



JENACT
UV TORPEDO
SURFACE

‘Sterilise products and materials on either a conveyor or a static surface’





UV TORPEDO[®] - SURFACE

UV Surface disinfection is a process used to sterilise products and materials on either a conveyor or a static surface, products include, but are not limited to food, sheet materials, jars, cans, lids, medical products and more.

In general, surfaces are more difficult to treat because the contaminated surface area must be fully irradiated by UVC, so we use UV tunnels created to achieve 360 degrees irradiation, because of the built in reflector it maximises UVC output allowing more surface area to be reached.

Our UV Torpedo[®] surface can also be used to stop the growth of bacteria, moulds and micro-organisms on evaporator coils within your air duct. Microbial build-up on heat exchange plates and drain pans of the cooling coils results in increased resistance to air flow and a loss in thermal efficiency. A cleaner, more efficient HVAC system not only reduces overheads but also conserves natural resources by reducing energy and water consumption.

Over the years we have acquired valuable expertise in conventional UV systems design for uv surface disinfection. Our customers benefit from our unique UV sizing software which is used to optimise the placements and output of UV lamps for surface disinfection.

All our lamps are easy to install (with easy integration into custom made tunnels), have an IP65 rating, are made from easy clean stainless steel, plus our UV lamps can also be coated with fluorinated ethylene propylene (FEP) to achieve a high level of protection against glass contamination caused by accidental breakages.

