

Sterimiser® - 3SC

99% less cost to operate than hot water sterilisers

STERIMISER®



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 not 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.

Built 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 sight lens instantly informs QA staff that the unit is functioning.

Order code: STERI3SC


Managing Biosafety

The **Sterimiser® 3SC** can also be upgraded to the fully automatic DVS unit. This optional item can be retro fitted.

All glass lamps are encased in FEP shatterproof material.

In order to be a top performing food supplier it is essential to maintain low level 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 area 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% cheaper 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 times less CO2 than water units
- > GRANT FUNDING AVAILABLE



Sterimiser—Technical Specifications

Dimensions

430mm(H)x295mm(W)x130mm(D)

Construction

Locking Stainless Steel case, IP67 Waterproof rating, FEP Glass safe

Power Supply

110-240v—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

9,000 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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