

AIRPURION® Sterile Fridge active

... stands out for its extraordinary high disinfection performance, compact construction and low energy consumption. It is manufactured in accordance with currently valid laws, standards and rules.



The AIR De-germinator AIRPURION steril fridge active enables systematic UV based disinfection and removal of bad odour within fridge rooms. The air is taken actively inside the plant via fan. To meet highest HACCP standards the UV lamps can be equipped with special splinter protection (UV safety glass film).

The housing consists of stainless steel 1.4301. Wiring system and the electronic cut-in unit are integrated into the frame.

Within the standard scope of delivery of an plant AIRPURION Sterile Fridge an assembly system is included. Lamp failure or cable breaking are being internally controlled and duly signaled. Of course it is possible to equip the system with monitoring of the life time of the UV lamp.

Optionally it is possible to equip the UV lamps with splinter protection to ensure that there is no release of mercury in food areas in case of breakage of the UV lamp.

The UV radiators stand out for their long service life, high disinfection performance and low energy consumption. Power supply may alternatively be of 230 V/50 Hz or 110 V/60 Hz.

The compact construction allows for an easy removal of lamps or lamp exchange, like for instance at the end of the radiator's service life, without using any tools.

manufacturer	PURION® GmbH
type	AIRPURION® Sterile Fridge active
ambient air disinfection	
disinfection grade of 88%	approximately 50 m³ of ambient air in permanent operation
housing dimensions	
length x width x height in mm	340 x 405 x 125
weight	8 Kg
life time of lamps	10.000 h
number of lamps	
• PURION UVC lamp	1
• UVA lamp	1
minimum temperature.	-25°C
protection grade	IP 54
electrical connection	110-240 V 50/60 Hz
total power	
• PURION UVC lamp	14 W
• UVA lamp	6 W
over current protection	10 A

This UV set may be used for:

Air disinfection •

Advantages

- chemical free
- possibility for continuous operation even if people are present
- high HACCP compliance due to splinter protection and monitoring system (no release of mercury in food areas in case of breakage of the UV lamp)
- easy maintenance and low operational costs