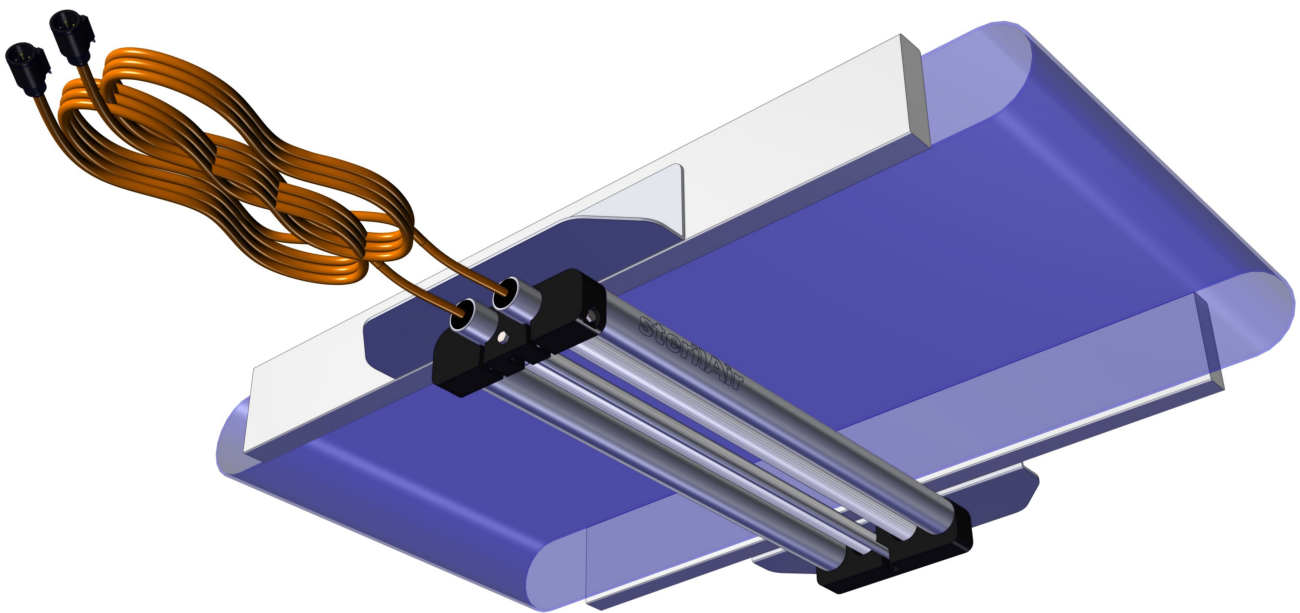


## Conveyor belt disinfection - sterilAir® T2018

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With a market presence since 1939 sterilAir® is one of the worldwide oldest and most experienced companies in manufacturing and development of UVC disinfection systems.

We are pleased to present our brand-new belt disinfection system **sterilAir® T2018**



### Why conveyor belt disinfection?

Conveyors which transport fresh products are constantly loaded with microbes. The microbial count on the conveyor surface rises rapidly the longer it was without cleaning. The conveyor becomes a risk factor for cross-contamination. By permanently irradiating the belt surface on every single passage, UVC belt disinfection helps to keep the microbial count on a low level for the entire duration between the cleaning intervals.

### Target of of conveyor belt disinfection:

In processing of fresh food, the target organisms are usually *Listeria*, *Enterobacteriaceae*, *E.coli* and other coliform bacteria, in some sectors also *Salmonella* and *Campylobacter*. Studies with our previous belt disinfection systems show that UVC is highly effective in inactivating these types of bacteria.

### Development:

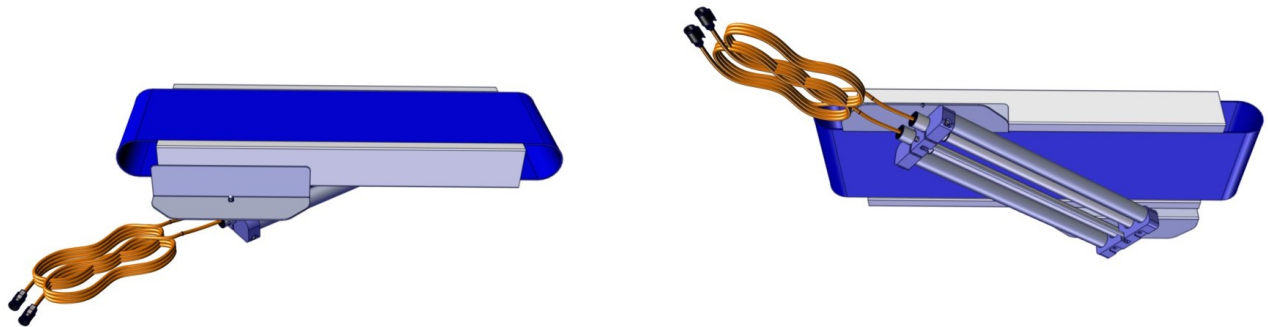
In close cooperation with customers, our scientists and engineers designed a new and unique UVC module for belt disinfection. A special focus was on the particularly rough cleaning conditions. The system is designed to stay below the belt the entire time and can withstand cleaning with a hose (IP69K) and foam. A simple yet robust plug & play design allows easy and quick maintenance, even while the belt is operating.

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### Simple mounting:

The sterilAir® T2018 can be flexibly adjusted to any conveyor width. Through diagonal installation, it will perfectly fit to the belt chassis width. Diagonal mounting also stabilises the belt in case it's sagging. This allows to position the UVC lamps closer to the belt surface than ever before. The mounting plates are included in the delivery.



### Modular concept:

For extra large conveyors, two systems can be connected to cover up to 1.4m belt width.

### HACCP / FDA Standard:

The water-proof (IP69K) emitter module protects the lamp against damage, which makes it HACCP compliant and meets FDA standards. It also protects the UV emitter against cooling and pollution, and accommodates a reflector. All that brings a maximum of UV energy onto the surface, with lowest possible energy consumption.

### Benefits sterilAir® T2018:

- + Inactivates Listeria, E.coli, Salmonella, Campylobacter, pathogens and other undesired micro-organisms
- + Constant low bacterial load on belt surfaces without interruption of the production process
- + Improved shelf-life by reducing cross-contamination in the production chain
- + Easy to install and retrofit to existing conveyors
- + Easy cleaning thanks to Hygienic Design
- + Fit for high-pressure cleaning (IP69K)
- + Glass shatter protection (FDA compliant)
- + UVC emitters lifespan 2 years
- + Plug & play lamp exchange

## Conveyor belt disinfection - sterilAir® T2018

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Installation examples:

