



Ultra Violet kills bacteria and helps prevent food spoilage.

U.V. KILLS

- FUNGI
- E.COLI
- YEASTS
- MOULDS
- LISTERIA
- CHOLERA
- HEPATITIS
- INFLUENZA
- DYSENTERY
- SALMONELLA
- TYPHOID FEVER
- CAMPYLOBACTER
- STAPHYLOCOCCUS

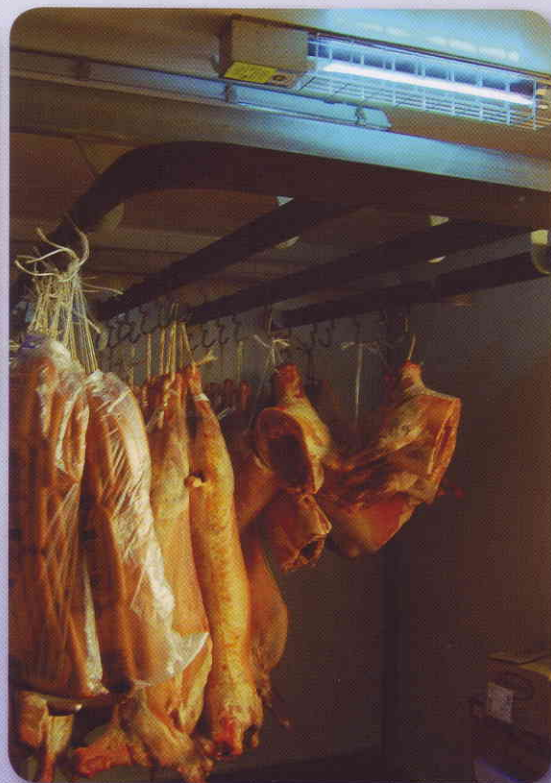
THE CAUSES OF FOOD SPOILAGE

Perishables stored in your coolroom, whether raw or cooked, have a percentage of bacteria in the form of microscopic organisms on their surfaces. When stored in a coolroom, they commence to grow and the process of bacterial spoilage begins. The most efficient and modern refrigeration facilities are only capable of slowing down bacterial growth, which continues during storage life. This accumulation of millions of microscopic organisms appears in the form of slimy, mouldy and sticky surfaces.

PREVENTION OF FOOD SPOILAGE

UVP Ultra Violet has for many years been used in the medical field to maintain sterility in air conditioning systems, operating theatres, hospital wards and sterile areas. When installed in your coolroom, UVP Ultra

Violet will drastically reduce food spoilage and aid profitability, because it effectively destroys bacteria, mould and slime forming microscopic organisms both on the surface of foodstuffs and in the surrounding air in the coolroom.



UVP ULTRA VIOLET CAN SAVE YOU MONEY BECAUSE

COOLROOM ODOURS ARE ELIMINATED

Unpleasant coolroom odours can be eliminated by using UVP Ultra Violet. Ozone-producing Ultra Violet lamps will eliminate sour odours within minutes of installation. Your coolroom becomes fresh and sweet. Never be troubled by sour odours again.

FOOD SAVED IF REFRIGERATION BREAKS DOWN

Ultra Violet is inexpensive insurance against loss from this cause. Mould and slime formation is prevented and food is kept in a saleable condition.

STICKY MOULDY SURFACES ARE REDUCED

UVP Ultra Violet kills mould and slime forming bacterial growth on the surfaces of meat products, smallgoods, chicken, fish and cooked products. Also from ceilings, walls and shelves fitted in the coolroom.

YOUR MAINTENANCE COSTS ARE REDUCED

Installed in your coolroom, UVP Ultra Violet can prevent the formation of mould and slime on the walls, ceilings, rails and shelves. Washing, scraping and re-painting is required less frequently, reducing maintenance costs. Moreover, with refrigeration operating at higher temperatures and under less load, running costs are considerably reduced.

THE STORAGE LIFE OF FOOD IS EXTENDED

The elimination of bacterial activity allows you to keep greater stocks of meat mould-free for longer periods. Reduces wastage from spoilage. Saves money!





Ultra Violet helps prevent spoilage and profit loss!

FIXTURE USE

Of our range of germicidal fixtures, the model designed for coolroom use is the GF24CRM Coolroom Model. It is supplied complete with a G24T7H Ultra Violet lamp, either an ozone or non-ozone sleeve and a protective wire guard.

NUMBER REQUIRED

It is extremely important when planning an installation that the correct number of fixtures and lamps are installed to ensure the correct level of Ultra Violet intensity. One fixture is sufficient for up to approximately 16sq.m of floor space. Thus, a cool room measuring 4m x 8m would require 2 fixtures.

PLACEMENT OF FIXTURES

The fixtures should be mounted on the ceiling of the coolroom where they give maximum coverage. In a multiple installation, they should be spaced to give equidistant irradiation. It is important that they are positioned in line with the air flow, with the transformer box protecting the lamp from the direct draught of the fan.

OPERATION

Bacteria is killed on surfaces and in the air by the direct Ultra Violet rays. It is not essential that all surfaces are exposed to direct rays as spoilage and deterioration is prevented due to the circulation of sterile air. The use of ozone is beneficial due to its bacterial effects. It will kill bacteria in shaded areas where direct Ultra Violet rays cannot reach and eliminates all musty and sour odours.

RECOMMENDED FOR USE BY

MEAT PROCESSORS & RETAILERS
FISH & SEAFOOD PROCESSORS & RETAILERS
CHICKEN PROCESSORS & RETAILERS
CHEESE PROCESSORS & RETAILERS
FRUIT & VEGETABLE PROCESSORS & RETAILERS
RESTAURANTS, HOTELS, MOTELS
DELICATESSENS
UNDERTAKERS
SUPERMARKETS
HOSPITALS
NURSING HOMES
BAKERIES
GOVERNMENT DEPARTMENTS
FOOD MANUFACTURERS
...IN FACT, ANY COOLROOM!

CONTROL OF OZONE

Where ozone is required and one fixture is to be installed, we recommend the use of a G24T7H/S24H lamp and ozone sleeve. Where two fixtures are required, use one of each G24T7H/S24H lamp and ozone sleeve and G24T7H/S24N lamp and non ozone sleeve which will maintain a balanced output of ozone. Where ozone is not required, use G24T7H/S24N and non ozone sleeve.

LAMP GUARANTEE AND REPLACEMENT

Ultra Violet lamps are guaranteed for 1 year. Fixtures are guaranteed for 1 year but will last for many years. It is essential that lamps are replaced every 12 months for maximum intensity and to maintain an efficient installation.

SERVICING

In Australia, every customer purchasing a UVP Ultra Violet Fixture is notified when lamp replacements are necessary. Any other service is also carried out promptly and economically.

OPERATING COSTS

Lamps are extremely economical to operate and each consumes only 25 watts of power (approx. 30 cents or 4.2 kWh per week on continuous operation).

REMEMBER!! BACTERIA SPOILAGE IS PROFIT SPOILAGE.

UVP GF24CRM COOLROOM MODEL ULTRA VIOLET FIXTURE DESIGNED FOR USE IN COOLROOMS



SPECIFICATIONS:
LENGTH: 800 MM
HEIGHT: 100 MM
WIDTH: 130 MM
SHIPPING WEIGHT 5.4 Kg
LAMP LIFE 8500 Hrs

Supplied with S24H ozone producing or S24N non ozone Ultra Violet lamp & Protective Wire Guard.

DISTRIBUTED BY:



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