



JENACT
UV DISINFECTION
CONVEYOR

*'Sterilisation, neutralisation
and disinfection of
products.'*





UV DISINFECTION CONVEYOR

The UV disinfection conveyor is a variable speed conveyor with UV disinfection zone used for reduction of microbiological contamination on the surface of products such as meat, cheese, fresh fruit and more.

The UV disinfection conveyor treats items on the belt with germicidal UVC radiation (wavelength 254nm). The UV tunnel consists of a single UV treatment zone providing treatment from top and bottom sides as the product moves through the UV zone. The UV zone is actively cooled.

The UVC radiation is generated by IP65 shatterproof lamp fixtures (IP rating certified by UKAS approved laboratory), each accommodating a UVC lamp and a high efficiency UVC reflector of a custom design.

The Process starts with a UV-C light (at an optimal wavelength of 253.7nm) penetrating the cell wall of the micro-organism, the high energy photons of the UV-C light are absorbed by the cell proteins and DNA / RN. UV-C damages the protein structure causing metabolic disruption. The DNA is chemically altered so organisms can no longer replicate, they are unable to metabolise preventing them from spreading disease or causing spoilage.

