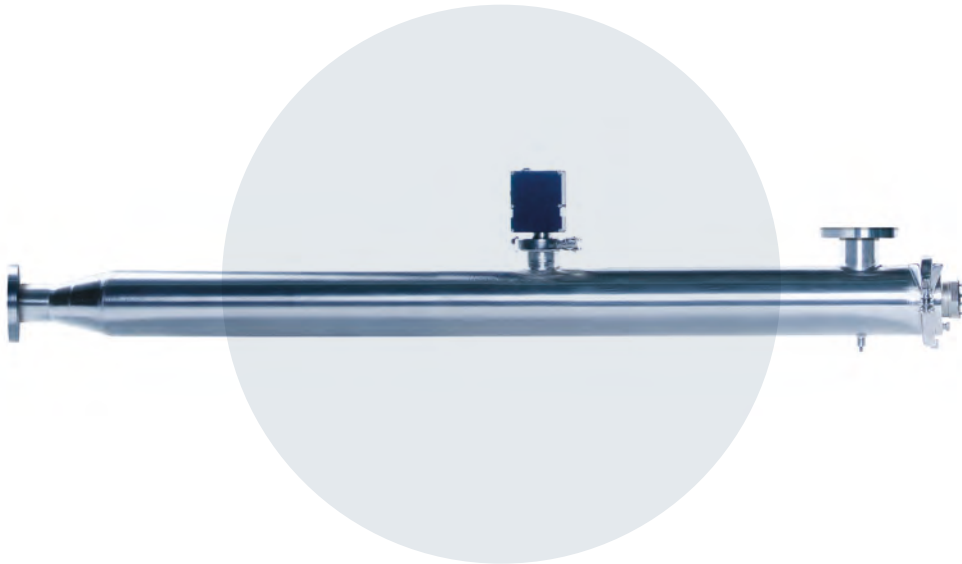


We UVCare...

Application Optimized UV for Food & Beverage



PURELINE D AF



UV treatment for food and beverage

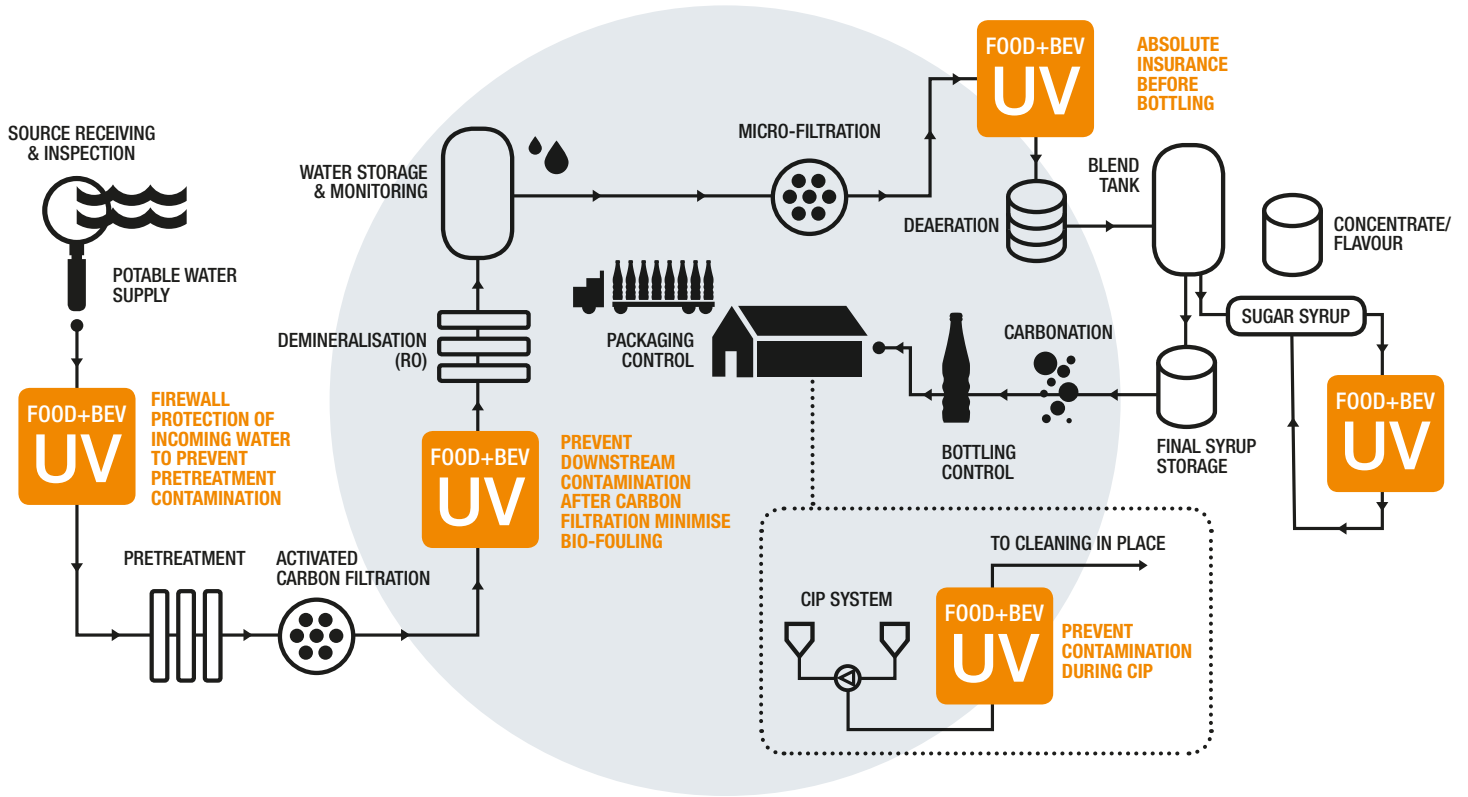
Our PureLine D AF systems are aimed specifically at providing UV disinfection for product and process waters used in the food and beverage industry. By using a UV system you will disinfect the water, eliminate harmful micro-organisms, reduce the bio-burden, protect against bio-fouling, lead to fewer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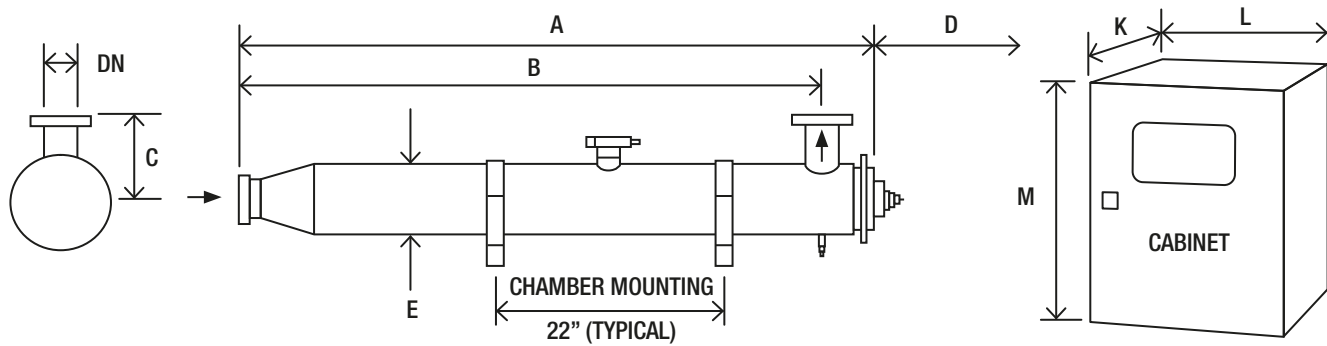
aquionics

The Operating Cycle 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
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 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 (Inches)													Approx weight (lbs)		
Model Number	Max Power (W)	Min T ₁₀ (%)	A	B	C	D	E	DN	Unwiped			Wiped			Chamber (Empty)	Control Cabinet (unwiped)	Control Cabinet (wiped)
									K*	L	M**	K*	L	M**			
PureLine D AF 0003	115	60	36.2	33	4	31.5	2.5	1	6.7	12	19.3	8.9	15.7	27.2	11	24.3	44
PureLine D AF 0005	115	60	54.6	50	6	51.2	4	1.6	6.7	12	19.3	8.9	15.7	27.2	19.8	24.3	44
PureLine D AF 0008	165	60	54.6	50	6	51.2	4	2	6.7	12	19.3	8.9	15.7	27.2	19.8	24.3	44
PureLine D AF 0016	345	60	54.6	50	6	51.2	4	2	6.7	12	19.3	8.9	15.7	27.2	19.8	24.3	44
PureLine D AF 0030	345	60	56.6	51.2	8	51.2	6.6	3.1	6.7	12	19.3	8.9	15.7	27.2	53	24.3	44
PureLine D AF 0090	600	60	78	72	9.8	74.8	8.1	6	8.9	15.7	27.2	8.9	15.7	27.2	101	48.5	48.5

* 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:	Flange EN 1092-1 PN16
Drain connection:	Tri-clamp to ISO 2037
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
Number of arc tubes (lamps):	1
Expected lamp life:	12000 hours
Temperature sensor:	On D AF 0090 only
UV monitor:	Wet UV monitor (if above minimum T ₁₀)
Working fluid temperature:	41°F to 104°F
Maximum CIP temperature:	266°F (D AF 0003 – D AF 0016) 203°F (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
Seals:	EPDM, ADI free, EC 1935/2004, FDA 21 CFR 177.2600 approved

OPTIONS

Document Support Pack
Cabinet material: Stainless steel 304 or 316 with sloping roof
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: 266°F (D AF 0030 – D AF 0090, panel switched off)
Skid mounting

CABINET

Material:	Polyester coated carbon steel
Degree of protection:	IP65 / NEMA 4 except D AF 0090 which is IP54 NEMA 12
Supply voltages:	230 V (207 V to 253 V) 50/60 Hz
Operating temperature range:	41°F to 104°F
Relative humidity:	<95% non-condensing
Cooling fans:	D AF 0090 only
Interconnecting cable lengths:	197 ft

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

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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