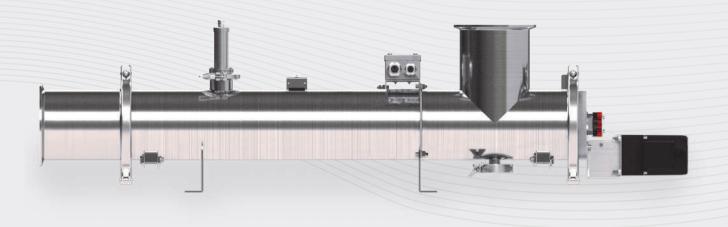


formerly Aquionics, Berson, Hanovia and Orca GmbH



PureLine D EO H

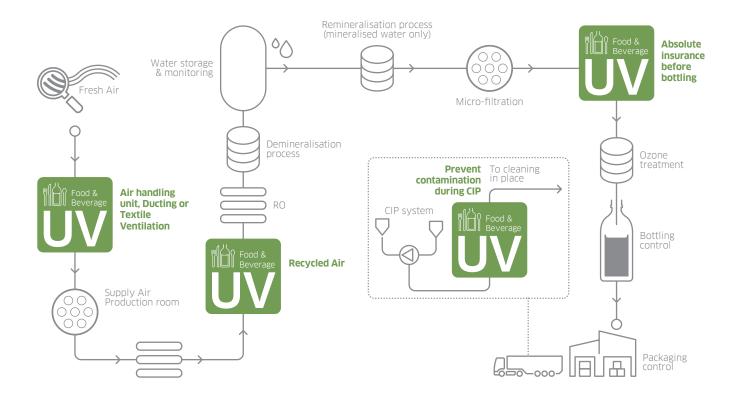
OPTIMISED UV TREATMENT FOR FOOD AND BEVERAGE

Our **PureLine D EO H** UV systems are designed to deliver effective UV treatment for product and process waters used in the food and beverage industry. They integrate an innovative single medium pressure lamp chamber with sensors and intelligent control technology to automatically deliver optimum treatment performance with high operational efficiency.

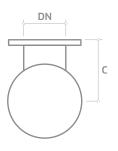
They eliminate harmful microorganisms, reduce bio-burden, protect against bio-fouling, and lead to fewer CIP/SIP cycles. They are hygienic units designed with Triclamp fittings and have a 0.8 micron electropolished internal finish.

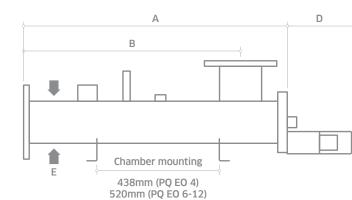
Application Optimised UV for Food & Beverage

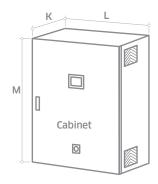
POTENTIAL LOCATIONS OF THE PURELINE D EO H^{TM}



KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU					
INTELLIGENCE							
UV sensor	Continuous verification of performance with in-built low UV dose alarm	Easy to monitor and log system performance					
UVGuard™ on UV sensor window	Protects against UV exposure when checking a UV Ability to safely audit the UV performan duty sensor with a reference sensor while the system is operating						
Flow and UV transmittance (UVT) meter inputs	Stepless adjustment of lamp power based on real time Optimised use of energy, saving operating operating conditions						
OPTIMISATION							
Single medium pressure lamp	Provides active wavelengths to treat your product or	Does not affect taste and colour of final product					
	process water	No chemicals					
		Protects pre-treatment equipment and RO filters from bio-fouling reducing CIP frequency and downtime					
	High treatment capacity with a single lamp	Compact footprint and reduced operating cost					
Innovative chamber design	Maximises the water's exposure to UV light	Reduces energy costs					
Designed specifically for the food and beverage industry where hygienic design is required	Chamber has tri-clamp connections, <0.8 µm internal finish electropolished and pasivated	Industry compliance, reduced risk of microbiological contamination					
	FDA and EC approved seals						
	*Automatic wiper	Self cleaning to maintain performance					
INTEGRATION							
Designed for your process	*Skid mountable	Easy to install					
	*UVShield [™] power cut-out for lamp access	Enhanced operator safety when changing a lamp					
	*Water leak detection	Increased product safety					
	RS 485 Industrial Ethernet	Easy integration to SCADA or plant control systems					







MODEL NUMBER	MAX POWER (KW)	MIN T10(%)	DIMENS	DIMENSIONS (MM)				APPROX WEIGHT (KG)										
	Starting		Chamber					Control Cabinet (fan cooled)			Control Cabinet (with A/C)			Chamber	Control Cabinet			
			Unwiped	Wiped														
			A		В	С	D	Е	DN	К*	L	M**	К*	L	M**	Empty	Fan cooled	with A/C
PureLine D EO H 4	4.5	80	1009	1232	830	335	870	130	100	400	800	1200	400	1250	1200	30	96	120
PureLine D EO H 6	6.8	80	1212	1436	1008	220	1065	153	150	400	800	1200	400	1250	1200	44	96	120
PureLine D EO H 8	6.8	80	1287	1539	1035	300	1150	205	200	400	800	1200	400	1250	1200	65	96	120

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.

* Allow dimension L in front of cabinet for door opening and panel access.
** M dimension includes the space for the cabinet mounting brackets but your space for the cabinet mounting brackets.

* 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).

UV CHAMBER	
Material:	StSt 316L / 1.4404
Internal finish:	Tube, welds as laid, <0.8 µm Ra electropolished and passivated
External finish:	BS EN 10088-2 or 10088-3, 1J or 2J and ASTM No. 4
Process (mating) connections:	Tri-clamp DIN 32676 SER A
Drain connection:	Tri-clamp blanked off
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 (F200)
Number of arc tubes (lamps):	1
Expected lamp life:	9000 hours
Temperature sensor:	Yes
UV sensor:	Calibrated DVGW compliant dry sensor with UVGuard [™] sensor window
Working fluid temperature:	1°C to 60°C (80°C unwiped)
Maximum CIP temperature:	95°C lamp off and CIP request acknowledged
Hydrostatically pressure tested:	Yes to PED requirements EN 13445
Chamber mounting:	Horizontal only
Operating pressure:	10 bar (positive pressure only)
Seals:	EPDM, ADI free, EC 1935/2004, FDA 21 CFR 177.2600 approved

OPTIONS

Document Support Pack

Cabinet: Stainless steel 304

Cabinet: Stainless steel 304 with air conditioning (5°-50°C), IP66 (NEMA 4X), relative humidity <95% non-condensing

Cabinet: Stainless steel 316 with air conditioning with sloping roof (5°-50°C), IP66 (NEMA 4X), relative humidity <95% non-condensing

Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish

Wiper: Automatic (electrically driven)

Flange options: ANSI 150, EN 1092-1 PN16, JIS, Table 'E'

Chamber internal finish: <0.6 μm Ra or $\,$ <0.38 μm Ra, welds polished out, electropolished and passivated

Lead length: 20 and 29 m

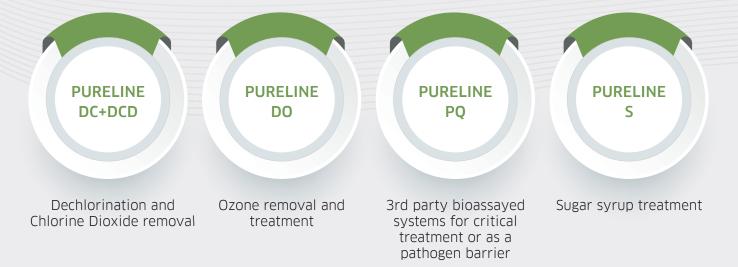
Max CIP temp: 130°C lamp turned off and CIP request acknowledged Vent valve: Manual valve hygienic design

OPTIONS (CONTINUED)						
UVShield [™] : Power cut-out for lamp access						
Water leak detection: Detects water leaking from the UV lamp enclosure						
Arc tube enclosure: Doped quartz (F240)						
Skid mounting (not shipboard or earthquake zone)						
Welder Document Pack for chamber construction						
Bleed valve: Hygienic valve with tri-clamp connection						
UL 508A						
In field UV reference sensor kit						
CABINET (CONTROLLER UVTC)UCH™)					
Material:	Polyester coated carbon steel					
Degree of protection:	IP55 / NEMA 12					
Supply voltages: 380 V to 480 V (-5% to +10%), 50/60 Hz						
Operating temp range:	5°C to 40°C					
Relative humidity:	<85% non-condensing					
Cooling fans:	Yes					
CABINET (GENERAL)						
Ballast power adjustment:	Stepless variable power (30 to 100% of maximum ballast rating					
Interconnecting cable:	10 m cabinet to chamber					
CUSTOMER OUTPUTS						
4-20 mA passive outputs:	UV RED dose, UV intensity and chamber temperature					
VFC outputs:	Lamp ready (enable flow), system running, common warning, common trip, low dose warning, water leak detected, system in remote, OK to CIP					
CUSTOMER INPUTS						
4-20 mA active or passive inputs:	Flow meter and transmittance meter					
VFC inputs:	Remote stop/start, remote reset, remote CIP request, reduce power					
24 V dc pulsed inputs:	Start and stop					
CUSTOMER COMMUNICATION						
RS 485:	Industrial Ethernet					
APPROVALS						
CE marked						



PureLine D

Also available in our Food & Beverage product range...



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