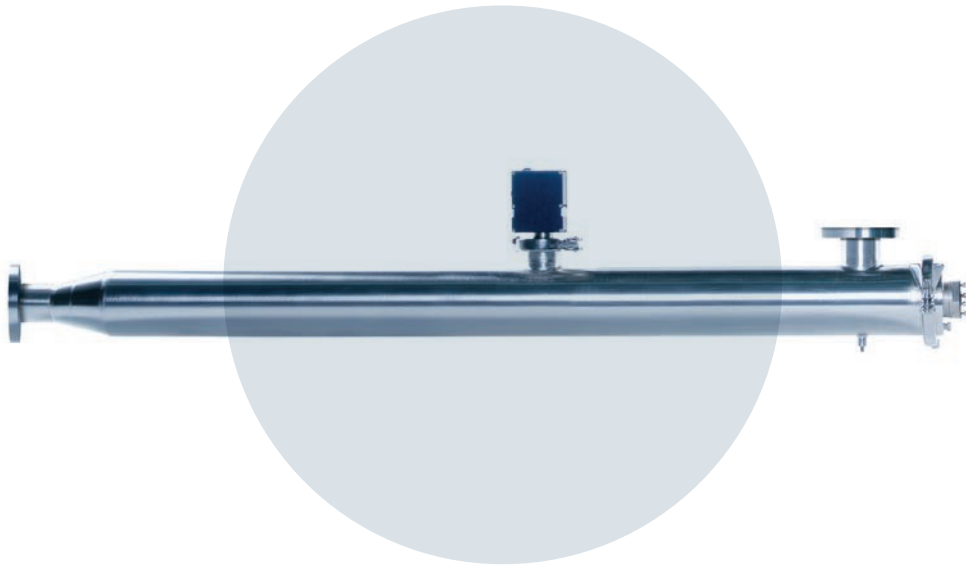


We UVCare...

Application Optimized UV for Food & Beverage



PURELINE DO AF



UV deozonation for food and beverage

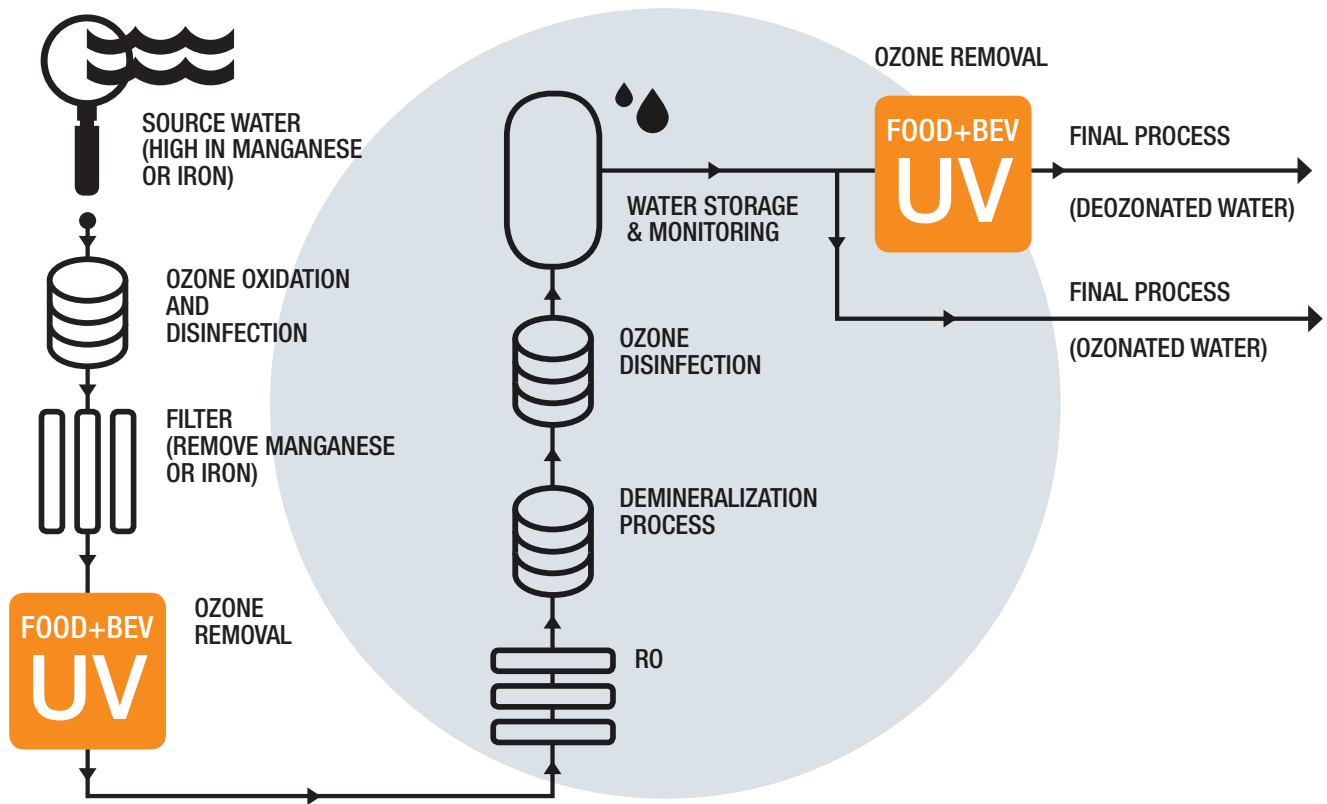
Our PureLine DO AF UV systems are aimed specifically at providing ozone removal and disinfection for product and process waters used in the food and beverage industry. When installed in a distribution loop the PureLine DO AF will remove residual ozone dosed into the water to maintain microbiological 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.

berson

hanovia

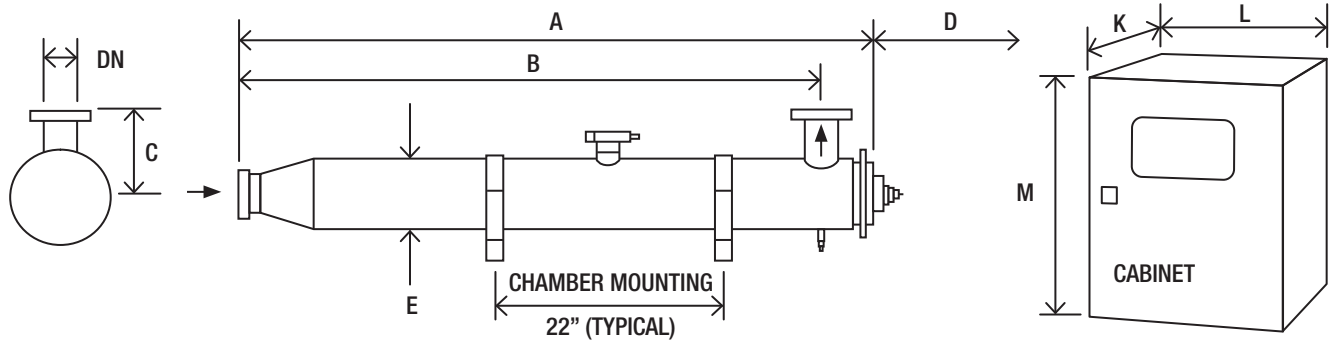
aquionics

PureLine DO AF™ example of 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 (W)	Min T ₁₀ (%)	Dimensions (inches)											Approx weight (lbs)			
			A	B	C	D	E	DN	Unwiped		Wiped		Chamber (Empty)	Control Cabinet (unwiped)	Control Cabinet (wiped)		
									K*	L	M**	K*				L	M**
PureLine DO AF 0005	345	60	54.6	50.1	5.9	51.2	4.0	2.0	6.7	11.8	19.3	8.9	15.7	27.2	19.8	24.3	44.1
PureLine DO AF 0008	345	60	56.6	51.2	7.9	51.2	6.6	3.1	6.7	11.8	19.3	8.9	15.7	27.2	52.9	24.3	44.1
PureLine DO AF 0020	600	60	78.0	71.9	9.8	51.2	8.1	3.1	8.6	15.7	27.2	8.9	15.7	27.2	101.4	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 DO AF 0020 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 DO AF 0020 only
UV monitor:	Wet UV monitor (down to minimum T ₁₀)
Working fluid temperature:	41°F to 104°F
Maximum CIP temperature:	266°F (DO AF 0005) 203°F (DO AF 0008 – DO AF 0020) with cabinet electrically isolated
Hydrostatically pressure tested:	Yes to PED requirements EN 13445
Chamber mounting:	Horizontal or vertical except DO AF 0020 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
Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish	
Wiper:	Automatic (pneumatically driven)
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 (DO AF 0008 – DO AF 0020, panel switched off)
Welder Document Pack for chamber construction	
Skid mounting	

CABINET	
Material:	Polyester coated carbon steel
Degree of protection:	IP65 / NEMA 4 except DO AF 0020 which is IP54 NEMA 12
Supply voltages (nominal):	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:	DO AF 0020 only
Interconnecting cable lengths:	16.4 ft

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

CUSTOMER INPUTS	
VFC inputs:	Remote stop/start and remote reset

CUSTOMER COMMUNICATIONS PORT	
None	

APPROVALS	
CE marked	



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 for critical disinfection or as a pathogen barrier



www.weuvcare.com

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