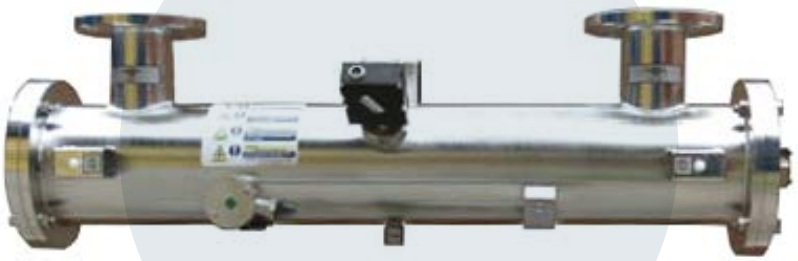
We UVCare...

Application Optimised UV for Food & Beverage

PURELINE S PH 60-80

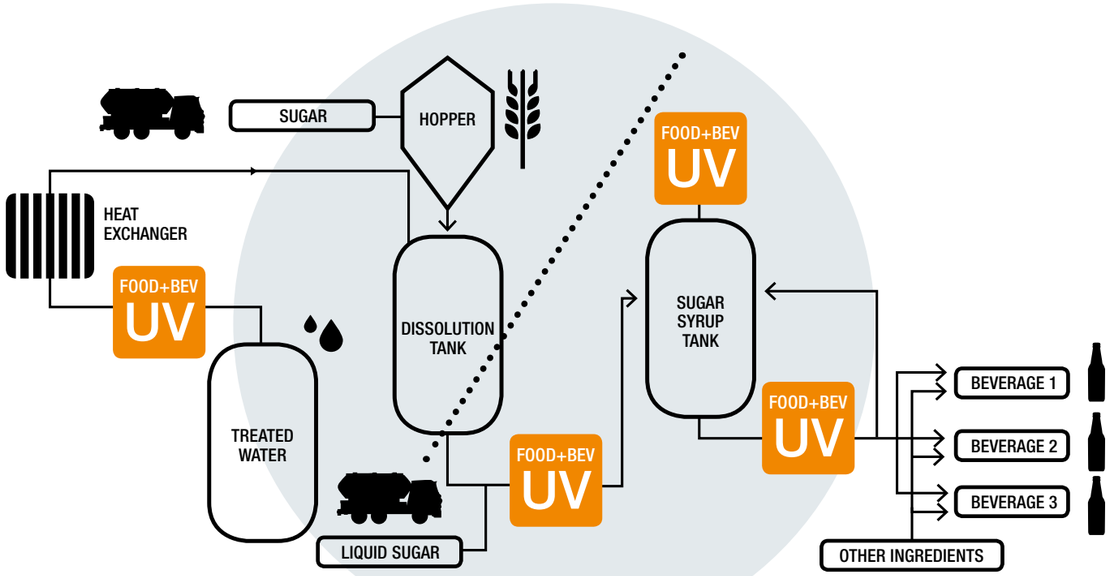


UV disinfection for sugar syrup

Our PureLine S PH systems are aimed specifically at providing UV disinfection for sugar syrup used in the food and beverage industry. By using a UV system you will disinfect the sugar syrup, eliminate harmful micro-organisms, removing the need for thermal pasteurisation with its associated energy 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.

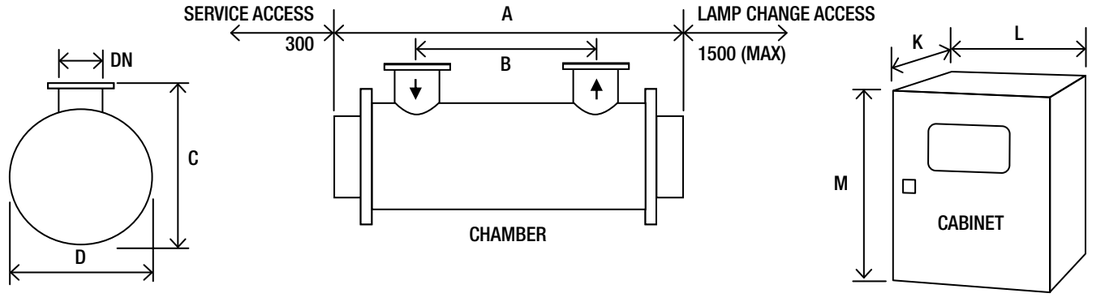
berson hanovia aquionics

PureLine S PH™ 60-80 sugar syrup disinfection



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 disinfection	Protect your sugar syrup from microbiological contamination including thermophilic bacteria	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
INTEGRATION		
Compact design	Can be fitted to skids	Easy integration
	Can be retrofitted to existing process	

*Option



			Dimensions (mm)								Approx weight (Kg)	
Model Number	Maximum Power (kW)	Min T_{10}(%)	A	B	C	D	DN	K*	L	M**	Chamber (Empty)	Control Cabinet
PureLine S PH 0060	10.1	30	1090	710	319	240	100	330	1100	1600	50	282
PureLine S PH 0080	16.5	30	1090	710	319	240	100	330	1100	1600	50	282

* 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:	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):	4
Expected lamp life:	8000 hours
Temperature sensor:	Yes
UV sensor:	Wet UV monitor (if above minimum T_{10})
Working fluid temperature:	5°C to 80°C
Maximum CIP temperature:	95°C 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
Flange options: ANSI 150, JIS, Table ‘E’ and tri-clamp
Chamber internal finish: <0.38 µm welds polished out, electropolished and passivated
Lead length: 20 m, 30 m or 50 m cabinet to chamber
Maximum CIP temperature: 130°C (panel switched off)
Welder Document Pack for chamber construction

OPTIONS (CONTINUED)
Bleed valve: Hygienic valve with tri-clamp connection
Skid mounting
Operating pressure: 10 bar
Vent valve: Manual valve hygienic design
Cabinet IP rating: Carbon steel air to air heat exchangers IP 65, NEMA 4 or stainless steel version IP 65, NEMA 4X
UVShield™: Power cut-out for lamp access
Water leak detection: Detects water leaks from quartz sleeve

CABINET	
Material:	Polyester coated carbon steel
Degree of protection:	IP54 NEMA 12
Supply voltages (nominal):	380 V to 480 V 50/60 Hz (voltage tolerance ± 10% of nominal)
Operating temperature range:	5°C to 40°C
Relative humidity:	<85% non-condensing
Cooling fans:	Yes
Interconnecting cable lengths:	10 m 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 inputs:	Remote stop/start and remote reset

CUSTOMER COMMUNICATIONS PORT
None

APPROVALS
CE marked

PURELINE S

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 PQ

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

www.weuvcare.com

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