

PureLine S PH 30-80

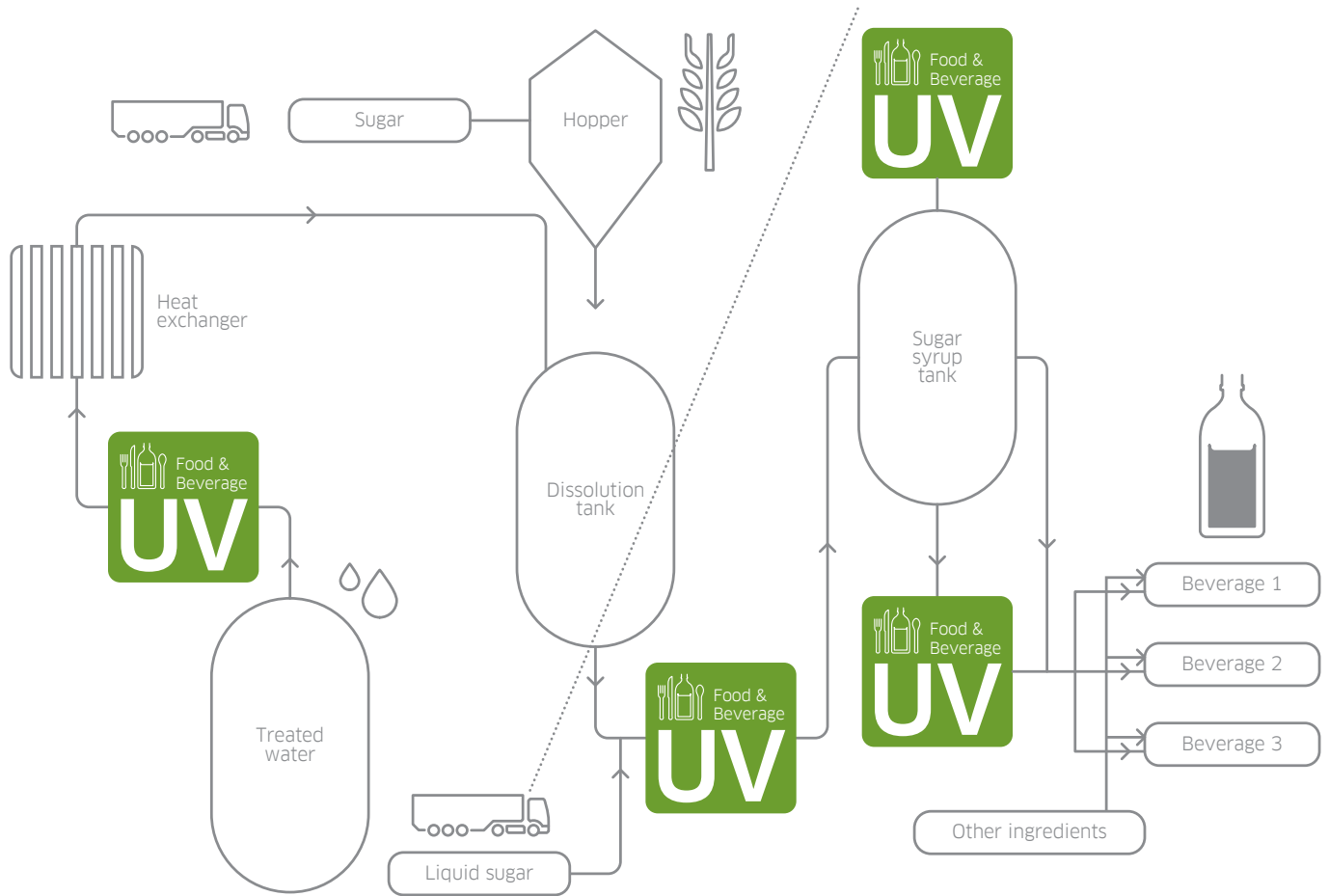
UV TREATMENT FOR SUGAR SYRUP

Our **PureLine S PH** systems are aimed specifically at providing UV treatment for sugar syrup used in the food and beverage industry. By using a UV system you will eliminate harmful micro-organisms, reducing the need for thermal pasteurisation with its associated energy 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.

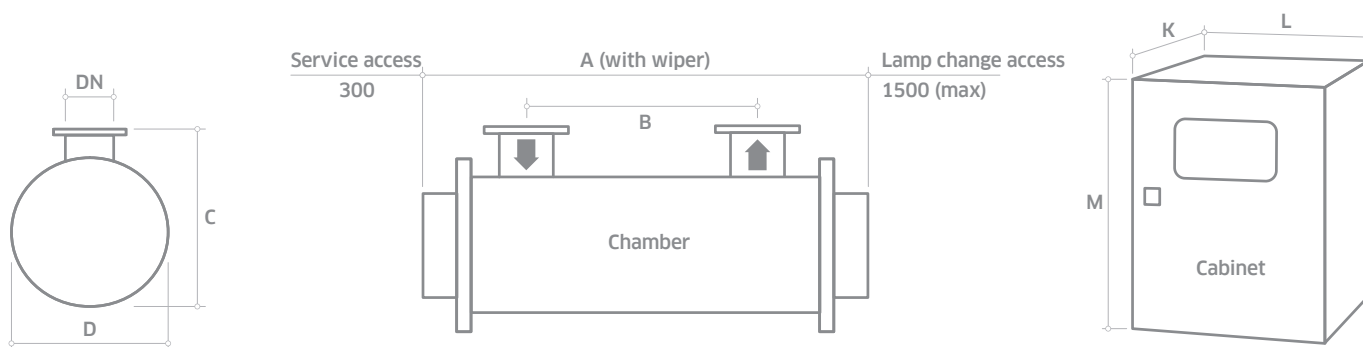


Application
Optimised UV for
Food & Beverage

POTENTIAL LOCATIONS OF THE PURELINE S PHTM SUGAR SYRUP TREATMENT



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
OPTIMISATION		
UV treatment	Protect your sugar syrup from microbiological contamination including thermophilic bacteria	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 *Chamber with tri-clamp connections and <0.38 µm internal finish	Industry compliant materials Sanitary design
INTEGRATION		
Compact design	Can be fitted to skids Can be retrofitted to existing process	Easy integration
*Option		



MODEL NUMBER	MAX POWER (KW)	MIN T10(%)	DIMENSIONS (MM)								APPROX WEIGHT (KG)	
			A	B	C	D	DN	K*	L	M**	Chamber (Empty)	Control Cabinet
PureLine S PH 0030	7.8	30	1090	710	267	240	65	330	1100	1100	50	165
PureLine S PH 0045	12.5	30	1090	710	319	240	80	330	1100	1600	50	282
PureLine S PH 0060	12.5	30	1090	710	319	240	100	330	1100	1600	50	282
PureLine S PH 0080	16.5	30	1090	710	319	240	100	330	1100	1600	50	282

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.

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

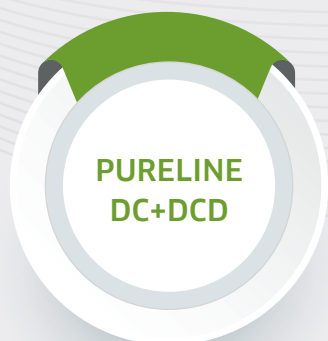
** M dimension includes the space for the cabinet mounting brackets but you need to allow space below the cabinet for cable entry and access (minimum of 250 mm).

UV CHAMBER		OPTIONS (CONTINUED)	
Material:	Stainless steel 316L / 1.4404	Bleed valve:	Hygienic valve with tri-clamp connection
Internal finish:	As made pipe and tube, welds as laid, electropolished and passivated	Skid mounting (not ship board or earthquake zone)	
External finish:	Sateen polish (120 grit) electropolished and passivated	Operating pressure:	10 bar
Process (mating) connections:	Flange EN 1092-1 PN16	Air vent connection:	Tri-clamp blanked off
Drain connection:	Tri-clamp	Stainless steel cabinet IP upgrade:	air to air heat exchangers stainless steel IP 56, NEMA 4X, relative humidity <95% non-condensing. If fitted no UL listing. See sales drawings for sizes.
End plate:	Removable end plate	CABINET (CONTROLLER PHOTON)	
Degree of protection:	IP65 equivalent to NEMA 4 but not for outside use	Material:	Polyester coated carbon steel
Arc tube (lamp):	Medium pressure	Degree of protection:	IP54 NEMA 12
Arc tube enclosure:	Pure quartz (F200)	Supply voltages (nominal):	S PH 0030: 190 V to 480 V (+/-10%) S PH 0045-0080: 380 V to 480 V (+/-10%) 50/60 Hz
Number of arc tubes (lamps):	1 (S PH 0030), 3 (S PH 0045), 4 (S PH 0060 and 0080)	Operating temperature range:	5°C to 40°C
Expected lamp life:	8000 hours	Relative humidity:	<85% non-condensing
Temperature sensor:	Yes	Cooling fans:	Yes
UV sensor:	Wet UV monitor (if above minimum T10)	Interconnecting cable lengths:	10 m cabinet to chamber
Working fluid temperature:	1°C to 80°C	CUSTOMER OUTPUTS	
Maximum CIP temperature:	95°C with cabinet electrically isolated	4-20 mA passive or active output:	UV intensity %
Hydrostatically pressure tested:	Yes to PED requirements EN 13445	VFC outputs:	System warning, lamp ready, low UV intensity, common trip, remote reset, ELCB or water leak, system available, local or remote mode
Chamber mounting:	Horizontal only	CUSTOMER INPUTS	
Operating pressure:	6 bar (positive pressure only)	4-20 mA passive or active input:	Flow meter
Seals:	EPDM, ADI free, EC 1935/2004, FDA 21 CFR 177.2600 approved	VFC inputs:	Remote stop/start and remote reset
OPTIONS		CUSTOMER COMMUNICATIONS PORT	
Document Support Pack		None	
Cabinet material:	Stainless steel 316	APPROVALS	
Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish		CE marked, UL listed E149108	
Flange options:	ANSI 150, JIS, Table 'E' and tri-clamp		
Chamber internal finish:	<0.38 µm welds polished out, electropolished and passivated		
Lead length:	20 m, 30 m or 50 m cabinet to chamber		
Maximum CIP temperature:	130°C (panel switched off)		
Welder Document Pack for chamber construction			



PureLine S

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



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DC+DCD**

Dechlorination and
Chlorine Dioxide removal



**PURELINE
DO**

Ozone removal and
treatment



**PURELINE
D**

Treatment as part of a
multi barrier approach



**PURELINE
PQ**

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

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