



UV - STICK

UV-C system with direct radiation



The UV-STICK allows deep air and surface disinfection in any type of food environment. Traditional cleaning methods are, often, not sufficient to ensure high levels of hygiene, which can be achieved only by the use of UV-C technology.

As a matter of fact, environments where food is processed need to be disinfected to keep high hygiene and quality standards, typical of this sector. With UV-STICK, it is possible to achieve disinfection of production, packaging, storage, areas, etc. in a simple, immediate and safe way, without developing heat, without the use of liquids and without any contraindications.

UV-STICK is equipped with one or two UV-C lamps, and it applies as a common ceiling fixture. The device can be switched on during work breaks, always when the staff is not present, so it radiates surfaces, which are then disinfected. In environments, the natural recirculation of the currents also allows air treatment, which, purified by the microbial load, creates the ideal environment for production, process and preservation of food.

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

High disinfection levels of UV-STICK can be otherwise achieved but only with the use of 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 environment



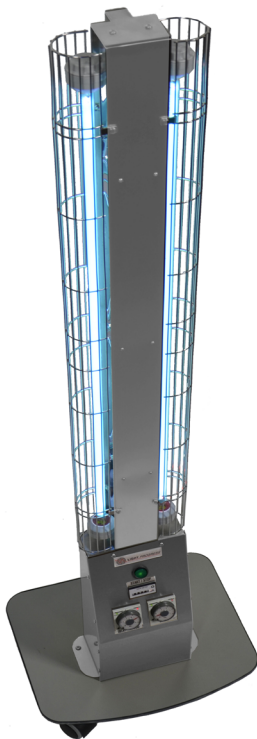
UV-STICK model in extruded aluminum

TECHNICAL FEATURES

- UV-C Light Progress selective lamp (emission peak 253.7 nm.) with high output, ozone free, very pure quartz.
- Structure in AISI 304 stainless steel and extruded aluminum
- All materials are tested to resist to intense UV-C rays.
- Dust and water resistant (IP 55).
- Power supply with electronic ballast specific for UV-C Light Progress ray lamps
- Reflector in very pure mirror bright aluminium.
- Timer and LED light alarm (optional).
- CE marking (LVD - EMC - MD - RoHS).

UV-STICK

versatile application



Wheeled model (-ST)

UV-STICK series includes a wide range of models of direct radiation reglette, different according to the UV-C wattages of the lamp/s, to the case material (aluminum) available also and the possibility to have a device with dual lamps on wheels (model -ST).

The UV-STICK has a stainless steel structure or in ALUMINIUM and is equipped with a power cable 2.5 m long, without plug.

UV-STICK can be equipped with special units for operational control, which, especially in the case of installation of several units, can handle switching on and off, input security check in the room treated, failure alarm and hour-counter.

Its super compact size and wide range of available models also enable applications other than ceiling as within other machinery, in tanks, in silos, in laminar flow hoods, etc.

UV-STICK is ready to use and does not require any special maintenance, except for the periodical replacement of the lamps. UV-STICK is entirely manufactured in Italy, with high quality and extremely resistant materials.