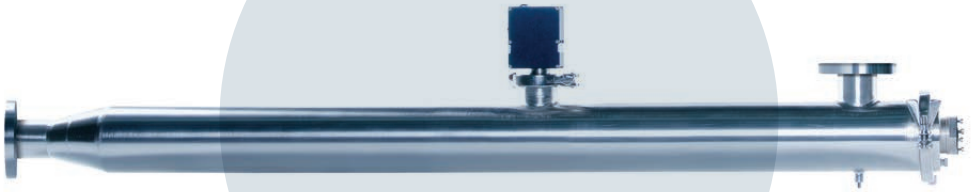
We UVCare...

Application Optimised UV for Food & Beverage

PURELINE D AF



UV treatment for food and beverage

Our PureLine D AF systems are aimed specifically at providing UV disinfection for product and process waters used in the food and beverage industry. By using a UV system you will disinfect the water, 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 UV monitor to measure the germicidal output of the UV system and make it easy to monitor and log performance.

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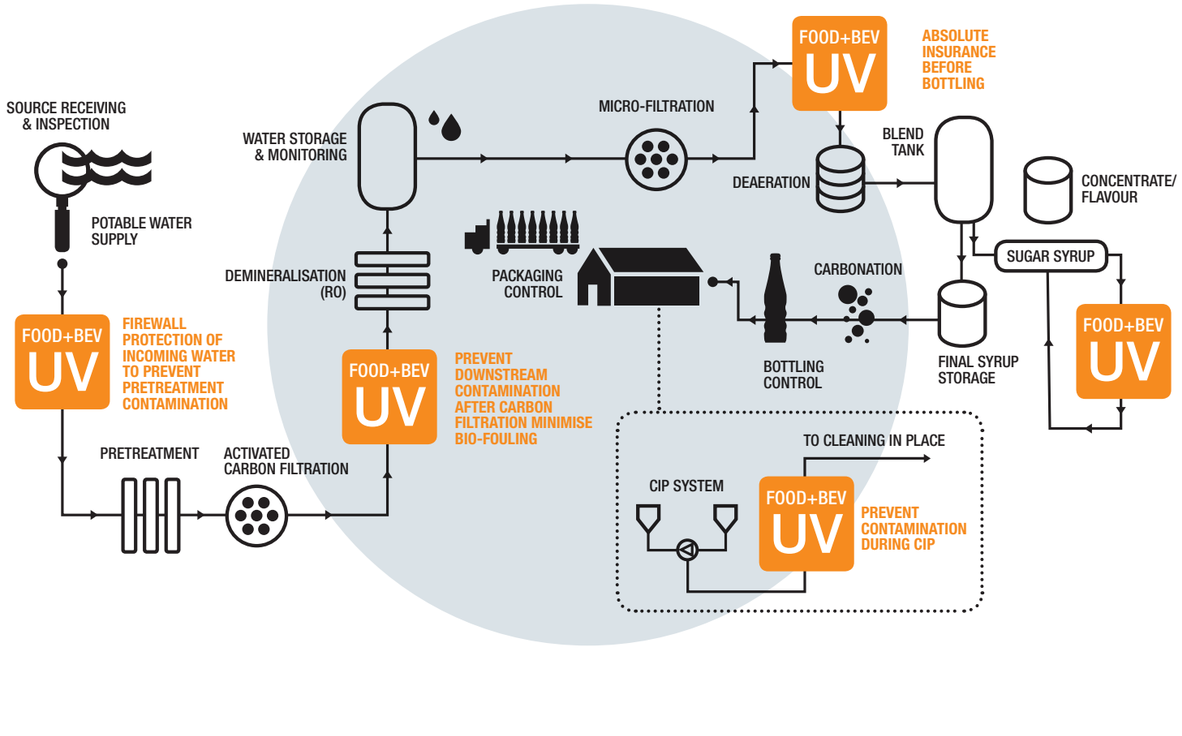
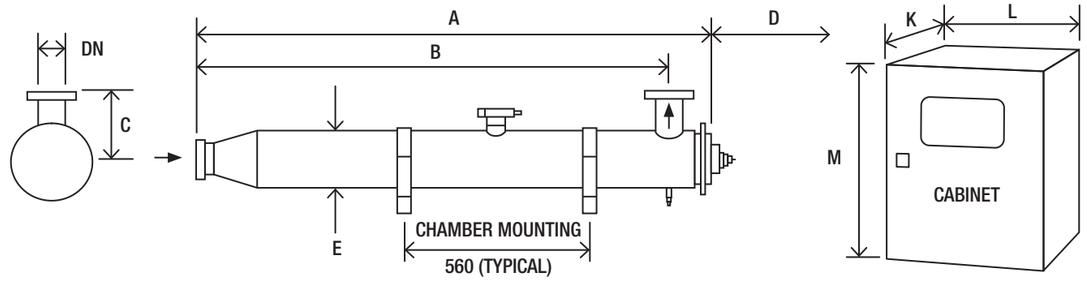
The Operating Cycle of the PureLine D AF™



KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU
INTELLIGENCE		
UV intensity monitor measuring germicidal wavelengths	Continuous verification of performance with in-built low intensity alarm	Easy to monitor and log system performance
OPTIMISATION		
UV water disinfection	Protect your process waters from microbiological contamination including chlorine resistant *Cryptosporidium* and *Giardia*	Does not affect taste and colour of final product
		No chemicals
Designed for the food and beverage industry	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



		Dimensions (mm)						Unwiped			Wiped			Approx weight (Kg)		
Model Number	Max Power (W)	Min T_{10}(%)	A	B	C	D	E	DN	K*	L	M**	K*	L	M**	Chamber (Empty)	Control Cabinet (unwiped)	Control Cabinet (wiped)
PureLine D AF 0003	115	60	920	840	100	800	64	25	170	300	490	225	400	690	5	11	20
PureLine D AF 0005	115	60	1388	1273	150	1300	102	40	170	300	490	225	400	690	9	11	20
PureLine D AF 0008	165	60	1388	1273	150	1300	102	50	170	300	490	225	400	690	9	11	20
PureLine D AF 0016	345	60	1388	1273	150	1300	102	50	170	300	490	225	400	690	9	11	20
PureLine D AF 0030	345	60	1437	1300	200	1300	168	80	170	300	490	225	400	690	24	11	20
PureLine D AF 0090	600	60	1980	1825	250	1900	206	150	225	400	690	225	400	690	46	22	22

* 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, 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 D AF 0090 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 D AF 0090 only
UV monitorr:	Wet UV monitor (if above minimum T_{10})
Working fluid temperature:	5°C to 40°C
Maximum CIP temperature:	130°C (D AF 0003 – D AF 0016) 95°C (D AF 0030 – D AF 0090) with cabinet electrically isolated
Hydrostatically pressure tested:	Yes to PED requirements EN 13445
Chamber mounting:	Horizontal or vertical except D AF 0090 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
Welder Document Pack for chamber construction

OPTIONS (CONTINUED)
Wiper: Automatic (pneumatically driven) except D AF 0003
Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish
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: 130°C (D AF 0030 – D AF 0090, panel switched off)
Skid mounting

CABINET	
Material:	Polyester coated carbon steel
Degree of protection:	IP65 / NEMA 4 except D AF 0090 which is IP54 NEMA 12
Supply voltages:	230 V (207 V to 253 V) 50/60 Hz
Operating temperature range:	5°C to 40°C
Relative humidity:	<95% non-condensing
Cooling fans:	D AF 0090 only
Interconnecting cable lengths:	5 m

CUSTOMER OUTPUTS	
4-20 mA passive outputs:	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 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

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