



UV-BOX-E2/40H-NX-T

UV-C germicidal box

U UV-BOX-E2/40H-NX-T preserves the hygiene of tools, containers and of any type of equipment in the food sector. As a matter of fact, commonly used objects in food processing have the need to be disinfected to maintain high hygiene and quality standards, typical of this sector. With UV-BOX-E2/40H-NX-T, it is possible to perform the disinfection of equipment and tools in a simple, immediate and safe way, without developing heat, without using liquids and without any contraindications.

The box is equipped with two UV-C lamps, installed in opposite positions, one on the top and one on the bottom, in order to radiate all surfaces to be disinfected and without any shadows. Moreover, the internal reflection increases the irradiation power, managing to significantly lower the exposure time required to achieve the disinfection level of 99.9%.

The use of the UV-BOX-E2/40H-NX-T is indicated when it is required to preserve the sterility of the tools, even hours after washing, so that they can be used safely during operations.

It is shown that the control and the increase of hygiene level allows a consequent and general increase in quality both in healthcare facilities but also in pharmaceutical sector, in microbiological laboratories, etc.

The disinfection level with UV-BOX-E2/40H-NX-T 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-BOX-E2/40H-NX-T can be otherwise achieved, but only with chemicals, hazardous to health and harmful to the environment, as well as costly.



WHAT ARE UV-C RAYS?

Light in a broad sense can be divided in visible, infra-red and ultraviolet rays.

Ultra-violet rays (invisible) can be classified in:

- UV - A (with tanning properties)
- UV - B (with therapeutic properties)
- UV - C (with germicidal properties)

The germicidal effects of the UV-C radiation destroy DNA of Bacteria, Viruses, Spores, Fungi, Moulds and Mites avoiding their growth and proliferation.

UVGI technology is a physic disinfection method with a great cost/benefits ratio, it's ecological, and, unlike chemicals, it works against every microorganisms without creating any resistance.



Application



TECHNICAL FEATURES

- Light Progress UV-C selective lamp (emission peak 253.7 nm.) high output, ozone free, very pure quartz.
- AISI 304 stainless steel body
- Anti-UV protection in LEXAN®.
- DigitalTimer to set starts.
- Safety switch to turn off the lamps at the opening of the door opening.
- All materials are tested to resist to intense UV-C rays.
- Power supply with electronic ballast specific for UV-C Light Progress ray lamps
- CE marking (LVD - EMC - MD - RoHS).



UV-BOX-E2/40H-NX-T

fast, secure, automatic

UV-BOX-E2/40H-NX-T is a table-top container made in AISI 304 stainless steel and is equipped with a flat stainless steel grid on which you can place objects to be disinfected. The grid supports the stored objects reducing the shaded areas as much as possible to obtain up to 99.9999% disinfection in a very short exposure time (seconds).

UV-BOX-E2/40H-NX-T is equipped with two 40 W U.V. lamps, High Output. To activate the disinfection procedure you just need to close the lid, set the digital timer and push "start". If the door is opened accidentally during disinfection, the lamps will immediately switch off in order to guarantee the operator's safety, while when the door is closed they will automatically switch on again until the end of the time set in the timer.

On lid backlit when the unit is in operation, allowing a better visual control of the state of functionality by the operator. UV-BOX-E2/40H-NX-T is ready for use and does not require any special maintenance except for the periodical replacement of the lamps, it is entirely built in Italy, with high quality and extremely resistant materials.

