



UV - DIRECT - H - NX

UV-C system with direct radiation



UV-DIRECT-H-NX allows deep air and surface disinfection in any type of food environment. Traditional cleaning methods are, often, not sufficient to ensure high levels of hygiene, which can be achieved only by the use of UV-C technology.

As a matter of fact, environments where food is processed need to be disinfected to keep high hygiene and quality standards, typical of this sector. With UV-DIRECT-H-NX, it is possible to achieve disinfection of production, packaging, storage areas, etc. in a simple, immediate and safe way, without developing heat, without the use of liquids and chemicals and without any contraindications.

UV-DIRECT-H-NX is equipped with a UV-C lamp, and it applies as a common ceiling fixture. The device can be switched on during work breaks, always when the staff is not present, so it radiates surfaces, which are then disinfected. In environments, the natural recirculation of the currents also allows air treatment, which, purified by the microbial load, creates the ideal environment for production, process and preservation of food.

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

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

High disinfection levels of UV-DIRECT-H-NX 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 in an industrial environment



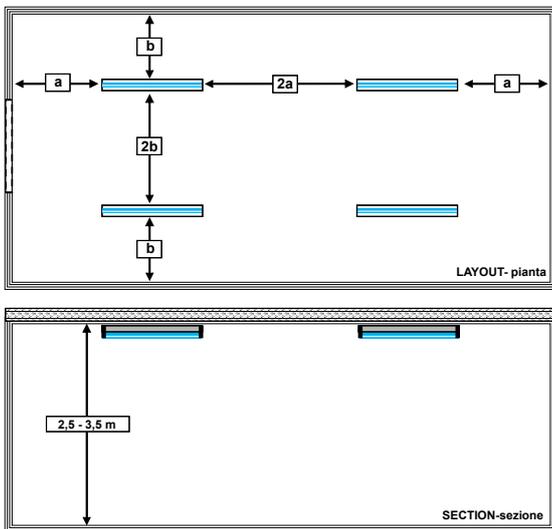
TECHNICAL FEATURES

- Light Progress UV-C selective lamp (emission peak 253.7 nm.) with high output, ozone free, very pure quartz.
- Structure in AISI 304 stainless steel.
- All materials are tested to resist to intense UV-C rays.
- Power supply with electronic ballast specific for Light Progress UV-C lamps
- AISI 304 stainless steel grid to protect the UV-C bulb.
- Ability to handle ON-OFF cycles in an automatic and programmable manner (by adding an optional control panel)
- CE marking (LVD - EMC - MD - RoHS).



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perfect hygiene level



Arrangement layout

UV-DIRECT-H-NX series with direct radiation includes different models of ceiling lamps, according to the UV-C lamp powers and IP protection degree 55, with or without grounding.

UV-DIRECT-H-NX has a stainless steel structure and is equipped with a power cord 2.5 m long, without plug.

UV-DIRECT-H-NX can be equipped with special control board for operational control, which, especially in the case of installation of several units, can handle switching on and off, input security check in the room treated, failure alarm and hour-counter.

UV-DIRECT-H-NX is ready to use and does not require any special maintenance, except for the periodical replacement of the lamps. UV-DIRECT-H-NX is entirely manufactured in Italy, with high quality and extremely resistant materials.