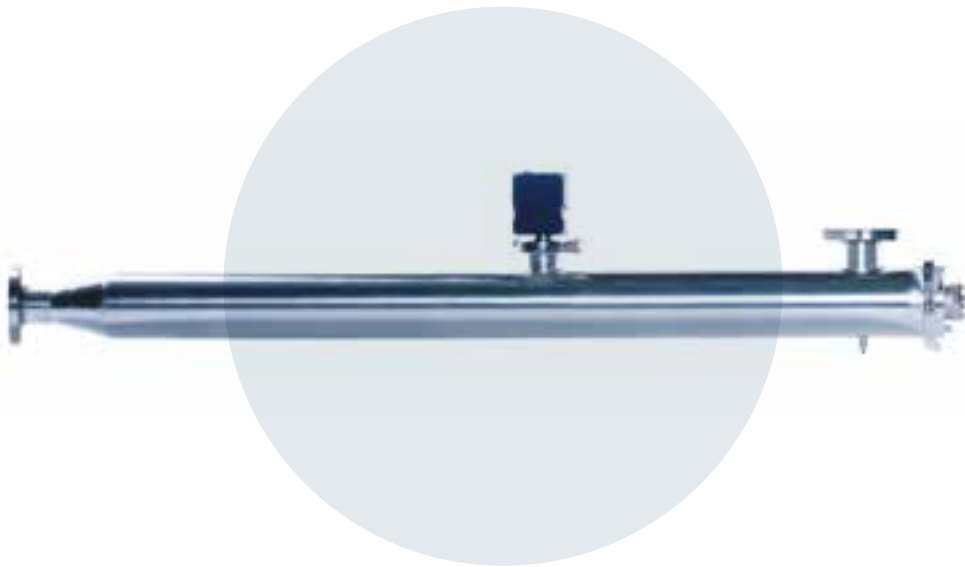


We UVCare...

Application Optimised UV for Food & Beverage



PURELINE D AF



UV treatment for food and beverage

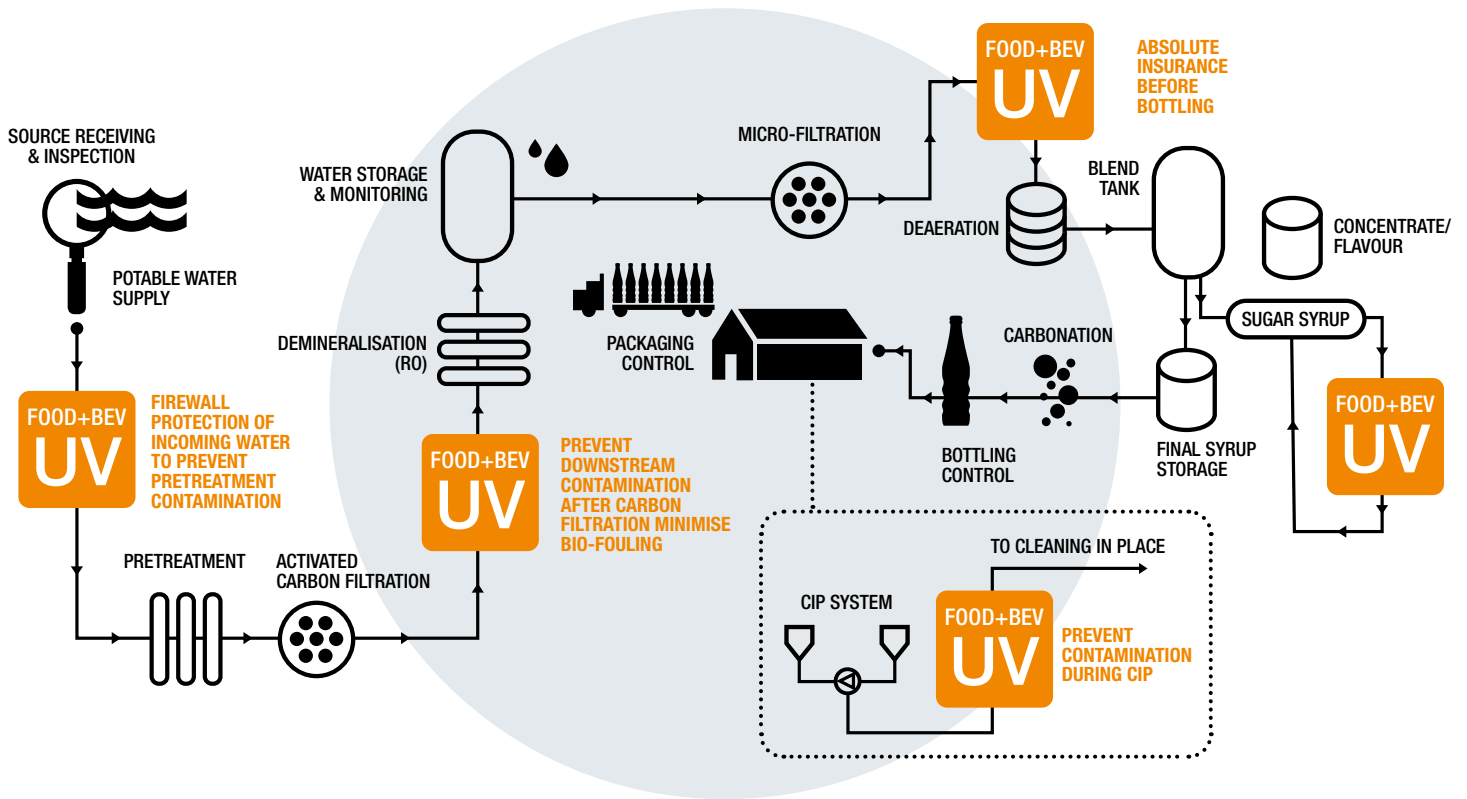
Our PureLine D AF systems are aimed specifically at providing UV disinfection for product and process waters used in the food and beverage industry. By using a UV system you will disinfect the water, eliminate harmful micro-organisms, reduce the bio-burden, protect against bio-fouling, lead to fewer 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

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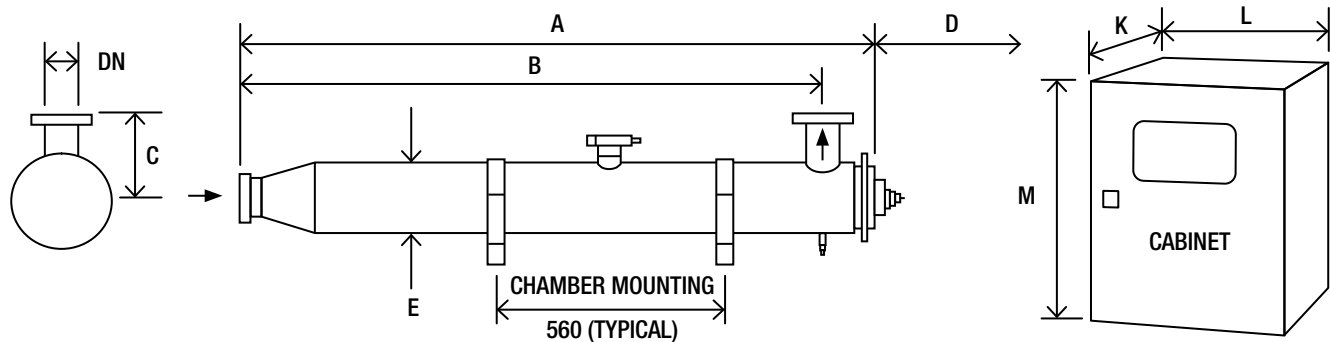
aquionics

Potential locations of the PureLine D AF™



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
OPTIMISATION		
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 No chemicals
Designed for the food and beverage industry	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 Can be retrofitted to existing process	Easy integration

* Option



		Dimensions (mm)													Approx weight (Kg)		
		Unwiped											Wiped				
Model Number	Max Power (W)	Min T ₁₀ (%)	A	B	C	D	E	DN	K*	L	M**	K*	L	M**	Chamber (Empty)	Control Cabinet (unwiped)	Control Cabinet (wiped)
PureLine D AF 0003	115	60	920	840	100	800	64	25	170	300	490	225	400	690	5	11	20
PureLine D AF 0005	115	60	1388	1273	150	1300	102	40	170	300	490	225	400	690	9	11	20
PureLine D AF 0008	165	60	1388	1273	150	1300	102	50	170	300	490	225	400	690	9	11	20
PureLine D AF 0016	345	60	1388	1273	150	1300	102	50	170	300	490	225	400	690	9	11	20
PureLine D AF 0030	345	60	1437	1300	200	1300	168	80	170	300	490	225	400	690	24	11	20
PureLine D AF 0090	600	60	1980	1825	250	1900	206	150	225	400	690	225	400	690	46	22	22

* 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 250 mm).

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:	Flange EN 1092-1 PN16
Drain connection:	Tri-clamp to ISO 2852
End plate:	Removable tri-clamp except D AF 0090 which is flanged
Degree of protection:	IP65 equivalent to NEMA 4 but not for outside use
Arc tube (lamp):	Low pressure amalgam
Arc tube enclosure:	Pure quartz (F200)
Number of arc tubes (lamps):	1
Expected lamp life:	12000 hours
Temperature sensor:	Snap stat on D AF 0090 only
UV monitor:	Wet UV monitor (if above minimum T ₁₀)
Working fluid temperature:	5°C to 40°C
Maximum CIP temperature:	130°C (D AF 0003 – D AF 0016) 95°C (D AF 0030 – D AF 0090) with cabinet electrically isolated
Hydrostatically pressure tested:	Yes to PED requirements EN 13445
Chamber mounting:	Horizontal or vertical except D AF 0090 which is horizontal only
Operating pressure:	10 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 304	
Welder Document Pack for chamber construction	

OPTIONS (CONTINUED)

Wiper: Automatic (pneumatically driven) except D AF 0003	
Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish	
Flange options: ANSI 150, JIS, Table 'E' and tri-clamp	
Chamber internal finish: Tri-clamp chamber only <0.38 µm, welds left as laid, electropolished and passivated	
Maximum CIP temperature: 130°C (D AF 0030 – D AF 0090, panel switched off)	
Skid mounting (not ship board or earthquake zone)	

CABINET (CONTROLLER ELECTRON)

Material:	Polyester coated carbon steel
Degree of protection:	IP66 / NEMA 4 except D AF 0090 which is IP54 NEMA 12
Supply voltages:	230 V (+/- 10%) 50/60 Hz
Operating temperature range:	5°C to 40°C
Relative humidity:	<95% non-condensing, expect D AF 0090 which is 85%
Cooling fans:	D AF 0090 only
Interconnecting cable lengths:	5 m

CUSTOMER OUTPUTS

4-20 mA passive outputs:	UV intensity %
VFC outputs:	Lamp ON and Low UV warning

CUSTOMER INPUTS

VFC inputs:	Remote stop/start and remote reset
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CUSTOMER COMMUNICATIONS PORT

None	
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APPROVALS

CE marked



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 PQ

3rd party bioassayed
systems for critical
disinfection or as a
pathogen barrier



PURELINE S

Sugar syrup disinfection



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