KRONEN
THE CROWN FOR FRESHNESS

Disinfection

UVC Lock disinfection lock

With UVC surface disinfection, packaging materials, tools and food products are disinfected quickly and reliably – in a dry process without heat exposure or unwanted additives and residues.

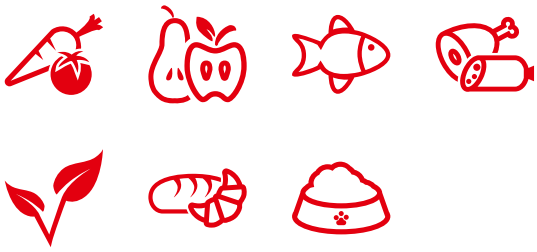


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Your benefits

- Cost-efficient, highly effective surface disinfection – in a dry process without heat exposure or chemicals
- Simple, safe operation guaranteed
- State-of-the-art UVC technology from KRONEN's partner sterilAir®
- Individual equipment due to numerous options, for example with hybrid tubes
- Hygienic design – fast cleaning in the extra cleaning mode
- For flexible use, also in wet areas and in all usual temperature ranges

Product groups



Portrait

Reliable UVC surface disinfection of food products as well as packaging materials and tools

The flow-through lock for UVC surface disinfection was developed in close cooperation with KRONEN's partner **sterilAir®**. The UVC Lock is a reliable and quick solution for reducing surface contamination during transfer to the hygiene area. Dry disinfection takes place without heat exposure and without undesirable additives or residues. The highly efficient UVC technology leads to excellent disinfection performance with a short contact time. This also results in the compact design of the machine and its practical use, even for heat-sensitive products.



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The products are brought onto the conveyor belt manually or in a processing line via the infeed belt and are guided through a screened area with UVC emitter tubes. The UVC Lock enables disinfection from all sides, while the efficient arrangement of the UVC emitters ensures a virtually complete radiation area. The stainless steel mesh conveyor belt ensures the minimum possible shading of the product from below. At the belt outfeed, the disinfected product is discharged, for example into the high-care area.

A wide range of application options:

The UVC Lock is frequently used for the surface disinfection of boxes, tools, packaging materials (e.g. buckets or cans), outer packaging of food products (e.g. sausages), and fruit and vegetable products before further processing, e.g. cabbages or pre-peeled onions and carrots.

The capacity depends on the product and the contact time, which determines the degree of germ reduction. Cabbages, for example, can be disinfected at a rate of up to 3,000 kg/h at belt speeds of 0.05 to 0.3 m/s. If transport boxes (600 x 400 mm) are used, this figure increases to up to 900 units per hour at a belt speed of 0.2 m/s.

Please note: The disinfection of food products depends on the country-specific statutory regulations.

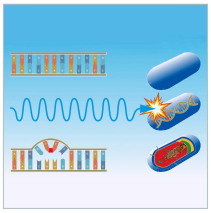
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Benefits



Simple, safe operation

The handles with which the cover is closed and also simultaneously locked are positioned with ergonomic spacing. Opening is assisted by powerful gas pressure springs. The lateral contact protection at the belt infeed and outfeed ensures personnel safety. The fully enclosing housing with a belt cover is made of stainless steel; the triple plastic curtains on each side serve as a screen. The UVC Lock is equipped with safety switches to ensure that the emitters are switched off as soon as the cover is opened. The machine is operated via a switch panel. A touch screen display, which can be covered during the cleaning process, is offered as an option. The machine can also be operated from the high-care area thanks to the second control panel with an emergency stop switch on the belt outfeed side. When the belt is stopped, it continues to run until it is completely empty.



Effective UVC disinfection for flexible use

The surfaces of the products are subjected to a highly effective dry disinfection process using UVC radiation. In this process, the energy of the UVC light at a wavelength of 254 nm damages microorganisms and prevents their proliferation. The ingress of undesirable microorganisms into sensitive production areas can be reduced; the hygiene of objects and the shelf life of food products extended. The UVC disinfection unit is used to separate low-care and high-care areas. It is also suitable for locations with wet cleaning and for all usual temperature ranges between 0 and 40 degrees Celsius room temperature. (Fig. © sterilAir®)



Optimized cleaning and hygiene

The fully accessible interior, the base frame made of round tubes and the cleaning mode, in which the belt runs with the cover open, enable fast and easy cleaning and maximum hygiene. The tube emitters comply with protection class IP 65, meaning that the UVC Lock can be completely foamed and rinsed with water. The tubes are welded into a Teflon tube, which serves as splinter protection. The screening curtains can be easily unhooked. Ballasts and electrics are accommodated in a separate box, and the lower emitters are installed in a pull-out drawer, which makes cleaning and replacement easier. The base frame is optionally available with casters as a mobile version.

Technical data

Electrical power	Power	depending on the design (tube type and quantity)
	Voltage	230 V N/PE
	Frequency	50 Hz
Dimensions	LxWxH	3044 x 960 x 1286 mm
	Weight	490 kg
	Infeed/placement height	750 mm
	Outfeed/delivery height	750 mm
Miscellaneous	Product size	max. 550 x 300 mm (width x height), length unlimited

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.