



UV - REFLEX-SCB

UV-C system for cold rooms



UV-REFLEX-SCB performs a progressive action of decontamination from airborne bacteria and mold present in the air of the cold rooms, improving the conditions of preservation of products.

With the use of UV-REFLEX-SCB, in particular, an improved maturation, aspect and quality of the meat is achieved. The treatment takes place by exploiting the constant forced air circulation, (due to the flow generated by the fan of the ventilation system), which pass next to the device and is decontaminated from microbes, before they enter into contact with the products inside the cold rooms.

The device does not affect the normal aging of the product, as it avoid only the growth of unwanted microorganisms, i.e. those found in the air.

UV-REFLEX-SCB can stay on continuously without any problem, so it ensures a level of microbial load always under constant control without the ups and downs, typical of traditional disinfection systems.

Owing to the use of the UV-C technology, it is possible to increase the shelf life of food preserved in cold rooms, without developing resistant microorganisms and without the use of chemicals, risky to employ and hard to biodegrade. UV-C treatment is dry and cold, does not alter the organoleptic features of food and its quality, but rather, it prevents product loss due to the proliferation of bacteria and fungi and enhances the freshness, taste and appearance of food, without dehydration and weight loss.

It is shown how, in the food industry, on increased level of hygiene allows a consequent and general increase of product quality.

UV-REFLEX-SCB achieves the elimination (99%) of bacteria such as *Bacillus*, *Coli*, *Clostridium*, *Legionella*, *Vibrio*, *Salmonella*, *Pseudomonas*, *Staphylococcus*, etc. in just a few minutes of operation.

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 a cold room



Application example

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.
- All materials are tested to resist to intense UV-C rays.
- Dust and water resistant (IP 55).
- Power supply with electronic ballast specific for Light Progress UV-C lamps.
- Internal mirror reflector in bright aluminium.
- Honeycomb one-way black filter.
- CE marking (LVD - EMC - MD - RoHS).

UV - REFLEX-SCB

quality in cold rooms



Detail

UV-REFLEX-SCB is a wall-mounted germicidal device with indirect radiation upwards, with structure in AISI 304 stainless steel, specifically conceived for cold rooms. The inner surface consists in a mirror bright aluminium reflector to increase the reflection of UV rays. Directional black honeycomb filter channels the flow of UV-C rays.

The series includes a wide range of models, different according to the UV-C lamp wattages.

UV-REFLEX-SCB is provided with a 2.5 m power cable without plug.

UV-REFLEX-SCB can be equipped with special control board for operational control, which, especially in the case of installation of several units, can handle switching on, failure alarms, meters and input security check in the room treated.

The treatment is immediate and ready to use, maintenance is minimal and mainly concerns the periodic replacement of the UV-C lamp.

UV-REFLEX-SCB is entirely manufactured in Italy, with high quality and extremely resistant materials.