



## UV - PIPE - BV

UV system for display counters.

The UV-PIPE-BV is a specific UV-C system to be placed within the sales desks in order to purify the cool air circulating channel, which then put inside display compartment.

Protect the food exposed from germs contamination inside sale counters is one of the major issues for supermarket and grocery stores.

A large percentage of products are withdrawn from the display counters for premature loss of freshness, or worse, for decay. The cause of this can be ascribed to microbes, such as bacteria, fungi, mold and spores, which propagate through the air and circulate within the sales desks, creating cross contamination between foods.

Germs come mainly from the surrounding environment but also from the foodstuff itself. Examples include *Mucor*, which makes food, such as meat and cold cuts, become black, *Aspergillus* and *Saccharomyces* typical of baking products, *penicillium*, which form the common green/black mold, and, finally, some bacteria, such as *Pseudomonas*, all highly resistant to cold, and, so particularly difficult to remove.

The proximity of different products on the same counter (i.e. meats, cold meats, salads, cheese, delicatessen products, seafood, pastries, etc.) increase the possibility of cross-contamination.

UV-PIPE-BV works with direct radiation. In 2 - 3 seconds, it is possible to achieve the elimination of 99% of bacteria (*Bacillus*, *Coli*, *Clostridium*, *Legionella*, *Vibrio*, *Salmonella*, *Pseudomonas*, *Staphylococcus*, *Streptococcus*, etc.)

The installation is very simple, just insert the UV-PIPE-BV within the ventilation channel of the sales counter and plug it in using the power cable coming out from the handle, and you are ready to use it.



### 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:

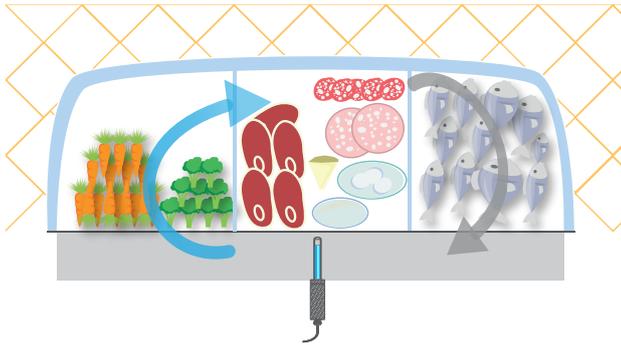
- UV - A (with tanning properties)
- UV - B (with therapeutic properties)
- UV - C (with germicidal properties)

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.



Installation in refrigerated counters



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#### TECHNICAL FEATURES

- UV-C Light Progress selective lamp (emission peak 253.7 nm.) with high output.
- All materials are tested to resist to intense UV-C rays.
- UVLON PIPE protection from glass breaks (optional)
- Dust and water resistant (IP 65- Class II- double insulation).
- Power supply with electronic ballast specific for Light Progress UV-C lamps.
- CE marking (LVD - EMC - MD - RoHS).

## UV - PIPE - BV disinfection Sales Desks



UV-PIPE-BV

UV-PIPE-BV consists of a UV-C light emitter lamp protected by a pure quartz sleeve and a food PVC cylinder case containing a miniaturized power supply ballast. The whole is watertight (IP65).

Quartz also performs the very important function of protecting the UV-C lamp from low temperatures while increasing UV-C output in the meanwhile.

In UV-PIPE-BV series, various UV-C powers and lengths are available, to meet the different use requirements.

For additional security, it is possible to set a position switch, which turns off the lamp when opening the door, where the device has to be installed.

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