



JENACT
UV DISINFECTION
CONVEYOR

*'Sterilisation, neutralisation
and disinfection
of microbiological
contamination on
products.'*





UV DISINFECTION CONVEYOR

The UV disinfection conveyor is a variable speed conveyor with a UV disinfection zone. These conveyors are 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 on the top and bottom of each product as it moves through the UV zone. The UV zone is actively cooled preventing damage to the products.

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

The Process starts with a UVC light (at an optimal wavelength of 253.7nm) penetrating the cell wall of the micro-organism, the high energy photons of the UVC light are absorbed by the cell proteins and DNA / RN. UVC 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.

