

We UVCare...

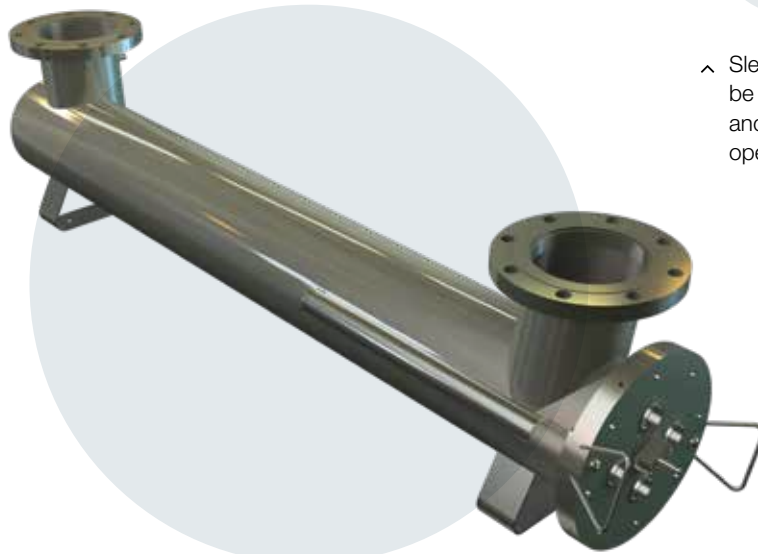
Application Optimised UV for Food & Beverage



PURELINE PQ AL



^ Sleeves and wiper can be changed quickly and easily by a single operator



^ Patented lamp connector provides user safety and easy servicing

Optimised UV Treatment for food and beverage

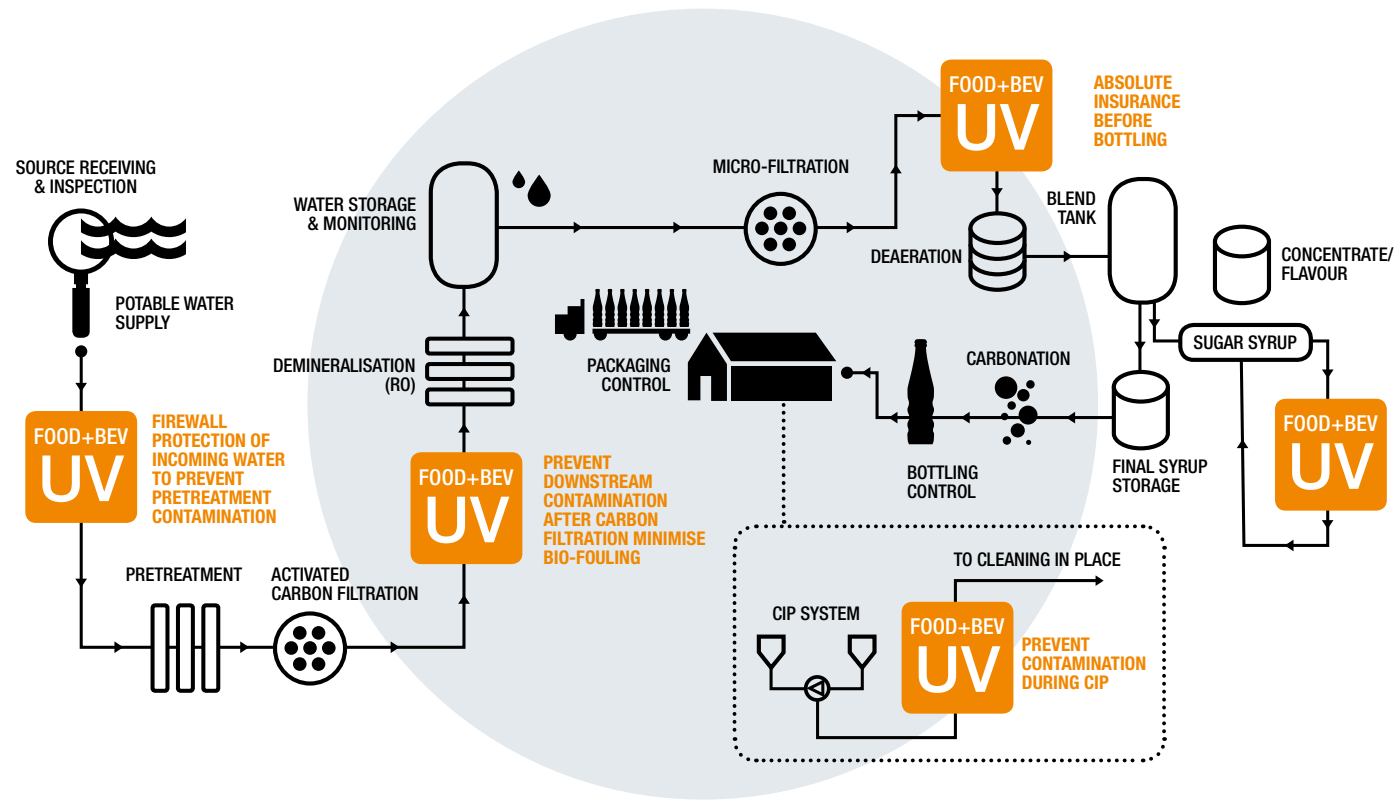
Our PureLine PQ AL UV are low energy amalgam lamp systems optimised to deliver effective UV disinfection for product and process water used in the food and beverage industry. The PQ AL is third party bioassayed for proven performance and integrates an innovative multiple low pressure lamp chamber design with sensors and intelligent control technology to automatically deliver optimum disinfection performance with high operational efficiency. The PQ AL will 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 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.

berson

hanovia

aquionics

PureLine PQ AL™ carbonated beverage processing line



Model	Max Power (kW)	Dimensions (mm)										Approx weight (Kg)		
		Chamber										Control		
	Starting	Running	A	B	C	D	E	F	DN	K*	L	M**	Chamber (Empty)	Control Cabinet
PureLine PQ AL 100	2.4	1.2-2.4	1710	1500	420	400	1417	1372	150	300	800	1000	150	70
PureLine PQ AL 300	7.2	3.6-7.2	1800	1500	605	560	1372	1475	250	400	1200	1200	300	140

* 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 250 mm).
 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, <0.8 µm Ra, welds as laid, electropolished and passivated
External finish:	Brushed to K280, electropolished and passivated
Process (mating) connections:	Flange EN 1092-1 PN16
Drain connection:	Tri-clamp blanked off
End plate:	Removable end plate
Degree of protection:	IP54 equivalent to NEMA 4, but not for outside use
Arc tube (lamp):	Low pressure
Arc tube enclosure:	Pure quartz
Number of arc tubes (lamps):	4 (PQ AL 100), 12 (PQ AL 300)
Expected lamp life:	9000 hours
Temperature sensor:	Yes
UV sensor:	Calibrated DVGW compliant dry sensor
Working fluid temperature:	5°C to 40°C
Maximum CIP temperature:	95°C lamp off
Hydrostatically pressure tested:	Yes
Wiper:	Automatic (electrically driven)
Chamber mounting:	Horizontal only
Operating pressure:	10 bar
Seals:	EPDM, ADI free, EC 1935/2004, FDA 21 CFR 177.2600 approved

CABINET	
Material:	Polyester coated carbon steel
Degree of protection:	IP54 / NEMA12
Supply voltages:	208 to 277V 1L+N or 2L, 50/60Hz
Operating temp range:	5°C to 40°C
Relative humidity:	<95% non-condensing
Cooling fans:	Yes
Variable power:	Stepless variable power (50% reduction from maximum ballast power)
Interconnecting cable lengths:	10 m to chamber

CUSTOMER OUTPUTS	
4-20 mA outputs:	UV RED dose, lamp driven output power (%)
VFC outputs:	System ready, system stand by, system running, common warning, common trip, system in remote

CUSTOMER INPUTS	
4-20 mA active or passive inputs:	Flow meter and transmittance meter
VFC inputs:	Remote stop/start, remote reset, remote clear message, remote set power high

CUSTOMER COMMUNICATIONS PORT	
Modbus RS 485 serial RTU for SCADA connection	

APPROVALS	
CE marked, UL 508A (optional), USEPA tested to UVDGM	

OPTIONS	
Document Support Pack	
Cabinet material: Stainless steel 304, IP54 (NEMA 12) or IP56 (NEMA 4x)	
Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish	
Flange options: ANSI 150, JIS, Table 'E'	
Lead length: 20 and 29 m	
Max CIP temp: 130°C lamp turned off	
Welder Document Pack for chamber construction	
Skid mounting	
Vent valve: Manual valve hygienic design	
In field UV reference sensor kit	
UL 508A labeled for cabinet	
Aggressive water package: For 400 ppm to 20000 ppm chloride water	

KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU
INTELLIGENCE		
UV sensor	Continuous verification of performance with real time red UV dose reading and in-built low UV dose alarm	Easy to monitor and log system performance
Flow and UV transmittance (UVT) meter inputs	Stepless adjustment of lamp power based on real time operating conditions	Optimised use of energy, saving operating costs
OPTIMISATION		
Multiple low pressure lamp	Provides optimum wavelength 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	Compact footprint and reduced operating cost
Innovative chamber design	Maximises the water's exposure to UV light	Reduces energy costs
Designed specifically for the food and beverage industry	Flanged connections, standard internal finish	Reduced system cost where sanitary design is not critical
	FDA and EC approved seals	Industry compliant materials
	Automatic wiper	Self cleaning to maintain performance
INTEGRATION		
Designed for your process	*Skid mountable	Easy to install
	Compact design	Easy integration

* Option



PURELINE PQ

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



PURELINE DC+DCD

Dechlorination and Chlorine Dioxide removal



PURELINE DO

Ozone removal and disinfection



PURELINE D

Disinfection as part of a multi barrier approach



PURELINE S

Sugar syrup disinfection



www.weuvcare.com

BERSON, HANOVIA & AQUIONICS WORKING TOGETHER AS PART OF THE HALMA GROUP.

Netherlands

t: +31 40 2907777
e: sales@bersonuv.com

China

t: +86 21 61679599
e: china@hanovia.com

USA

t: +1 980 256 5700
e: sales@aquionics.com

Germany

t: +49 611 44575375
e: verkauf@hanovia.com

Malaysia

t: +60 16 440 8834
e: asia@hanovia.com

Canada

t: +1 980.256.5700
e: sales@aquionics.com

United Kingdom

t: +44 1753 515300
e: sales@hanovia.com

Mexico

t: +1 980.256.5700
e: sales@aquionics.com



FM 29365

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