Ultra Violet Tube and Ozone Quartz Sleeve for GF600IM

PART No: W24T7H/S24H

FEATURES



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Want to eliminate bacteria, odours and reduce food spoilage?

The UV Germicidal units are used extensively in all areas where meat, dairy products, fruit, vegetables etc. are stored or processed. These areas include all cool rooms, salad rooms, cheese storage, bottling lines and locations susceptible to airborne contamination.

Benefits of UV Germicidal units:

- Increases storage life.
- Effectively reduces food spoilage by killing bacteria, viruses, yeasts and mould spores.
- Helps prevent coolroom odours.
- Reduces food weight loss by allowing coolroom operation at a higher relative humidity.
- Lowers running costs by allowing coolroom operation at a higher temperature.
- Greatly reduces the need to trim meat, providing maintenance-free operation.
- UV lamp is guaranteed effective UV life for one year.

Colour: Translucent

Material: Glass and Quartz

ADDITIONAL INFORMATION

The mechanism of disinfection by Germicidal Ultra Violet (UV) light differs considerably from the mechanisms of chemical disinfectants such as alcohol, chlorine and ozone. Chemical disinfectants inactivate micro-organisms by destroying or damaging cellular structures, interfering with metabolism, and hindering biosynthesis and growth. Germicidal Ultra Violet (UV) light inactivates organisms by absorption of the 254 nm wavelength of light, which causes a photochemical reaction that alters molecular components essential to cell function. As UV light penetrates the cell wall of the micro-organism, the energy reacts with nucleic acids and other vital cell components, resulting in injury or death of the exposed cells therefore making it impossible for them to replicate. A micro-organism that cannot replicate, cannot infect a host.

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