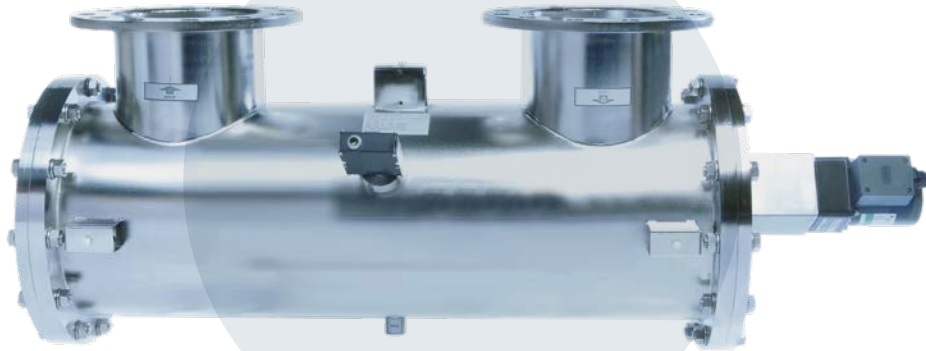


We UVCare...

Application Optimized UV for Food & Beverage



PURELINE D PH



UV treatment for food and beverage

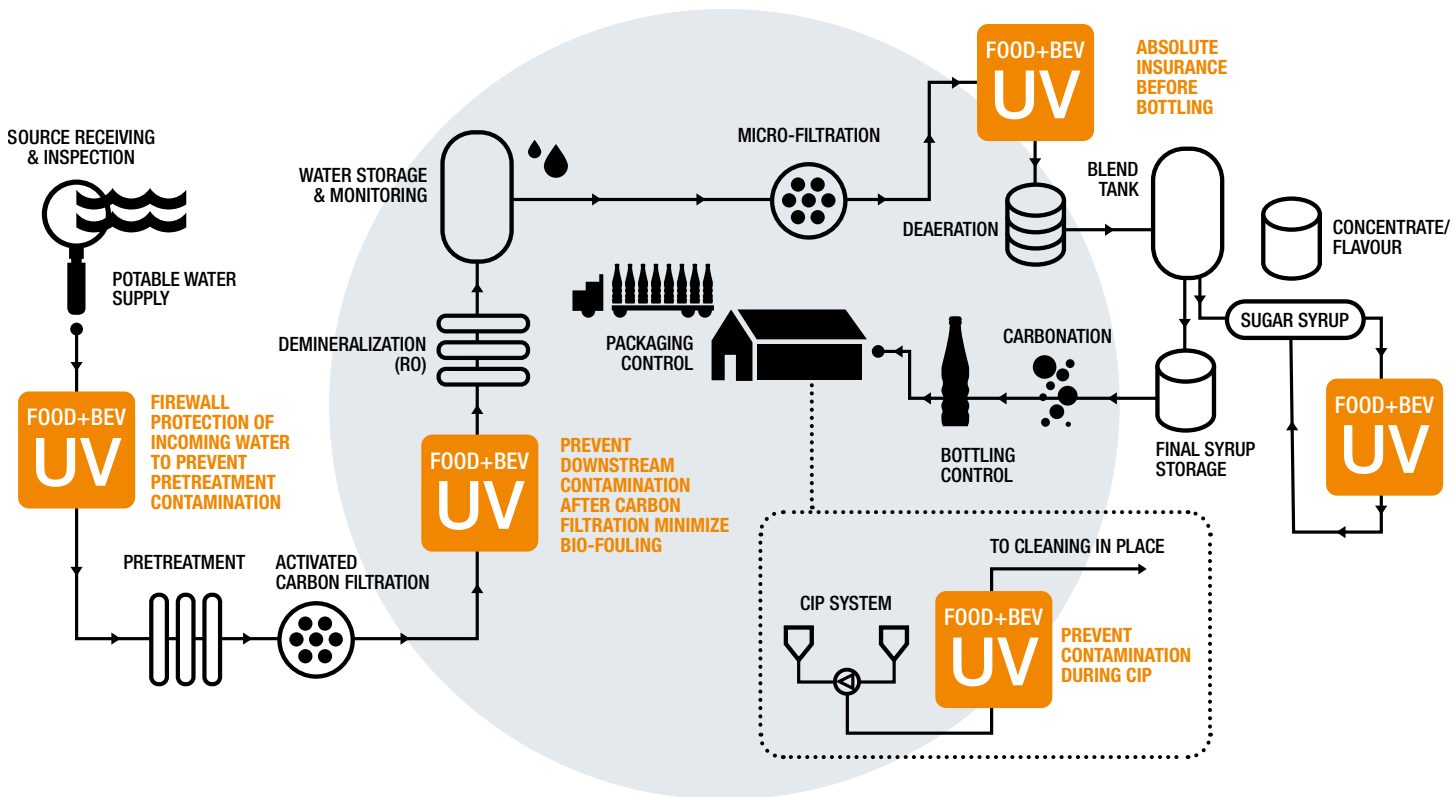
Our PureLine D PH systems are aimed specifically at providing UV disinfection for product and process waters used in the food and beverage industry. By using a UV system you will disinfect the water, eliminate harmful micro-organisms, reduce the bio-burden, protect against bio-fouling, lead to fewer CIP/SIP cycles and lower operating costs. Each system comes with a UV monitor to measure the germicidal output of the UV system and make it easy to monitor and log performance.

berson

hanovia

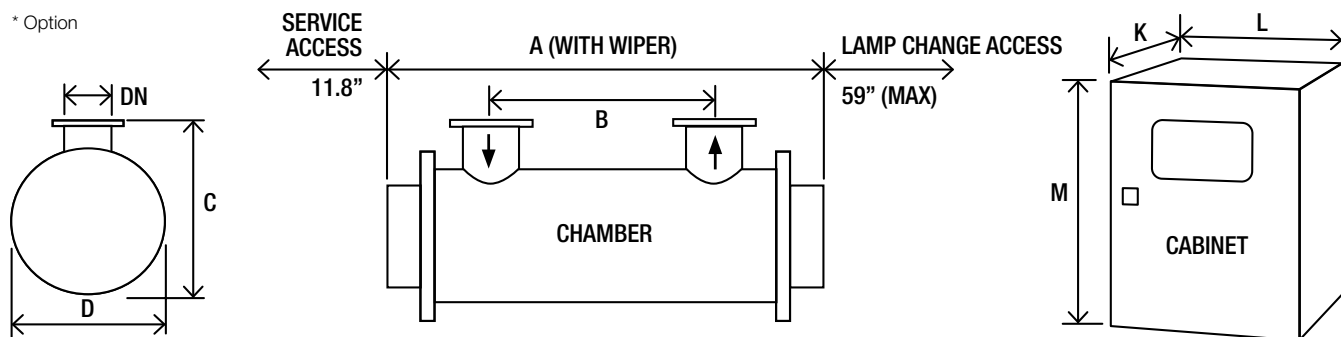
aquionics

Potential locations of the PureLine D PH™



| KEY FEATURES | WHAT IT GIVES YOU | BENEFITS FOR YOU |
|---|---|---|
| INTELLIGENCE | | |
| UV intensity monitor measuring germicidal wavelengths | Continuous verification of performance with in-built low intensity alarm | Easy to monitor and log system performance |
| OPTIMIZATION | | |
| UV water disinfection | Protect your process waters from microbiological contamination including chlorine resistant <i>Cryptosporidium</i> and <i>Giardia</i> | Does not affect taste and colour of final product |
| Designed for the food and beverage industry | FDA-approved materials used for all wetted parts | No chemicals |
| | *Chamber with tri-clamp connections and < 0.38 µm internal finish | Industry compliant materials |
| | *Automatic wiper (quartz cleaning) | Sanitary design |
| | | Self cleaning |
| INTEGRATION | | |
| Compact design | Can be fitted to skids | Easy integration |
| | Can be retrofitted to existing process | |

* Option



| Model Number | Maximum Power (kW) | UVT (%) | Dimensions (inches) | | | | | | | | Approx weight (lbs) | |
|-----------------------|--------------------|---------|---------------------|------|------|------|----|----|------|------|---------------------|-----------------|
| | | | A | B | C | D | DN | K* | L | M** | Chamber (Empty) | Control Cabinet |
| PureLine D PH 0070 | 1.6 | 64 | 33.5 | 11.8 | 10.5 | 7.2 | 2 | 13 | 29.5 | 33.5 | 99 | 187 |
| PureLine D PH 0080 | 2.7 | 91 | 51.2 | 28 | 12.6 | 9.4 | 3 | 13 | 29.5 | 33.5 | 110 | 187 |
| PureLine D PH 0083 | 2.7 | 91 | 51.2 | 28 | 12.6 | 9.4 | 4 | 13 | 29.5 | 33.5 | 110 | 187 |
| PureLine D PH 0100 | 4.4 | 81 | 51.2 | 28 | 12.6 | 9.4 | 5 | 13 | 29.5 | 33.5 | 110 | 187 |
| PureLine D PH 0209 | 4.4 | 90 | 51.2 | 26 | 16.5 | 11.4 | 6 | 13 | 29.5 | 33.5 | 143 | 187 |
| PureLine D PH 0240 | 5.8 | 84 | 51.2 | 26 | 16.5 | 11.4 | 6 | 13 | 35.4 | 43.3 | 143 | 187 |
| PureLine D PH 0300 | 5.8 | 93 | 51.2 | 24 | 19.9 | 16.1 | 8 | 13 | 35.4 | 43.3 | 309 | 364 |
| PureLine D PH 0350 | 10 | 70 | 51.2 | 26 | 16.5 | 11.4 | 6 | 13 | 43.3 | 63.0 | 143 | 622 |
| PureLine D PH 0400 | 16.5 | 62 | 51.2 | 26 | 16.5 | 11.4 | 6 | 13 | 43.3 | 63.0 | 143 | 622 |
| PureLine D PH 0530 | 7.8 | 90 | 51.2 | 21.7 | 19.9 | 16.1 | 10 | 13 | 35.4 | 43.3 | 309 | 364 |
| PureLine D PH 0550 | 16.5 | 62 | 51.2 | 24 | 19.9 | 16.1 | 8 | 13 | 43.3 | 63.0 | 309 | 622 |
| PureLine D PH 0900*** | 25.2 | 62 | 51.2 | 21.7 | 19.9 | 16.1 | 8 | 13 | 35.4 | 43.3 | 309 | 364 |
| | | | | | | | | 13 | 43.3 | 63.0 | | 622 |
| PureLine D PH 0950*** | 33 | 62 | 51.2 | 24.0 | 19.9 | 16.1 | 8 | 13 | 43.3 | 63.0 | 309 | 622 |
| | | | | | | | | 13 | 43.3 | 63.0 | | 622 |

* Allow dimension L in front of cabinet for door opening and panel access.
** M dimension includes the space for the cabinet mounting brackets but you need to allow space below the cabinet for cable entry and access (minimum of 9.8").
*** System consists of two cabinets; separate dimensions K, L, M and weights are given for each cabinet.
All dimensions are approximate for clearance purposes only. We have a policy of continuous product development, exact drawings are available on request.
All specifications are subject to change without notification. Your distributor or our account manager can advise on correct sizing and specification requirements.

| UV CHAMBER | |
|----------------------------------|---|
| Material: | Stainless steel 316L / 1.4404 |
| Internal finish: | As made pipe and tube, welds as laid, electropolished and passivated |
| External finish: | Sateen polish (120 grit) electropolished and passivated |
| Process (mating) connections: | ANSI 150# |
| Drain connection: | Tri-clamp |
| End plate: | Removable end plate |
| Degree of protection: | IP65 equivalent to NEMA 4 but not for outside use |
| UV ILamp: | Medium pressure |
| Quartz sleeve: | Pure quartz (F200) |
| Number of UV lamps: | 1 (D PH 0070-0300 and 0530), 4 (D PH 0350-0550), 6 (D PH 0900), 8 (D PH 0950) |
| Expected lamp life: | 8000 hrs, 4000 hrs D PH 0240, 0300 and 0530 |
| Temperature sensor: | Yes |
| UV monitor: | Wet UV monitor (if above minimum T ₁₀) |
| Working fluid temperature: | 33.8°F to 140°F (176°C unwiped) |
| Maximum CIP temperature: | 203°C with cabinet electrically isolated |
| Hydrostatically pressure tested: | Yes |
| Chamber mounting: | Horizontal only |
| Operating pressure: | 6 bar (positive pressure only) |
| Seals: | EPDM, ADI free, EC 1935/2004, FDA 21 CFR 177.2600 approved |

| OPTIONS | |
|--|--|
| Document Support Pack | |
| Cabinet material: Stainless steel 316 | |
| Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish | |
| Wiper: Automatic (electrically driven) except D 0070 | |
| Flange options: PN16, JIS, Table 'E' and tri-clamp | |
| Chamber internal finish: <0.38 µm welds polished out, electropolished and passivated | |
| Lead length: 65.6 ft, 98.4 ft or 164 ft cabinet to chamber | |
| Maximum CIP temperature: 266°F (panel electrically isolated) | |
| Welder Document Pack for chamber construction | |
| Bleed valve: Hygienic valve with tri-clamp connection | |
| S-shaped chamber | |
| Skid mounting (not ship board or earthquake zone) | |

| OPTIONS (CONTINUED) | |
|--|--|
| Operating pressure: 10 bar | |
| Power adjustment: 4 level power switching | |
| Air vent connection: Tri-clamp | |
| Stainless steel cabinet IP upgrade: air to air heat exchangers stainless steel version IP 56, NEMA 4X, relative humidity <95% non condensing. If fitted no UL listing. See sales drawings for sizes. | |
| Aggressive water package: For 400 ppm to 20000 ppm chloride water | |
| UVShield™: Power cut-out for lamp access for D PH 0070 - 0300 and 0530 | |
| Water leak detection: Detects water leaks from quartz sleeve for D PH 0070 - 0300 | |
| Quartz sleeve: doped quartz F240 (reduces performance) | |

| CABINET (CONTROLLER PHOTON) | |
|------------------------------|--|
| Material: | Polyester coated carbon steel |
| Degree of protection: | IP54 NEMA 12 |
| Supply voltages: | D PH 0070-0083 95 V to 260 V (+/-10%) D PH 0100-0300 and 0530 190 V to 480 V (+/-10%) D PH 0350-0950 380 V to 480 V (+/-10%) 50/60 Hz |
| Operating temperature range: | 41 °F to 104°F |
| Relative humidity: | <85% non-condensing |
| Cooling fans: | Yes |
| Interconnecting cable: | 32.4 ft cabinet to chamber |

| CUSTOMER OUTPUTS | |
|-----------------------------------|---|
| 4-20 mA passive or active output: | UV intensity % or UV dose (if power stepping option) |
| VFC outputs: | System warning, lamp ready, low UV, common trip, remote reset, ELCB or water leak, system available, local or remote mode |

| CUSTOMER INPUTS | |
|-----------------------------------|------------------------------------|
| 4-20 mA passive or active output: | Flow meter |
| VFC inputs: | Remote stop/start and remote reset |

| CUSTOMER COMMUNICATIONS PORT | |
|------------------------------|--|
| None | |

| APPROVALS | |
|------------------------------|--|
| CE marked, UL listed E149108 | |



PURELINE D

Also available in our Food & Beverage product range...



PURELINE DC+DCD

Dechlorination and Chlorine
Dioxide removal



PURELINE DO

Ozone removal and
disinfection



PURELINE S

Sugar syrup disinfection



PURELINE S

Sugar syrup disinfection



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