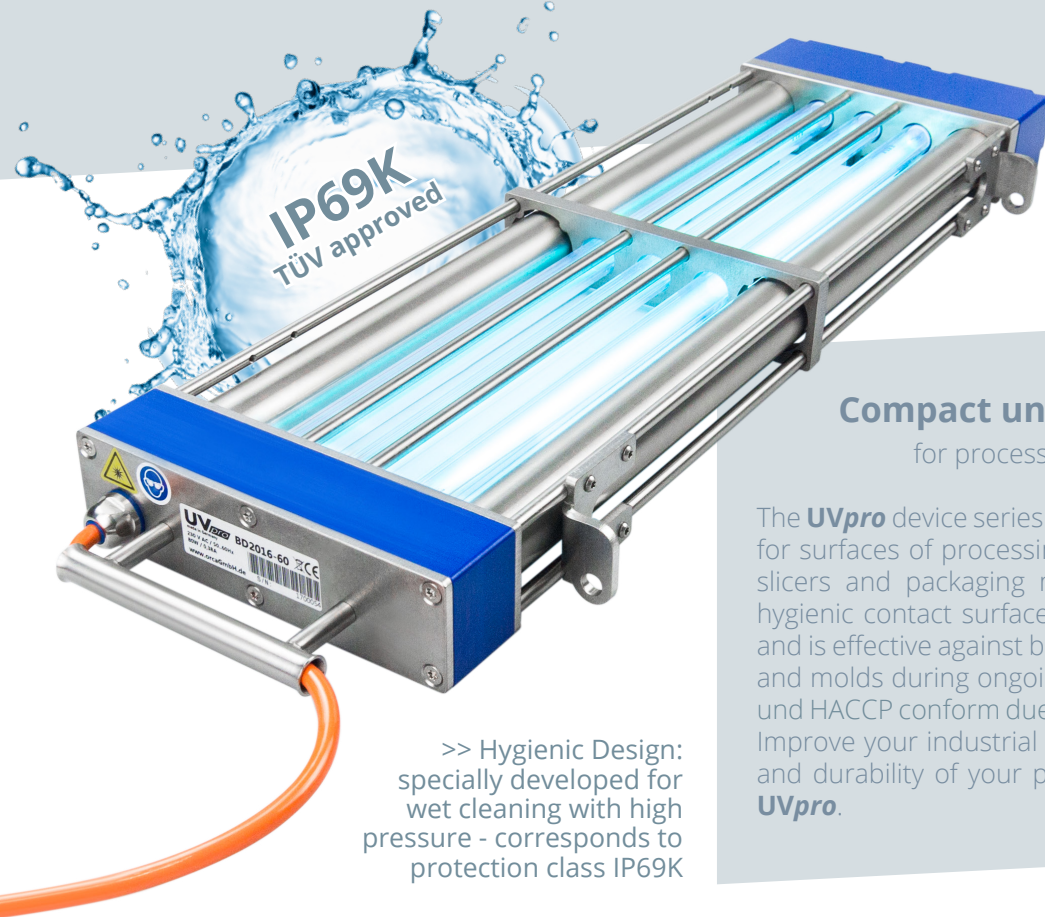


Conveyor belt disinfection with UVC

robust · waterproof · effective

UV_{pro}



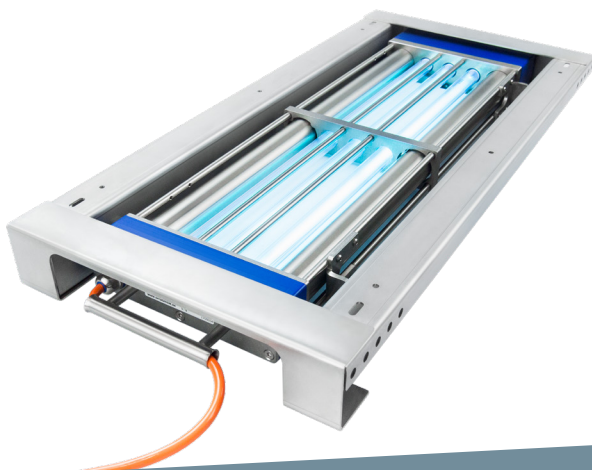
Compact unit with modular design

for processing and transport conveyor belts

The **UV_{pro}** device series BD 2016 HD is specially designed for surfaces of processing and transport conveyor belts, slicers and packaging machines. It ensures constantly hygienic contact surfaces, prevents cross-contamination and is effective against bacteria, pathogenic germs, yeasts and molds during ongoing production. The tubes are IFS und HACCP conform due to their PTFE splinter protection. Improve your industrial hygiene and increase the quality and durability of your products with UVC technology of **UV_{pro}**.

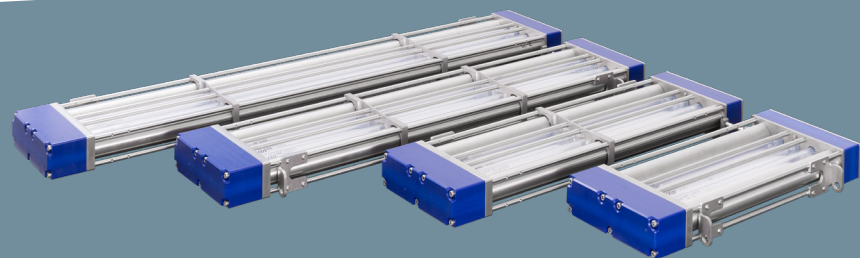
>> Hygienic Design:
specially developed for
wet cleaning with high
pressure - corresponds to
protection class IP69K

>> optional:
the holder for mounting the device
below the conveyor belt, with automatic
shutdown in cleaning position



>> a special tilting mechanism
brings the BD 2016 HD to its operating or
cleaning position with a simple movement

>> available in 4 sizes and powers,
for conveyor belts with the width of
400, 600, 800 and 1000 mm



UVpro belt disinfection units

...UVC hygiene around the clock

UVpro



Your advantages

- disinfects without residue or application of chemicals
- the Hygienic Design avoids hygienically problematic cavities
- all connectors are designed for use in wet conditions and cleaning with high pressure
- corrosion-resistant PTFE reflector with a high degree of efficiency and high UVC power
- modular and compact for easy maintenance and cleaning
- the **UVpro** tubes are coated with PTFE and correspond to HACCP and IFS requirements for splinter protection



Specifications

Material: stainless steel, Sustarin C FG

Operating temperature: 0 to +25°C

Requirements: CE and EMV conform

Total UVC output: 27, 33, 48 or 60 W_{253,7 nm}

Assembly: holder for mounting below the belt

Tube interval: 12.000 h (75% output performance)

against bacteria,
pathogenic germs,
yeasts and molds



Our solution for short conveyor belts

UVpro BDM2018 HD belt disinfection units are ideal for reliable disinfection of small band conveyors in the food industry.

- IFS und HACCP conform due to PTFE splinter protection
- extremely rugged and waterproof design (IP 69K)
- avoids cross-contamination
- easy installation in existing systems



UVpro BDM2018 HD

>> Available in 5 sizes for belts from 250 to 1000mm width

>> Reflector can be opened for cleaning with just one hand

bioclimatic
IONISATIE & UVC TECHNIEK