without dehydration and weight loss. It is shown how, in the food industry, on increased level of hygiene allows a consequent and general increase of product quality. UV-REFLEX-SCB achieves the elimination (99%) of bacteria such as Bacillus, Coli, Clostridium, Legionella, Vibrio, Salmonella, Pseudomonas, Staphylococcus, etc. in just a few minutes of operation.

TABLE

UV-REFLEX	E40H-SC/B-NX	E75H-SC/B-NX
LAMP LIFETIME (hour)*	≤ 18.000	≤ 18.000
TOTAL CONSUMPTION (W)	40	75
DIMENSIONS LxSxH (mm)	530 x 118 x 120	986 x 118 x 120
WEIGHT (Kg)	2,5	4
TREATED COLD ROOM VOLUME (m ³)	30÷40	60÷90
TREATED SURFACE (m ²)	7÷10	15÷22
PROTECTION RATING	IP 55	
REPLACEMENT LAMP	n°1 CHS-40WH	n°1 CHS-90WH

* continuous operation

Installation instructions

Install the device at the ceiling, in position almost central and parallel to the air flow generated by the heat exchanger. The assembly of one or more devices must be carried out so as to distribute them uniformly in the cold room (avoid the hidden areas, such as the corners; all the indoor air must be treated). The final absolute result of the disinfection will be correlated to the higher or lower value of the microbial load in the environment outside the cold room.

For installation, use the two supplied stainless steel brackets, anchoring them to the ceiling with screw anchors (08 ÷ 010 mm). After inserting the screw anchors to the ceiling, you must screw the device to the brackets (by supplied stainless steel screws M4x10), before fixing them to the ceiling. In the case of a very high ceiling, you can tie a chain to the UV device (not supplied) to attach the brackets to the ceiling.

TECHNICAL DRAWINGS

