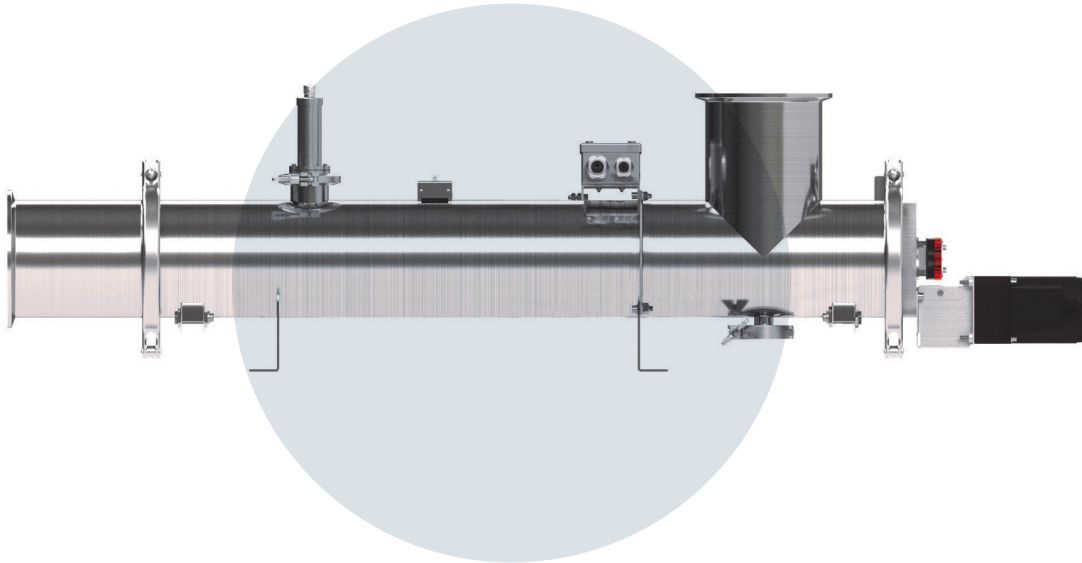


We UVCare...



PURELINE D EO H

Application Optimized UV for Food & Beverage



Optimized UV
treatment for food and
beverage

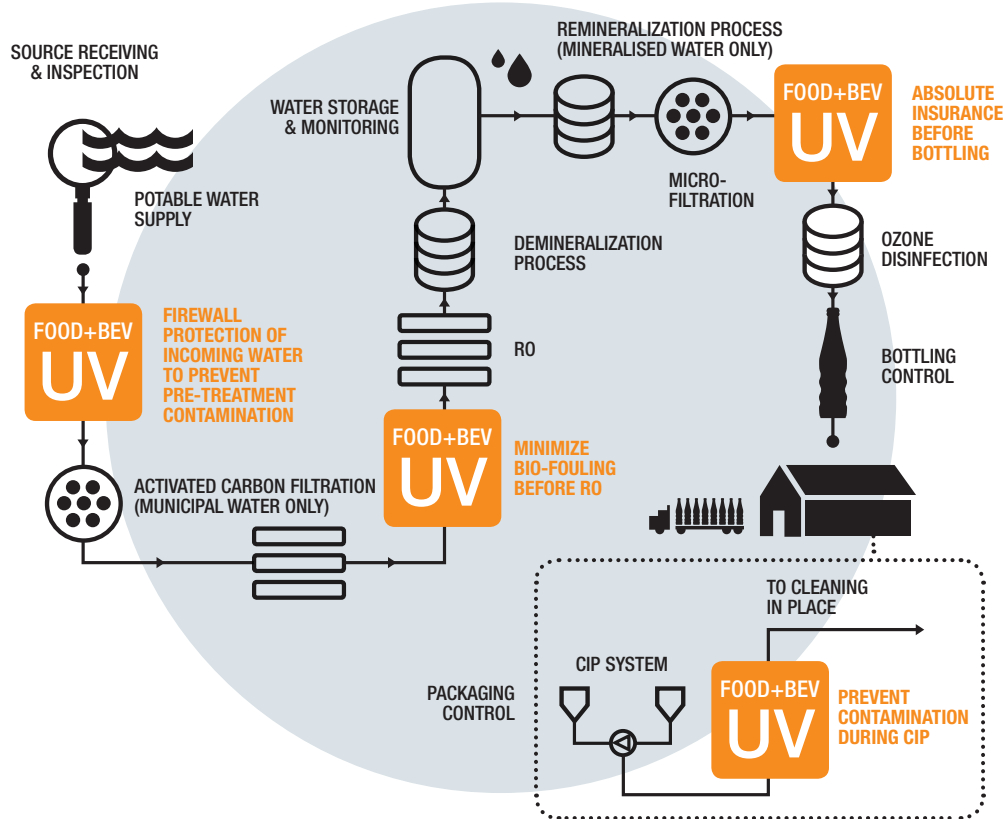
Our PureLine D EO H UV systems are optimized to deliver effective UV disinfection for product and process waters used in the food and beverage industry where sanitary design is required. The D EO H integrates an innovative single medium pressure lamp chamber design with sensors and intelligent control technology to automatically deliver optimum disinfection performance with high operational efficiency. The D EO H will eliminate harmful microorganisms, reduce the bio-burden, protect against bio-fouling, lead to fewer CIP / SIP cycles and lower operating costs. Each system comes with a certified dry UV sensor that measures the germicidal output of the UV system and a UV dose read out makes it easy to monitor and log performance. In addition to all these features our PureLine D EO H models are Hygienic units designed for use after the generation package in the storage and distribution system. These units also incorporate Triclamp fitting, a crevice free design and have a 0.38 micron electro polished internal finish.

berson

hanovia

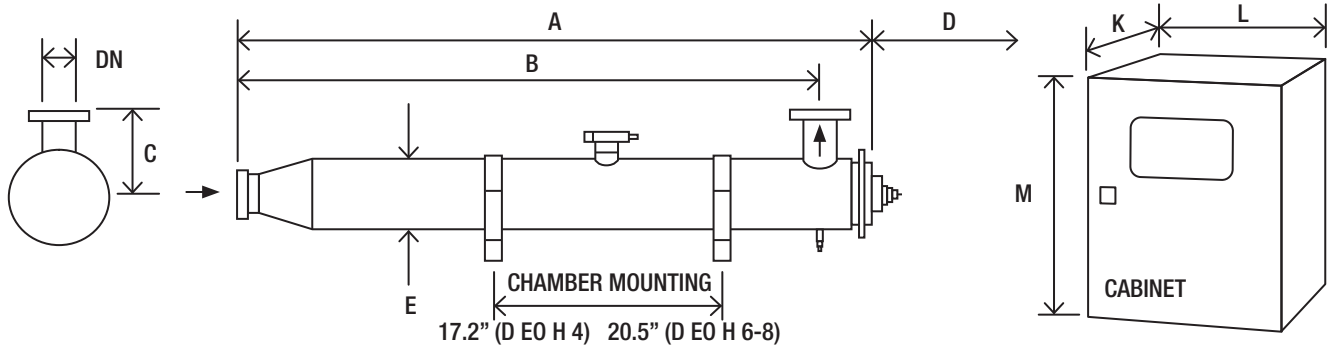
aquionics

PureLine PQ D EO H™ bottled water processing line



KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU
INTELLIGENCE		
UV sensor	Continuous verification of performance with in-built low UV dose alarm	Easy to monitor and log system performance
UVGuard™ on UV sensor window	Protects against UV exposure when checking a UV duty sensor with a reference sensor while the system is operating	Ability to safely audit the UV performance without interrupting production
Flow and UV transmittance (UVT) meter inputs	Stepless adjustment of lamp power based on real time operating conditions	Optimized use of energy, saving operating costs
OPTIMIZATION		
Single medium pressure lamp	Provides germicidal wavelengths to disinfect your product or process water	Does not affect taste and colour of final product
		No chemicals
		Protects pre-treatment equipment and RO filters from bio-fouling reducing CIP frequency and downtime
	High treatment capacity with a single lamp	Compact footprint and reduced operating cost
Innovative chamber design	Maximizes the water's exposure to UV light	Reduces energy costs
Designed specifically for the food and beverage industry where sanitary design is required	Chamber has tri-clamp connections, <math><0.8 \mu\text{m}</math> internal finish electropolished and pasivated	Industry compliance, reduced risk of microbiological contamination
	FDA and EC approved seals	
	*Automatic wiper	Self cleaning to maintain performance
INTEGRATION		
Designed for your process	*Skid mountable	Easy to install
	*UVShield™ power cut-out for lamp access	Enhanced operator safety when changing a lamp
	*Water leak detection	Increased product safety
	RS 485 Industrial Ethernet	Easy integration to SCADA or plant control systems

* Option



			Dimensions (inches)													Approx weight (lbs)				
			Chamber								Control Cabinet (fan cooled)		Control Cabinet (with A/C)			Chamber	Control Cabinet			
Model	Max Power (kW)	Min T ₁₀ (%)	A	B	C	D	E	DN	K*	L	M**	K*	L	M**	Empty	Fan cooled	with A/C			
			Starting		Unwiped		Wiped													
PureLine D EO H 4	4.5	80	39.7	48.5	32.7	13.2	34.3	5.1	3.9	15.7	31.5	50.8	15.7	41.4	50.8	66.1	211.6	264.6		
PureLine D EO H 6	6.8	80	47.7	56.5	39.7	8.7	41.9	6.0	5.9	15.7	31.5	50.8	15.7	41.4	50.8	97.0	211.6	264.6		
PureLine D EO H 8	6.8	80	50.7	60.6	40.7	11.8	45.2	8.1	7.9	15.7	31.5	50.8	15.7	41.4	50.8	143.3	211.6	264.6		

* 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:	Tube, welds as laid, <0.8 µm Ra electropolished and passivated
External finish:	BS EN 10088-2 or 10088-3, 1J or 2J and ASTM No. 4
Process (mating) connections:	Tri-clamp DIN 32676 SER A
Drain connection:	Tri-clamp blanked off
End plate:	Removable end plate
Degree of protection:	IP65 equivalent to NEMA 4 but not for outside use
Arc tube (lamp):	Medium pressure
Arc tube enclosure:	Pure quartz
Number of arc tubes (lamps):	1
Expected lamp life:	9000 hours
Temperature sensor:	Yes
UV sensor:	Calibrated DVGW compliant dry sensor with UVGuard™ sensor window
Working fluid temperature:	32°F to 140°F (176°F unwiped)
Maximum CIP temperature:	203°F lamp off and CIP request acknowledged
Hydrostatically pressure tested:	Yes to PED requirements EN 13445
Chamber mounting:	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	
Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish	
Wiper: Automatic (electrically driven)	
Flange options: ANSI 150, EN 1092-1 PN16, JIS, Table 'E'	
Chamber internal finish: <0.6 µm Ra or <0.38 µm Ra, welds polished out, electropolished and passivated	
Operating pressure: 16 bar	
Lead length: 65.6 ft and 95 ft	
Max CIP temp: 266°F lamp turned off and CIP request acknowledged	
Welder Document Pack for chamber construction	
Bleed valve: Hygienic valve with tri-clamp connection	
Skid mounting	
Vent valve: Manual valve hygienic design	
UVShield™: Power cut-out for lamp access	

OPTIONS (CONTINUED)	
Water leak detection: Detects water leaking from the UV lamp enclosure	
Arc tube enclosure: Doped quartz	
In field UV reference sensor kit	

CABINET (FAN COOLED)	
Material:	Polyester coated carbon steel
Degree of protection:	IP55 / NEMA 12
Supply voltages:	400 V to 480 V, 50/60 Hz
Operating temp range:	41°F to 104°F
Relative humidity:	<85% non-condensing
Cooling fans:	Yes

CABINET (WITH A/C)	
Material:	Stainless steel 304
Degree of protection:	IP66 / NEMA 4X
Supply voltages:	400 V to 480 V, 50/60 Hz
Operating temp range:	41°F to 122°F (UL 40°C)
Relative humidity:	<95% non-condensing
Cooling fans:	No

CABINET (GENERAL)	
Ballast power adjustment:	Stepless variable power (30 to 100% of maximum ballast rating)
Interconnecting cable:	132.8 ft cabinet to chamber

CUSTOMER OUTPUTS	
4-20 mA passive outputs:	UV RED dose, UV intensity and chamber temperature
VFC outputs:	Lamp ready (enable flow), system running, common warning, common trip, low dose warning, water leak detected, system in remote, OK to CIP

CUSTOMER INPUTS	
4-20 mA active or passive inputs:	Flow meter and transmittance meter
VFC inputs:	Remote stop/start, remote reset, remote CIP request, reduce power
24 V dc pulsed inputs:	Start and stop

CUSTOMER COMMUNICATIONS PORT	
RS 485:	Industrial Ethernet

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



www.weuvcare.com

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