



UV-BOX-E3/40H-NX-C

UV-C germicidal box



UV-BOX preserves the hygiene of tools, containers and of any type of equipment in the food sector. As a matter of fact, commonly used objects in food processing have the need to be disinfected to maintain high hygiene and quality standards, typical of this sector. With UV-BOX, it is possible to perform the disinfection of equipment and tools in a simple, immediate and safe way, without developing heat, without using liquids and without any contraindications.

The box is equipped with two UV-C lamps, installed in opposite positions, one on the top and on the bottom, in order to radiate all surfaces to be disinfected and without any shadows. Moreover, the internal reflection increases the irradiation power, managing to significantly lower the exposure time required to achieve the disinfection level of 99.9%.

The use of the UV-BOX is recommended when it is required to preserve the sterility of the tools, even hours after washing, so that they can be used safely during operations.

It is shown how, in the food industry, an increased in hygiene level allows a consequent and general product quality increase and, more specifically, the storage of materials inside the UV-BOX achieves the elimination (99%) of bacteria such as Bacillus, E. Coli, Clostridium, Legionella, Vibrio, Salmonella, Pseudomonas, Staphylococcus, etc. in just 4 minutes of operation.

High disinfection levels of UV-BOX can be otherwise achieved 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 kitchen



Model with knife rack



TECHNICAL FEATURES

- UV-C Progress selective lamps (emission peak 253.7 nm.) with high output, ozone free, very pure quartz.
- Structure in AISI 304 stainless steel.
- Window in clear anti-UV LEXAN®.
- Stopwatch to time starts and stops.
- Safety switch to turn off the lamps at the opening of the door.
- model -C with knife rack for 11-16 pieces in PE for food use.
- All materials are tested to resist to intense UV-C rays.
- Power supply with electronic ballast specific for Light Progress UV-C lamps
- CE marking (LVD - EMC - MD - RoHS).

UV-BOX-E3/40H-NX-C

fast, secure, automatic



UV-BOX-E3/40H-NX-C has a stainless steel structure and a door with a special LEXAN anti-UV window, which allows to check the inside of the cabinet and its operation at any time.

UV-BOX is equipped with automatic shut-off system of lamps, in case of opening of the door. The management of the turning on is carried out via the top panel, which allows to set the automatic timed switch-on, by means of the switch and the timer. The lamps are lit every time the door is closed and the treatment continues for the operation time set; between a disinfection cycle and the other one, it is possible to set the “pause” time, depending on needs, after which the lamps will turn back on automatically for a new disinfection cycle to maintain sterility for a long time. UV-BOX is entirely manufactured in Italy, with high quality and extremely resistant materials.