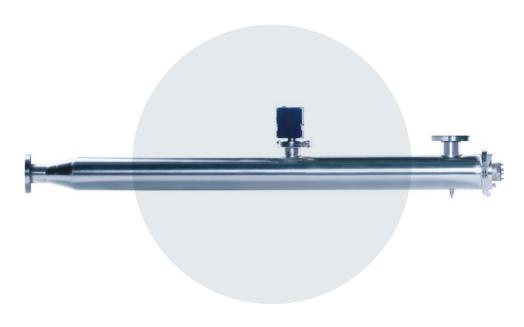
We UVCare...



# Application Optimized UV for Food & Beverage



www.Rodem.com | (800) 543-7312



UV deozonation for food and beverage

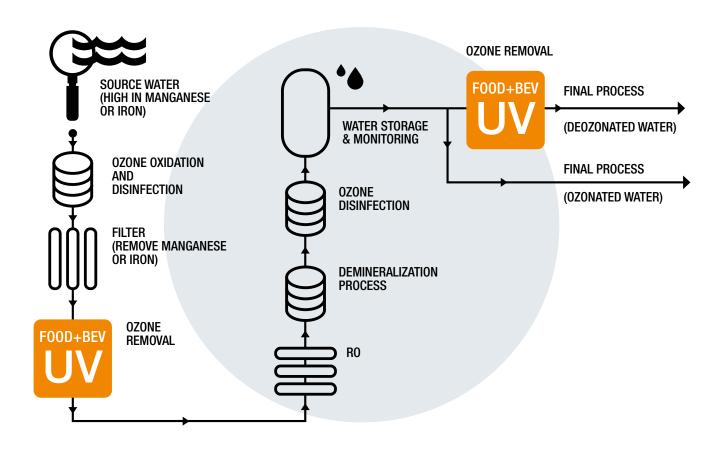
Our PureLine DO AF UV systems are aimed specifically at providing ozone removal and disinfection for product and process waters used in the food and beverage industry. When installed in a distribution loop the PureLine DO AF will remove residual ozone dosed into the water to maintain microbiological integrity. The UV system can be remotely controlled to turn off to allow residual ozone to disinfect the purified water loop during a SIP and then be turned on again to remove the ozone before the loop is put back into service. Each system comes with a UV monitor to measure the lamp output making it easy to monitor and log performance.



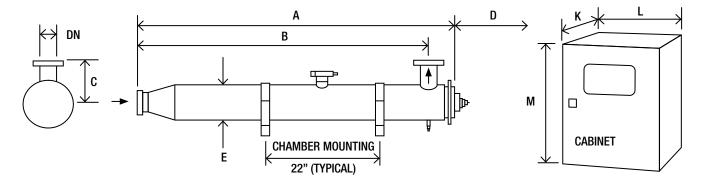




# Potential locations of the PureLine DO AFTM



KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU				
INTELLIGENCE						
UV intensity monitor measuring UV wavelengths	Continuous verification of performance with inbuilt low intensity alarm	Easy to monitor and log system performance				
OPTIMIZATION						
UV destruction of ozone	Optimized for ozone reduction	Proven reduction of ozone				
Designed for the food and beverage industry	Flanged connections, standard internal finish	Reduced system costs where sanitary design is not critical				
	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					



			Dimens	sions (in	ches)										Approx we	eight (lbs)	
									Unwip	ed		Wiped	t				
Model Number	Maximum Power (W)	UVT (%)	А	В	С	D	E	DN	K*	L	M**	K*	L	M**	Chamber (Empty)	Control Cabinet (unwiped)	Control Cabinet (wiped)
PureLine DO AF 0005	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 DO AF 0008	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 DO AF 0020	700	60	78	71.9	9.8	74.8	8.1	3	8.9	15.7	27.2	8.9	15.7	27.2	101	49	49

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 2852
End plate:	Removable tri-clamp except DO AF 0020 which is flanged
Degree of protection:	IP65 equivalent to NEMA 4 but not for outsuse
UV lamp:	Low pressure amalgam
Quartz sleeve:	Pure quartz (F200)
Number of UV lamps:	1
Expected lamp life:	12000 hours
Temperature sensor:	Snap stat, on DO AF 0020 only
UV intensity sensor:	Wet UV monitor (down to minimum UVT)
Working fluid temperature:	41°F to 104°F
Maximum CIP temperature:	266°F (DO AF 0005) 203°F (DO AF 0008 – DO AF 0020) with cabinet electrically isolated
Hydrostatically pressure tested:	Yes
Chamber mounting:	Horizontal or vertical except DO AF 0020 which is horizontal only
Operating pressure:	10 bar (positive pressure only)

	OPTIONS
	Document Support Pack
	Cabinet material: Stainless steel 304
	Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish
	Wiper: Automatic (pneumatically driven)
	Flange options: PN16, JIS, Table 'E' and tri-clamp with 0.38 µm finish
	Chamber internal finish: Tri-clamp chamber only <0.38 $\mu m$ , welds left as laid, electropolished and passivated
	Maximum CIP temperature: 266°F (DO AF 0008 – DO AF 0020, panel switched off)
	Welder Document Pack for chamber construction
-	Skid mounting (not ship board or earthquake zone)

CABINET (CONTROLLER ELEC	CTRON RCM)
Material:	Polyester coated carbon steel
Degree of protection:	IP66 / NEMA 4 except DO AF 0020 which is IP54 NEMA 12
Supply voltages (nominal):	DO AF (0005 & 0008) 115V & 230V DO AF (0020) 230V
Operating temperature range:	41°F to 104°F
Relative humidity:	<95% non-condensing, except DO AF 0020 which is 85%
Cooling fans:	DO AF 0020 only
Interconnecting cable lengths:	16.4 ft

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

COSTOMENTINFOTS	
VFC inputs:	Remote stop/start and remote reset

None

CE marked

<sup>\*</sup> 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.



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





Dechlorination and Chlorine Dioxide removal



PURELINE D

Disinfection as part of a multi barrier approach





Sugar syrup disinfectionr



PURELINE PQ

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







### www.weuvcare.com

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