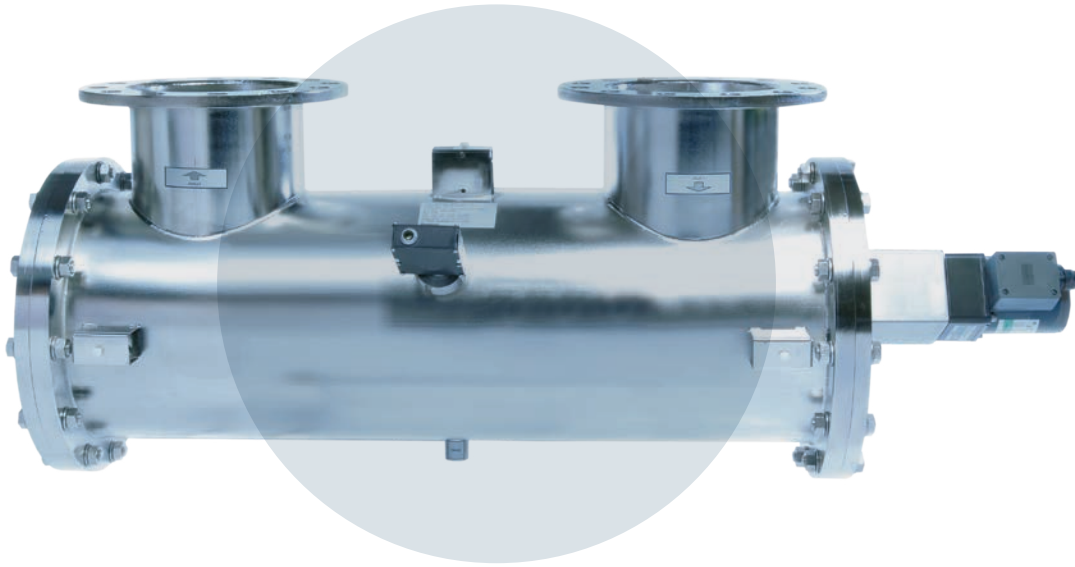


We UVCare...



PURELINE DCD PH

Application Optimized UV for Food & Beverage



UV chlorine dioxide removal for food and beverage

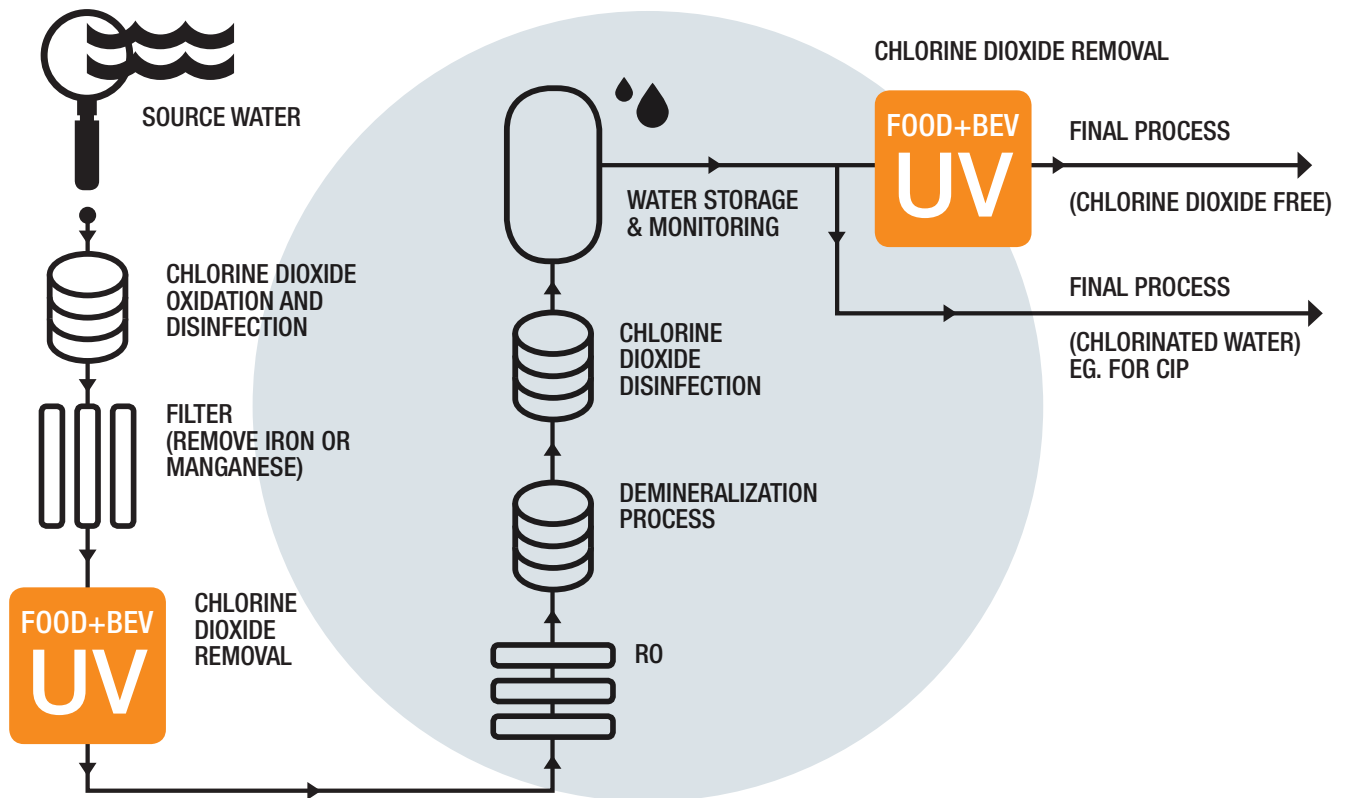
Our PureLine DCD PH UV systems deliver guaranteed high UV doses for effective chlorine dioxide removal and disinfection for the food and beverage industries. By using UV to remove chlorine dioxide we protect RO membranes from both residual chlorine dioxide and bio-fouling. UV chlorine dioxide removal provides distinct advantages over traditional technologies such as Activated Carbon Filtration (ACF) or Ferrous Salt dosing. These proven chlorine dioxide removal methods are prone to microbial contamination and require significantly more operator involvement and plant room space than UV, leading to higher lifetime costs.

berson

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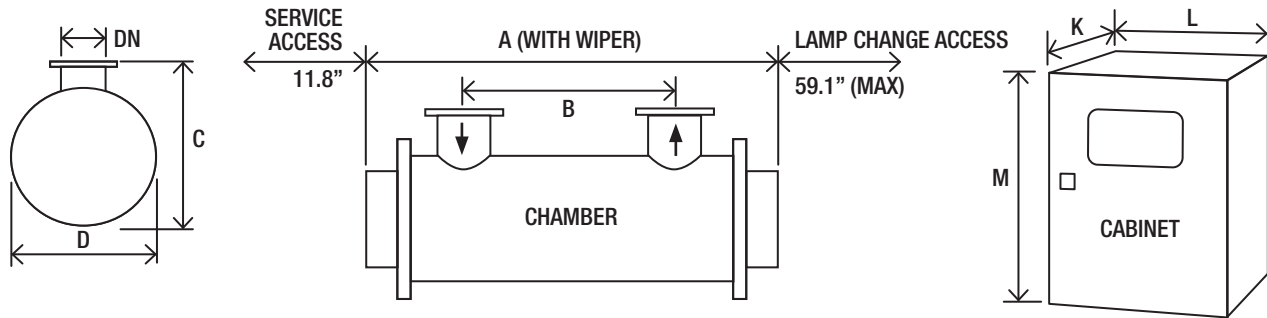
aquionics

The Operating Cycle of the PureLine DCD PH™



KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU
INTELLIGENCE		
UV intensity monitor	Continuous verification of performance with in-built low intensity alarm	Easy to monitor and log system performance
OPTIMIZATION		
Medium pressure lamp	Provides high intensity UV light at 200 to 400 nm wavelengths ideal for the destruction of chlorine dioxide (ClO ₂ and OCl ⁻)	Prolongs the life of RO equipment by removing chlorine dioxide
	Chemical free reduction of chlorine dioxide	No risk of contamination or running out of chemical
	Unlike ACF does not require backwashing or media replacement	Saves on water and maintenance costs
	Provides high intensity germicidal wavelengths to disinfect the water	Prolongs the life of RO equipment compared to ACF by reducing the bio-burden
Designed for the food and beverage industry	FDA-approved materials used for all wetted parts	Industry compliant materials
	*Chamber with <0.38 µm internal surface finish and tri-clamp connections	Sanitary design
	*Automatic wiper (quartz cleaning)	Self cleaning to maintain performance
INTEGRATION		
Compact design	Can be fitted to skids	Easy integration
	Can be retrofitted to existing process	
Robust design	Maximum of 2 service visits annually	Easy to maintain compared to ACF and Ferrous salt dosing

*Option



			Dimensions (inches)								Approx weight ((lbs)		
			Chamber					Cab.	Cabinet (fan cooled)		Chamber	Cabinet	
Model Number	Maximum Power (kW)	Min T ₁₀ (%)	A	B	C	D	DN	No.***	K*	L	M**	Empty	Fan cooled
PureLine DCD PH 20	4.2	85	51.2	26.5	12.6	9.4	3.9	1	13.0	29.5	33.5	110.2	187.4
PureLine DCD PH 30	4.2	90	51.2	26.5	16.5	11.4	5.9	1	13.0	29.5	33.5	143.3	187.4
PureLine DCD PH 40	5.8	85	51.2	26.5	16.5	11.4	5.9	1	13.0	35.4	43.3	143.3	363.8
PureLine DCD PH 50	16.5	65	51.2	26.5	16.5	11.4	5.9	1	13.0	43.3	63.0	143.3	621.7
PureLine DCD PH 60	25.2	65	51.2	26.5	19.9	16.1	9.8	1 CC	13.0	35.4	43.3	308.6	363.8
								1 PC	13.0	43.3	63.0		621.7

* 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").
 *** CC: Control Cabinet, PC: Power 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:	Flange EN 1092-1 PN16
Drain connection:	Tri-clamp to ISO 2037
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 (DCD PH 20-40), 4 (DCD PH 50), 6 (DCD PH 60)
Expected lamp life:	8000 hours, 4000 hours DCD PH 40
Temperature sensor:	Yes
UV monitor:	Wet UV monitor (if above minimum T10)
Working fluid temperature:	41°F to 140°F (176°F unwiped)
Maximum CIP temperature:	203°F with cabinet electrically isolated
Hydrostatically pressure tested:	Yes to PED requirements EN 13445
Chamber mounting:	Horizontal only
Operating pressure:	6 bar
Seals:	EPDM, ADI free, EC 1935/2004, FDA 21 CFR 177.2600 approved

OPTIONS	
Document Support Pack	
Cabinet material: Stainless steel 304	
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, 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 164.0 ft cabinet to chamber	
Maximum CIP temperature: 266°F (panel switched off)	
Welder Document Pack for chamber construction	
Bleed valve: Hygienic valve with tri-clamp connection	

OPTIONS (CONTINUED)	
Skid mounting	
Operating pressure: 10 bar	
Vent valve: Manual valve hygienic design	
Cabinet IP rating: Carbon steel air to air heat exchangers IP 66, NEMA 4 or stainless steel version IP 66, NEMA 4X. If fitted no UL listing	
Aggressive water package: For 400 ppm to 20000 ppm chloride water	
UVShield™: Power cut-out for lamp access (except DC PH 320 to 500)	
Water leak detection: Detects water leaks from quartz sleeve	
Arc tube enclosure: Doped quartz	

CABINET	
Material:	Polyester coated carbon steel
Degree of protection:	IP54 NEMA 12
Supply voltages (nominal):	DCD PH 20-40 190 V to 480 V DCD PH 50-60 380 V to 480 V 50/60 Hz (voltage tolerance ± 10% of nominal)
Operating temperature range:	41°F to 104°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 outputs:	Remote stop/start and remote reset

CUSTOMER COMMUNICATIONS PORT	
None	

APPROVALS	
CE marked	



PURELINE DC+DCD

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



PURELINE D

Disinfection as part of a multi barrier approach



PURELINE DO

Ozone removal and disinfection



PURELINE S

Sugar syrup disinfection



PURELINE PQ

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



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