

# Sterimiser® - 3S

99% less cost to operate than hot water sterilisers



The **Sterimiser®** is cool to the touch, generates no steam and can be used in all environments from ambient and chilled to frozen. As there is no hot water it's even portable. The germicidal ultra violet light (254nm) is contained within a sealed chamber so there is no risk to personnel or the environment. An innovative safety mechanism prevents operation when dismantled for cleaning.

Build specifically for the meat industry the unit is robust, waterproof and all parts are cassettes so servicing is quick and easy. At only 30 watts consumption it has a low carbon footprint. A bright light lens instantly informs QA staff that the unit is functioning.

  
Managing Biosafety

## The Sterimiser® 3S

All glass laps are encased in FEP shatterproof material.

In order to be a top performing food supplier it is essential to maintain low levels of bacteria on both food contact surfaces and throughout the environment. Traditional cleaning and disinfection requires a pause in production whereas UVC can be used continuously and safely. Traditional hot water sterilisers create heat and steam which can lead to ideal conditions for bacteria to multiply. Furthermore, the steam not only causes additional load on air conditioning systems but makes it impossible to install in some areas such as chillers.

## Benefits

- > Kills bacteria in as little as 10 seconds
- > No water required
- > Perfect for chilled areas
- > Does not get hot
- > No steam
- > 99% less cost to operate than hot water sterilisers
- > Demonstrates best practice to customers and improve image
- > 30 watts consumption
- > 9000hrs between servicing
- > Carbon friendly up to 80 time less CO2 than water units
- > GRANT FUNDING AVAILABLE (In Some Regions)



## Sterimiser—Technical Specifications

### Dimensions

201mm (width) x 421mm (height) x 130mm (depth)

### Construction

Stainless Steel, IP67 Waterproof rating, FEP Glass safe

### Power Supply

200-240v—30 Watts

### Weight

6kg

### Installation

Wall mounted, 3m power chord, UK 3 pin Plug

### Operational Properties

High output ballast, 2x 15 w 2 pin specialist UV lamps

9,00 hrs operation depending upon switching and environment.

Annual servicing recommended

# Servicing

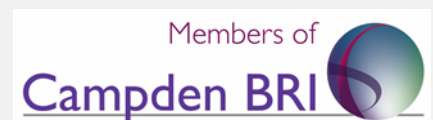
Engineers within busy plants have limited time available so we have devised a simple cassette system which allows the changing of the serviceable items in seconds Annual servicing of the light cassette unit can be completed by simply unclipping and exchanging it with a Serviced unit.



Annual Servicing is recommended.

All Sterimiser unit are interchangeable and upgradable.

\*2 year warranty T&C's apply



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