

Industry: Food & Beverage

UV STYLO F

Air disinfection for storage tanks



**Compact UV-C system
with flange for storage
tanks disinfection**

UV-STYLO-F system is very simple, versatile and adaptable to different types of applications, from conveyor belts to silos, containers, food storage in general, and anywhere control is required as for hygiene level in a deep manner owing to an all-round radiation of the surfaces.

UV-STYLO-F is designed specifically for applications in the food industry, and that is why one of its features is also the IP67 protection level, allowing it to combine perfectly with damp environments and water splashes.

INSTALLATION

UV-STYLO-F can be installed in tiny spaces, for the disinfection of interior surfaces of containers, thanks to its versatility. To install the device, it's enough to make a Ø28mm hole on a wall, within the space where disinfection is required, as, for instance, the wall of a silos for food products storage. Then, device can be inserted in the hole and tighten the screws in the triangular stainless steel flange; in this way the UV-C lamp will be inside the container, radiating its surfaces at an angle of 360 degrees, and the cylinder, with the included power supply unit, and the electric cable will stay outside, ready to be connected to the network line.

The O-rings are strictly chosen on the basis of their great resistance, and ensure watertight seal even under immersion. These characteristics allow the washing of the device without problems, within the machines themselves.

All UV-STYLO-F models are made exclusively from materials resistant to UV-C, moisture and cold.



A SYSTEM WITHOUT COMPROMISE

Food processes and storage have the need to be kept under control, by monitoring hygiene levels, to increase quality standards, which are usually very high.

It is shown how, in the food industry, an increased hygiene level allows a consequent and general product quality improvement.

UV-STYLO-F achieves the elimination (99%) of bacteria such as Bacillus, Coli, Clostridium, Legionella, Vibrio, Salmonella, Pseudomonas, Staphylococcus, etc. in just a few minutes of operation.

High disinfection levels of UV-STYLO-F can be otherwise achieved but only with a massive use of chemicals, hazardous to health and harmful to the environment, as well as costly.

TECHNICAL FEATURES

- UV-C Light Progress selective lamp (emission peak 253.7 nm.) with high output, ozone free, very pure quartz.
- Stainless steel AISI 304 flange
- All materials are tested for resistance to intense UV-C rays.
- Dust and water resistant (Class II)
IP 68 (lamp+quartz)
IP55 (Cable and supply-box)
- UVLON PIPE protection sheath against projections of glass fragments (optional)
- Supply box (MASTER-STY) or "naked" ballast (-B, Ba) available.
- CE mark (LVD - EMC - MD - RoHS).

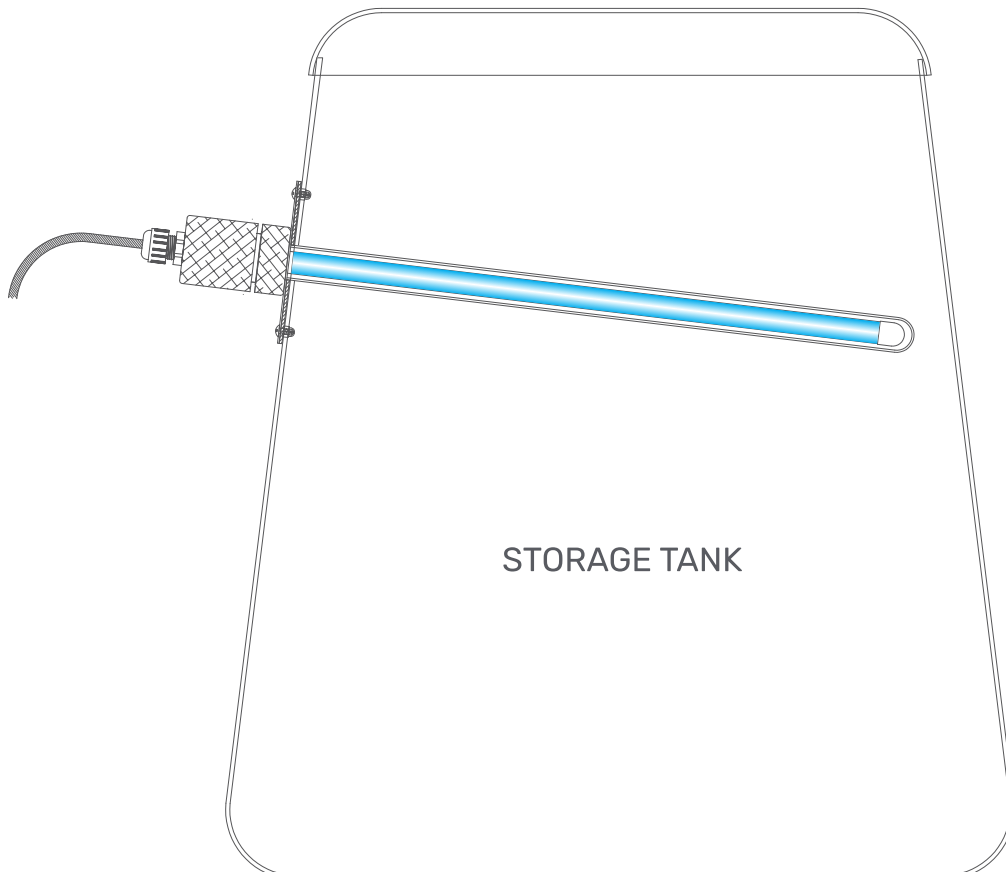
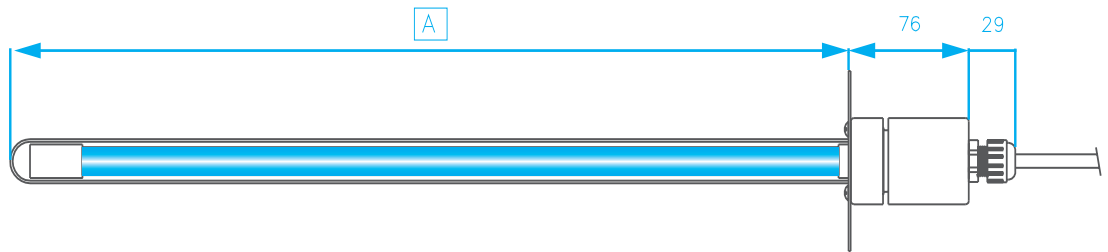
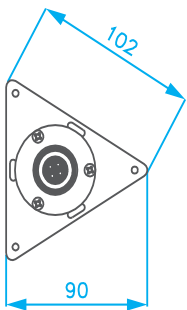
TECHNICAL SPECIFICATIONS

UV-STYLO-F	11	16	40H	60H	90H	120H
LAMP LIFETIME (h)*	≤ 18.000					
CONSUMPTION (W)	11	16	35	60	90	120
"A" DIMENSIONS (mm)	229	305	433	580	891	1171
WEIGHT (Kg)	0.35	0.50	0.70	0.80	1.10	1.40
PROTECTION RATING	IP 67					
TREATED AIR (m ³ /h)**	120-320	170-450	380-1000	650-1700	900-2400	1100-2900

* continuous operation

** maximum air speed 2.5 m³/s

TECHNICAL DRAWING



ADVANTAGES

- IP 67 protection
- Disinfection without chemicals
- Easy installation
- UVLON protection for quartz tube against glass fragments scattering

BENEFITS

- Preserve a sterile environment for the liquids from the storage tank
- Eliminate the possibility of biofilm formation on storage tank walls
- Permanent disinfection of the air and surfaces above the liquid



S P E C T R A[®]

PROFESSIONAL UV SOLUTIONS