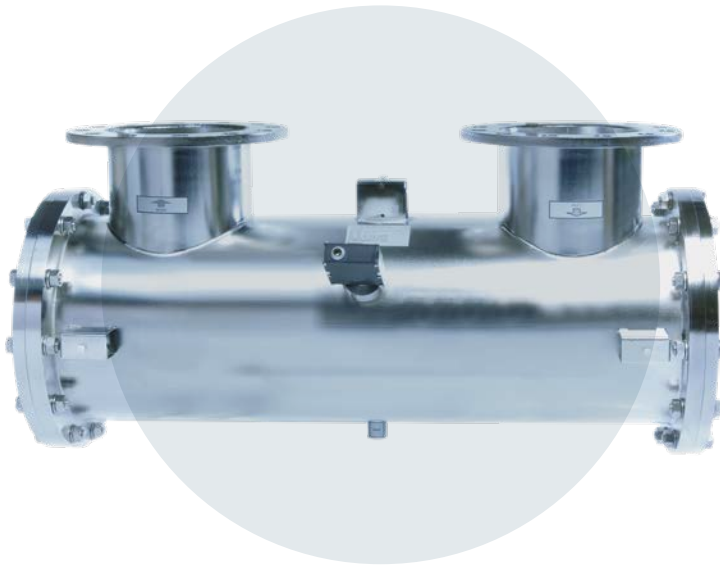


We UVCare...

Application Optimized UV for Food & Beverage



PURELINE DO PH

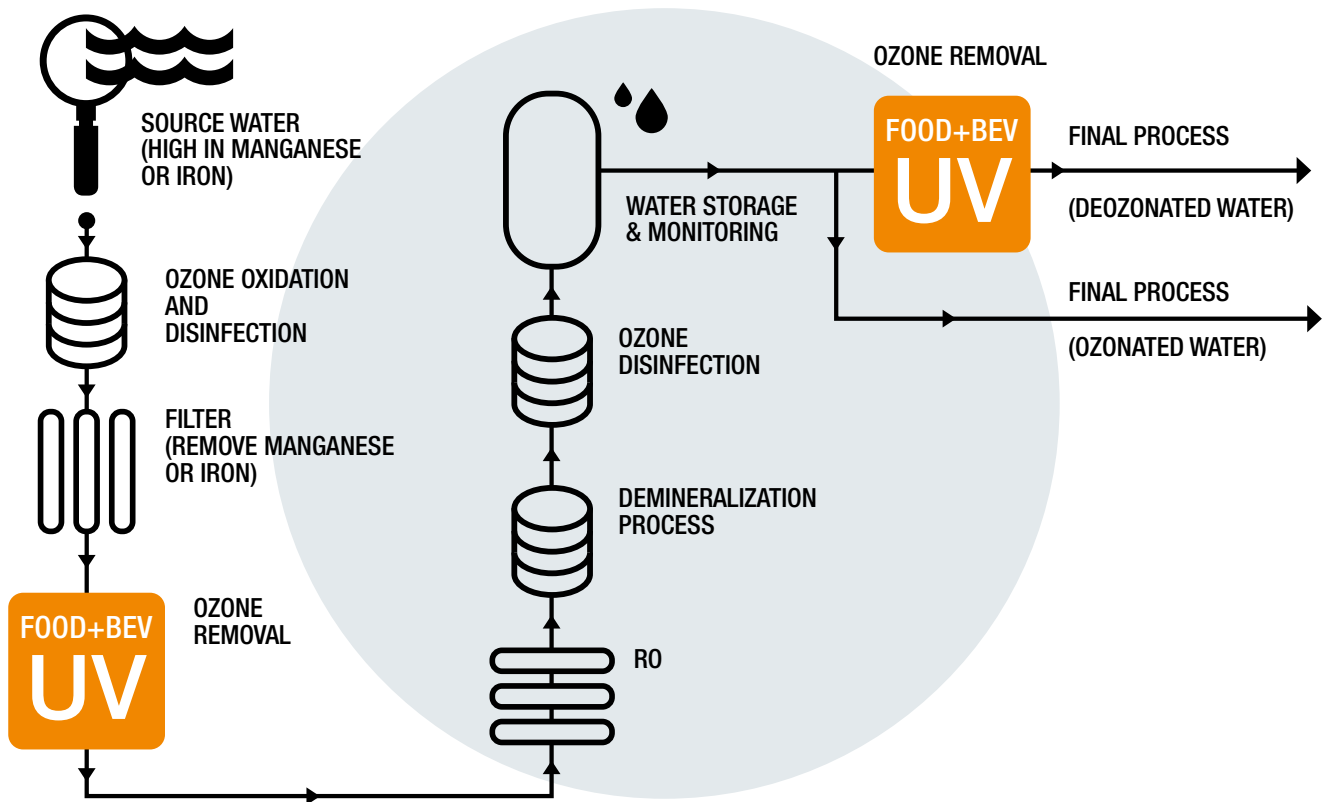


UV deozoneation for food and beverage

Our PureLine DO PH UV systems are aimed specifically at providing ozone removal and disinfection for product and process waters used in the food and beverage industry. When installed in a distribution loop the PureLine DO PH will remove residual ozone dosed into the water to maintain microbiological integrity. The UV system can be remotely controlled to turn off to allow residual ozone to disinfect the purified water loop during a SIP and then be turned on again to remove the ozone before the loop is put back into service. Each system comes with a UV monitor to measure the lamp output making it easy to monitor and log performance.

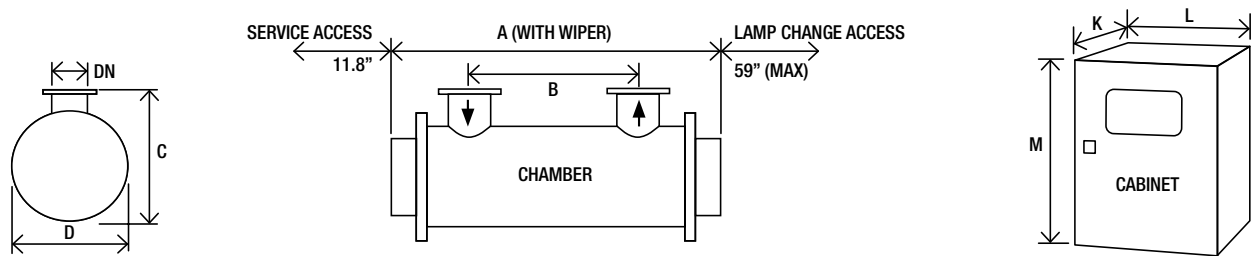


Potential locations of the PureLine DO PH™ ozone removal in food and beverage



KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU
INTELLIGENCE		
UV intensity monitor measuring UV wavelengths	Continuous verification of performance with in-built low intensity alarm	Easy to monitor and log system performance
OPTIMIZATION		
UV destruction of ozone	Optimized for ozone reduction	Proven reduction of ozone
Designed for the food and beverage industry	Flanged connections, standard internal finish	Reduced system costs where sanitary design is not critical
	FDA-approved materials used for all wetted parts	Industry compliant materials
	*Chamber with tri-clamp connections and <0.38 µm internal finish	Sanitary design
	*Automatic wiper (quartz cleaning)	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 DO PH 0027	1.6	85	33.5	9.4	12.6	9.4	3	13	29.5	33.5	99	187
PureLine DO PH 0031	2.7	91	51.2	28	12.6	9.4	3	13	29.5	33.5	110	187
PureLine DO PH 0057	4.4	81	51.2	28	12.6	9.4	4	13	29.5	33.5	110	187
PureLine DO PH 0078	4.4	90	51.2	28	16.5	11.4	4	13	29.5	33.5	143	187
PureLine DO PH 0119	5.8	84	51.2	26	16.5	11.4	6	13	35.4	43.3	143	364
PureLine DO PH 0181	5.8	93	51.2	26	19.9	16.1	6	13	35.4	43.3	309	364
PureLine DO PH 0255	7.8	90	51.2	24	19.9	16.1	8	13	35.4	43.3	309	364
PureLine DO PH 0300	16.5	62	51.2	26	16.5	11.4	6	13	43.3	63	143	622
PureLine DO PH 0350	16.5	62	51.2	24	19.9	16.1	8	13	43.3	63	143	622
PureLine DO PH 0400***	25.2	62	51.2	21.7	19.9	16.1	10	13	35.4	43.3	309	364
								13	43.3	63		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").

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:	StSt 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 lamp:	Medium pressure
Quartz sleeve:	Pure quartz (F200)
Number of UV lamps:	1 (DO PH 0027-0181 and 0255), 4 (DO PH 0300-0350), 6 (DO PH 0400)
Expected lamp life:	8000 hours, 4000 hours DO PH 0119 and 0181 and 0255
Temperature sensor:	Yes
UV monitor:	Wet UV monitor (down to min UVT)
Working fluid temp:	33.8°F to 140°F (176°F unwiped)
Maximum CIP temperature:	203°F 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)	
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	

OPTIONS (CONTINUED)	
Skid mounting	
Operating pressure: 10 bar	
Air vent connection: Tri-clamp blanked off	
Stainless steel cabinet IP upgrade: air to air heat exchangers stainless steel 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 (except for DO PH 0300 to 0400)	
Water leak detection: Detects water leaks from quartz sleeve (except for DO PH 0300 to 0400)	
Quartz sleeve: doped quartz F240 (reduces performance)	

CABINET (CONTROLLER PHOTON)	
Material:	Polyester coated carbon steel
Degree of protection:	IP54 NEMA 12
Supply voltages (nominal):	DO PH 0027-0031: 95 V to 260 V (+/-10%) DO PH 0057-0181 and 0255: 190 V to 480 V (+/-10%) DO PH 0300-0400: 380 V to 480 V (+/-10%) 50/60 Hz
Operating temp range:	41°F to 113°F
Relative humidity:	<85% non-condensing
Cooling fans:	Yes
Interconnecting cable lengths:	32.8 ft cabinet to chamber

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

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

CUSTOMER COMMUNICATIONS PORT	
None	

APPROVALS	
CE marked, UL listed E 149108	



PURELINE DO

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



PURELINE DC+DCD

Dechlorination and Chlorine
Dioxide removal



PURELINE D

Disinfection as part of a
multi barrier approach



PURELINE S

Sugar syrup disinfection



PURELINE PQ

3rd party bioassayed systems
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