

# V500

## Ventilating air disinfection unit – a system without compromises



- two-stage ventilation system
- easy installation, also subsequently
- for production, ripening and storage rooms

**UVpro** V500 ventilating air disinfection units are ideal for subsequent installation and reliable disinfection of any areas in the industrial food production up to 450 m<sup>3</sup>/h. The two-stage ventilation system allows a significant increase in the UVC dose, so that mould spores are killed in a single run. Equipped with a corrosion-resistant reflector.

### SPECIFICATIONS

Type	<b>UVpro V500</b>
In conformity with requirements	EMV, CE, IP54
Material	stainless steel: WN 1.4301 and WN1.4305
Operating temperature [°C]	-10 to +40
Input power [W]	174
Current flow [mA]	790
Suitable UVpro tube	<b>UVpro</b> KT36-2/-4 (4x 41W)
Total UVC output [W253,7 nm]	56
Air volume [m <sup>3</sup> /h]	250 / 500 (switchable)
Noise emission [dB]	34 / 41 (two-stage)
Mount	2 eyelets for chain attachment
Size (L x Ø) [mm]	1091 x 314
Weight [kg]	24,5
Tube replacement interval [h]	12.000 (75% ±5% output performance)
Life expectancy electronics	>10 years
Supply voltage [VAC]	220...240 (50...60Hz)
Power cable length [m]	5 (length customisable)

Technical changes reserved

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