

We UVCare...

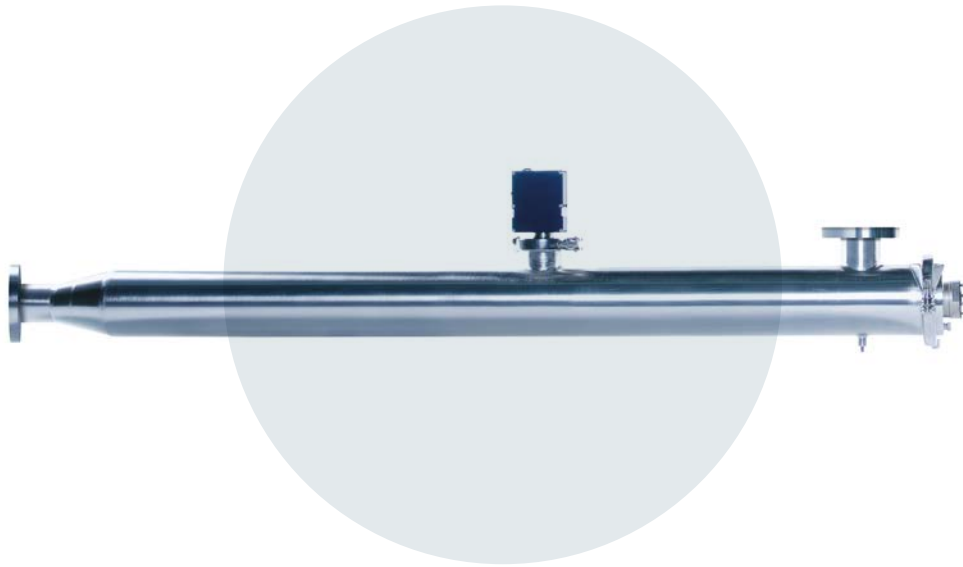


PURELINE D AF

Application Optimized UV for Food & Beverage

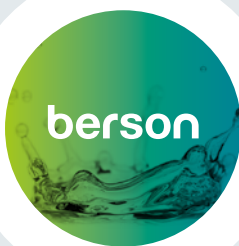
RODEM[®]
SMART SANITARY PROCESSES

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UV treatment for food and beverage

Our PureLine D AF systems are aimed specifically at providing UV disinfection for product and process waters used in the food and beverage industry. By using a UV system you will disinfect the water, eliminate harmful micro-organisms, reduce the bio-burden, protect against bio-fouling, lead to fewer CIP/SIP cycles and lower operating costs. Each system comes with a UV monitor to measure the germicidal output of the UV system and make it easy to monitor and log performance.



berson

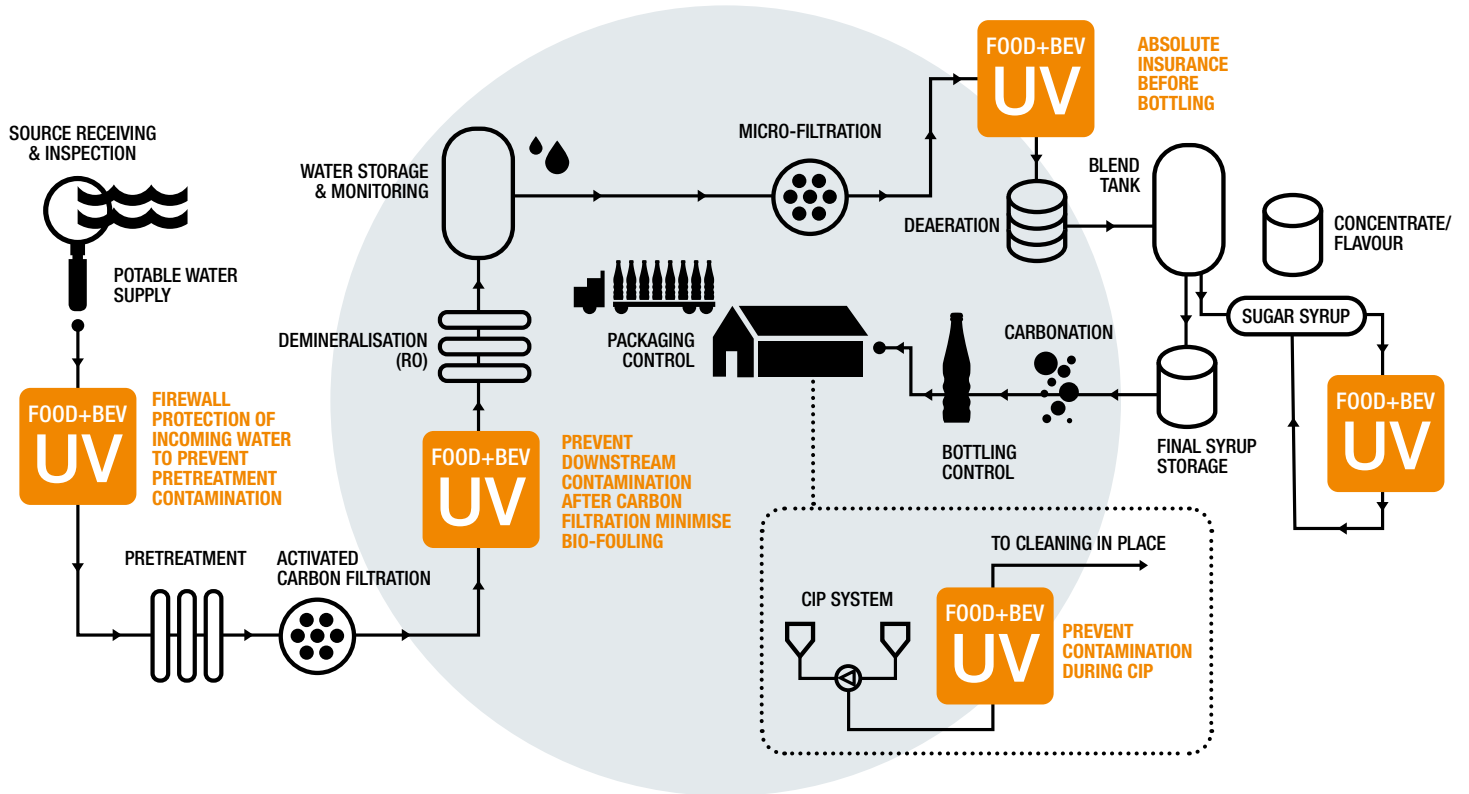


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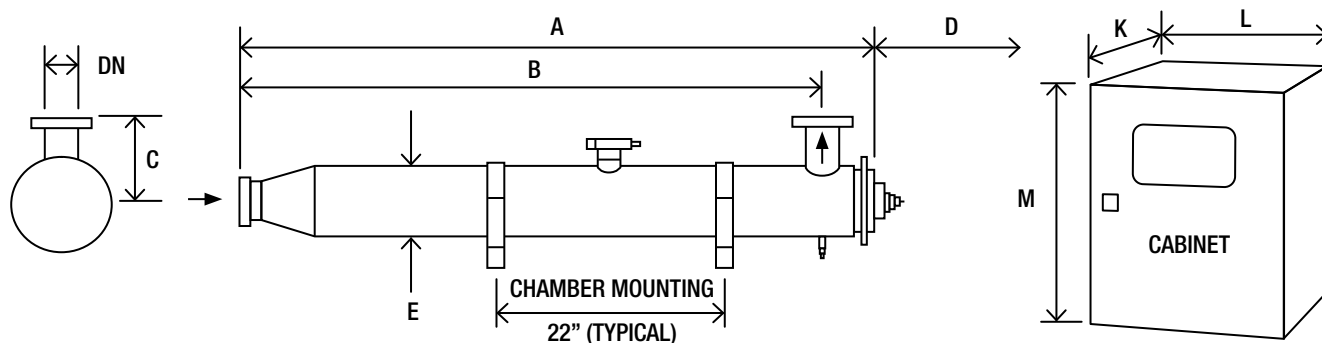
aquionics

Potential locations of the PureLine D AF™



KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU
INTELLIGENCE		
UV intensity monitor measuring germicidal wavelengths	Continuous verification of performance with in-built low intensity alarm	Easy to monitor and log system performance
OPTIMIZATION		
UV water disinfection	Protect your process waters from microbiological contamination including chlorine resistant <i>Cryptosporidium</i> and <i>Giardia</i>	Does not affect taste and colour of final product
Designed for the food and beverage industry	FDA-approved materials used for all wetted parts	No chemicals
	*Chamber with tri-clamp connections and < 0.38 µm internal finish	Industry compliant materials
	*Automatic wiper (quartz cleaning)	Sanitary design
		Self cleaning
INTEGRATION		
Compact design	Can be fitted to skids Can be retrofitted to existing process	Easy integration

* Option



			Dimensions (Inches)													Approx weight (lbs)		
										Unwiped			Wiped					
Model Number	Max Power (W)	UVT (%)	A	B	C	D	E	DN		K*	L	M**	K*	L	M**	Chamber (Empty)	Control Cabinet (unwiped)	Control Cabinet (wiped)
PureLine D AF 0003	115	60	36.2	33.1	3.9	31.5	2.5	1		6.7	11.8	19.3	8.9	15.7	27.2	11	24	44
PureLine D AF 0005	115	60	54.6	50.1	5.9	51.2	4	1.5		6.7	11.8	19.3	8.9	15.7	27.2	20	24	44
PureLine D AF 0008	165	60	54.6	50.1	5.9	51.2	4	2		6.7	11.8	19.3	8.9	15.7	27.2	20	24	44
PureLine D AF 0016	345	60	54.6	50.1	5.9	51.2	4	2		6.7	11.8	19.3	8.9	15.7	27.2	20	24	44
PureLine D AF 0030	345	60	56.6	51.2	7.9	51.2	6.6	3		6.7	11.8	19.3	8.9	15.7	27.2	53	24	44
PureLine D AF 0090	600	60	78.0	71.9	9.8	74.8	8.1	6		8.9	15.7	27.2	8.9	15.7	27.2	101	49	49

* Allow dimension L in front of cabinet for door opening and panel access.

** 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 9.8"). Mounting brackets sold separately. 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.

UV CHAMBER	
Material:	StSt 316L / 1.4404
Internal finish:	As made pipe and tube, welds as laid, electropolished and passivated
External finish:	Sateen polish (120 grit) electropolished and passivated
Process (mating) connections:	ANSI 150#
Drain connection:	Tri-clamp to ISO 2850
End plate:	Removable tri-clamp except D AF 0090 which is flanged
Degree of protection:	IP65 equivalent to NEMA 4 but not for outside use
UV Lamp:	Low pressure amalgam
Quartz Sleeve:	Pure quartz (F200)
Number of UV Lamps:	1
Expected lamp life:	12000 hours
Temperature sensor:	On D AF 0090 only
UV intensity sensor:	Wet UV monitor (if above minimum UVT)
Working fluid temperature:	41°F to 104°F
Maximum CIP temperature:	266°F (D AF 0003 – D AF 0016) 203°F (D AF 0030 – D AF 0090) with cabinet electrically isolated
Hydrostatically pressure tested:	Yes
Chamber mounting:	Horizontal or vertical except D AF 0090 which is 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 material: Stainless steel 304	
Welder Document Pack for chamber construction	

OPTIONS (CONTINUED)	
Wiper: Automatic (pneumatically driven) except D AF 0003	
Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish	
Flange options: PN16 150, JIS, Table 'E' and tri-clamp	
Chamber internal finish: Tri-clamp chamber only <0.38 µm, welds left as laid, electropolished and passivated	
Maximum CIP temperature: 266°F (D AF 0030 – D AF 0090, panel switched off)	
Skid mounting (not ship board or earthquake zone)	

CABINET (CONTROLLER ELECTRON)	
Material:	Polyester coated carbon steel
Degree of protection:	IP66 / NEMA 4 except D AF 0090 which is IP54 NEMA 12
Supply voltages:	D AF (003 - 0030) 115V or 230V D AF (0090) 230V
Operating temperature range:	41°F to 104°F
Relative humidity:	<95% non-condensing, except D AF 0090 which is 85%
Cooling fans:	D AF 0090 only
Interconnecting cable lengths:	16.4 ft

CUSTOMER OUTPUTS	
4-20 mA passive outputs:	UV intensity %
VFC outputs:	Lamp ON and Low UV warning

CUSTOMER INPUTS	
VFC inputs:	Remote stop/start and remote reset

CUSTOMER COMMUNICATIONS PORT	
None	

APPROVALS	
CE marked	



PURELINE D

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



PURELINE DC+DCD

Dechlorination and Chlorine
Dioxide removal



PURELINE DO

Ozone removal and
disinfection



PURELINE PQ

3rd party bioassayed systems
for critical disinfection or as a
pathogen barrier



PURELINE S

Sugar syrup disinfection



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