

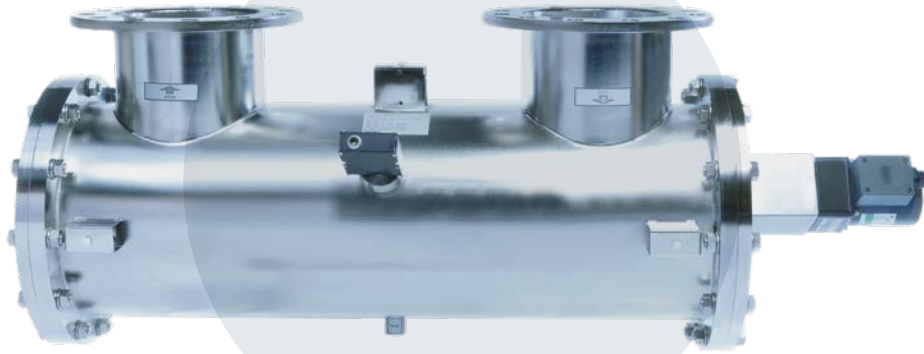
We UVCare...



PURELINE D PH

## Application Optimized UV for Food & Beverage

**RODEM**<sup>®</sup>  
SMART SANITARY PROCESSES  
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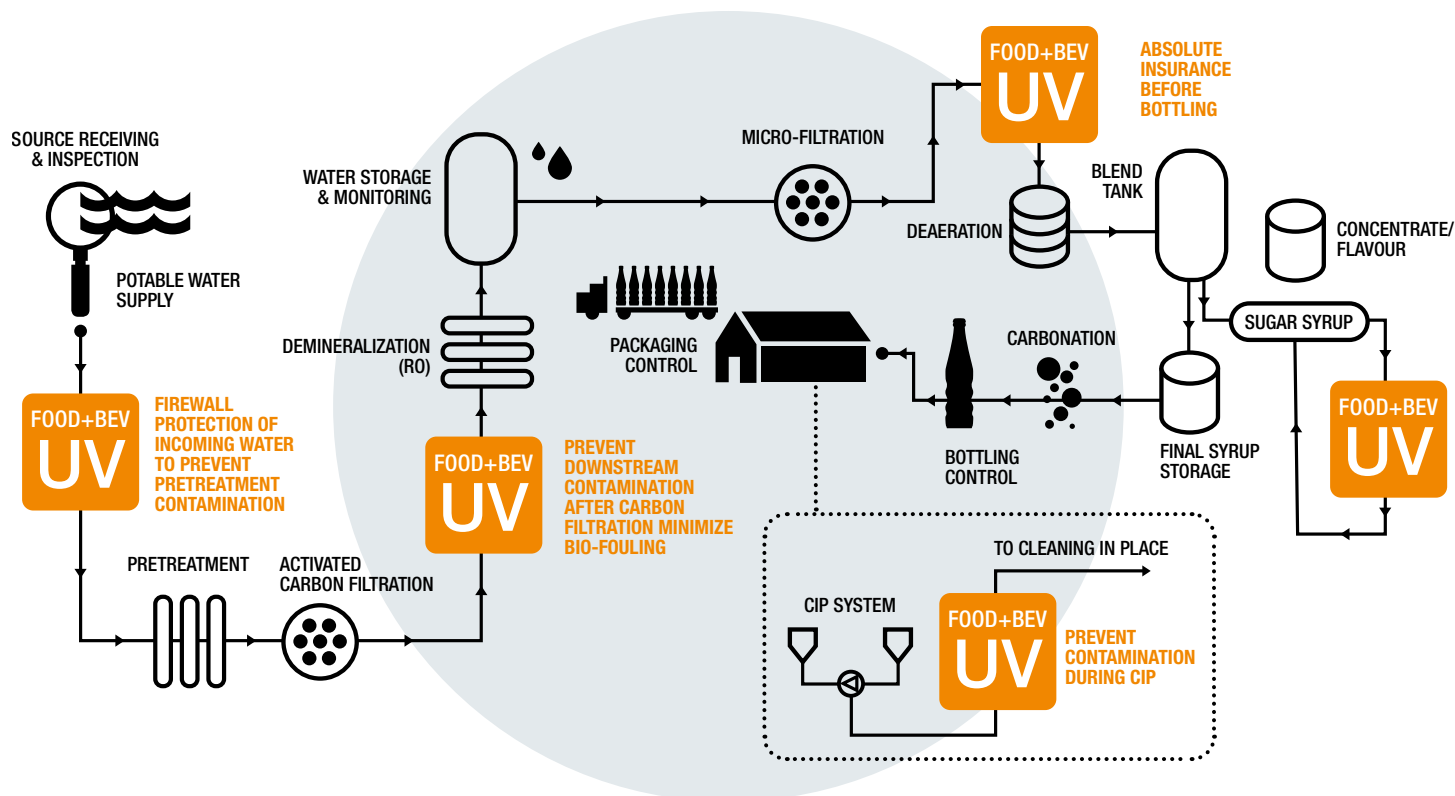


## UV treatment for food and beverage

Our PureLine D PH 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.

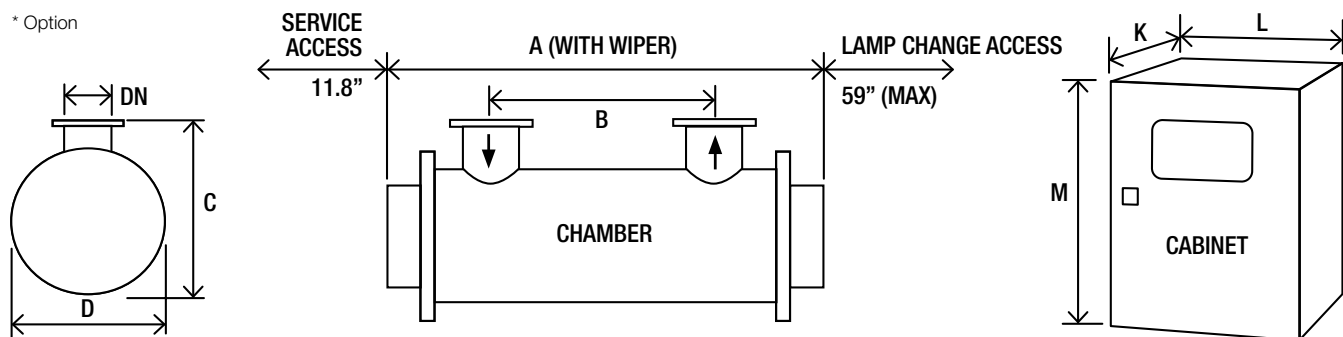


# Potential locations of the PureLine D PH™



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
		No chemicals
Designed for the food and beverage industry	FDA-approved materials used for all wetted parts	Industry compliant materials
	*Chamber with tri-clamp connections and < 0.38 µm internal finish	Sanitary design
	*Automatic wiper (quartz cleaning)	Self cleaning
INTEGRATION		
Compact design	Can be fitted to skids	Easy integration
	Can be retrofitted to existing process	

\* Option



			Dimensions (inches)								Approx weight (lbs)	
Model Number	Maximum Power (kW)	UVT (%)	A	B	C	D	DN	K*	L	M**	Chamber (Empty)	Control Cabinet
PureLine D PH 0070	1.6	64	33.5	11.8	10.5	7.2	2	13	29.5	33.5	99	187
PureLine D PH 0080	2.7	91	51.2	28	12.6	9.4	3	13	29.5	33.5	110	187
PureLine D PH 0083	2.7	91	51.2	28	12.6	9.4	4	13	29.5	33.5	110	187
PureLine D PH 0100	4.4	81	51.2	28	12.6	9.4	5	13	29.5	33.5	110	187
PureLine D PH 0209	4.4	90	51.2	26	16.5	11.4	6	13	29.5	33.5	143	187
PureLine D PH 0240	5.8	84	51.2	26	16.5	11.4	6	13	35.4	43.3	143	187
PureLine D PH 0300	5.8	93	51.2	24	19.9	16.1	8	13	35.4	43.3	309	364
PureLine D PH 0350	10	70	51.2	26	16.5	11.4	6	13	43.3	63.0	143	622
PureLine D PH 0400	16.5	62	51.2	26	16.5	11.4	6	13	43.3	63.0	143	622
PureLine D PH 0550	16.5	62	51.2	24	19.9	16.1	8	13	43.3	63.0	309	622
PureLine D PH 0900***	25.2	62	51.2	21.7	19.9	16.1	8	13	35.4	43.3	309	364
								13	43.3	63.0		622
PureLine D PH 0950***	33	62	51.2	24.0	19.9	16.1	8	13	43.3	63.0	309	622
								13	43.3	63.0		622

\* 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").

\*\*\* System consists of two cabinets; separate dimensions K, L, M and weights are given for each cabinet.

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:	Stainless steel 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
End plate:	Removable end plate
Degree of protection:	IP65 equivalent to NEMA 4 but not for outside use
UV ILamp:	Medium pressure
Quartz sleeve:	Pure quartz (F200)
Number of UV lamps:	1 (D PH 0070-0300), 4 (D PH 0350-0550), 6 (D PH 0900), 8 (D PH 0950)
Expected lamp life:	8000 hrs, 4000 hrs D PH 0240 and 0300
Temperature sensor:	Yes
UV monitor:	Wet UV monitor (if above minimum T <sub>10</sub> )
Working fluid temperature:	33.8°F to 140°F (176°C unwiped)
Maximum CIP temperature:	203°C with cabinet electrically isolated
Hydrostatically pressure tested:	Yes
Chamber mounting:	Horizontal only
Operating pressure:	6 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 316	
Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish	
Wiper: Automatic (electrically driven ) except D 0070	
Flange options: PN16, JIS, Table 'E' and tri-clamp	
Chamber internal finish: <0.38 µm welds polished out, electropolished and passivated	
Lead length: 65.6 ft, 98.4 ft or 164 ft cabinet to chamber	
Maximum CIP temperature: 266°F (panel electrically isolated)	
Welder Document Pack for chamber construction	
Bleed valve: Hygienic valve with tri-clamp connection	
S-shaped chamber	
Skid mounting (not ship board or earthquake zone)	

OPTIONS (CONTINUED)	
Operating pressure: 10 bar	
Power adjustment: 4 level power switching	
Air vent connection: Tri-clamp	
Stainless steel cabinet IP upgrade: air to air heat exchangers stainless steel version IP 56, NEMA 4X, relative humidity <95% non condensing. If fitted no UL listing. See sales drawings for sizes.	
Aggressive water package: For 400 ppm to 20000 ppm chloride water	
UVShield™: Power cut-out for lamp access for D PH 0070 - 0300	
Water leak detection: Detects water leaks from quartz sleeve for D PH 0070 - 0300	
Quartz sleeve: doped quartz F240 (reduces performance)	

CABINET (CONTROLLER PHOTON)	
Material:	Polyester coated carbon steel
Degree of protection:	IP54 NEMA 12
Supply voltages:	D PH 0070-0083 95 V to 260 V (+/-10%) D PH 0100-0300 190 V to 480 V (+/-10%) D PH 0350-0950 380 V to 480 V (+/-10%) 50/60 Hz
Operating temperature range:	41°F to 104°F
Relative humidity:	<85% non-condensing
Cooling fans:	Yes
Interconnecting cable:	32.4 ft cabinet to chamber

CUSTOMER OUTPUTS	
4-20 mA passive or active output:	UV intensity % or UV dose (if power stepping option)
VFC outputs:	System warning, lamp ready, low UV, common trip, remote reset, ELCB or water leak, system available, local or remote mode

CUSTOMER INPUTS	
4-20 mA passive or active output:	Flow meter
VFC inputs:	Remote stop/start and remote reset

CUSTOMER COMMUNICATIONS PORT	
None	

APPROVALS	
CE marked, UL listed E149108	



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Dioxide removal



**PURELINE DO**

Ozone removal and  
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**PURELINE S**

Sugar syrup disinfection



**PURELINE S**

Sugar syrup disinfection



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