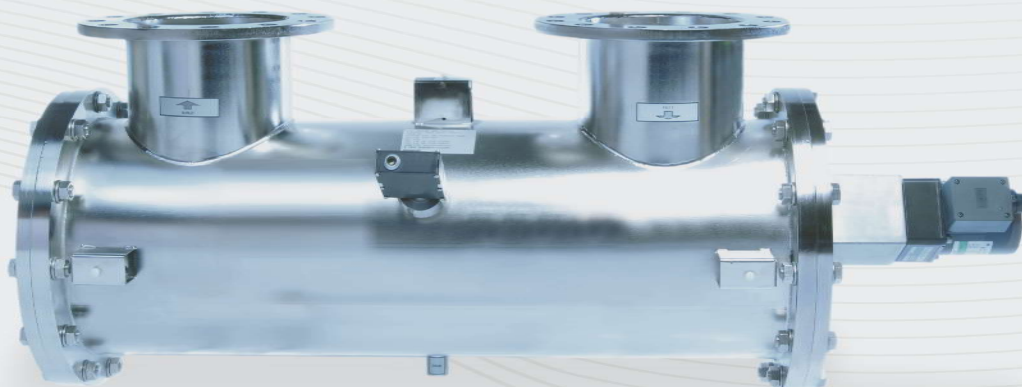




formerly Aquionics, Berson, Hanovia and Orca GmbH



PureLine DCD PH

UV CHLORINE DIOXIDE REMOVAL FOR FOOD AND BEVERAGE

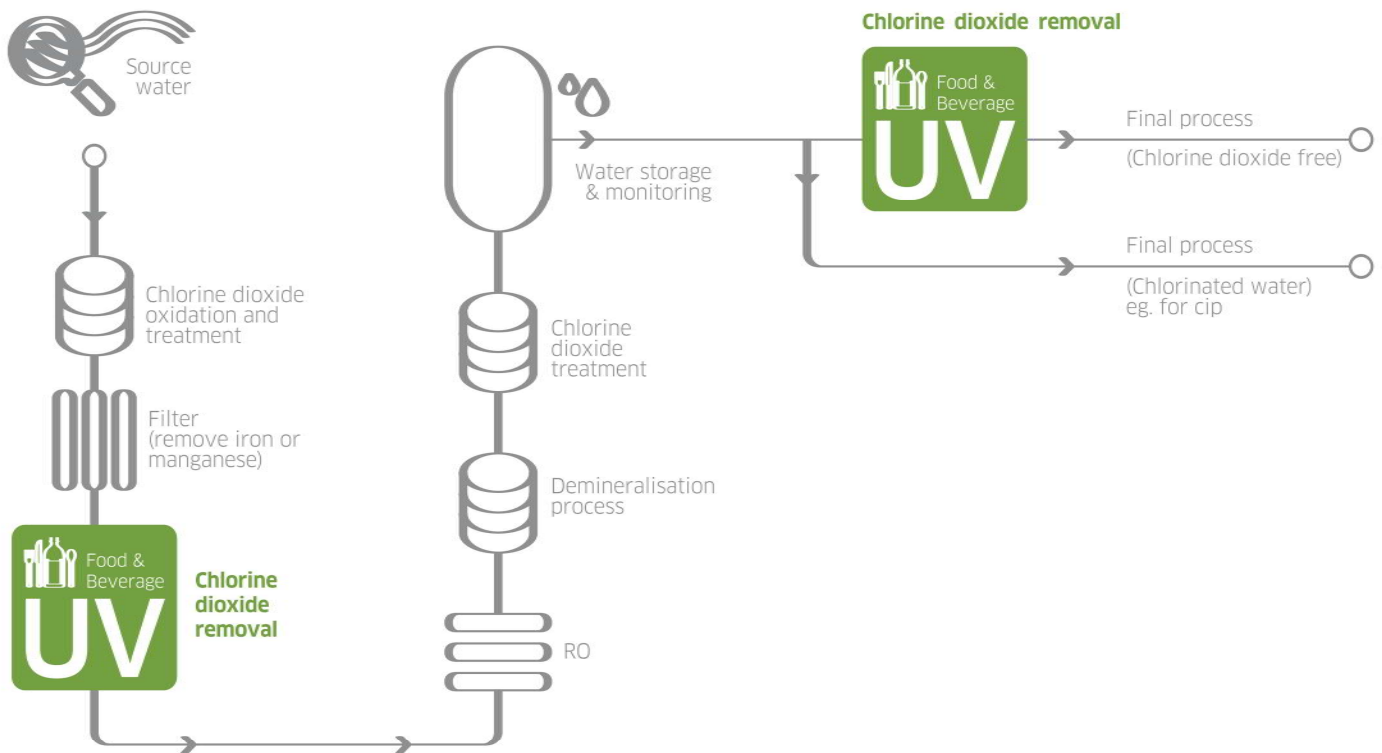
Our **PureLine DCD PH** UV systems deliver guaranteed high UV doses for effective chlorine dioxide removal and treatment for the food and beverage industries. By using UV to remove chlorine dioxide we protect RO membranes from both residual chlorine dioxide and bio-fouling. UV chlorine dioxide removal provides distinct advantages over traditional technologies such as Activated Carbon Filtration (ACF) or Ferrous Salt dosing. These proven chlorine dioxide removal methods are prone to microbial contamination and require significantly more operator involvement and plant room space than UV, leading to higher lifetime costs.

UVCCELL™
WYŁĄCZNY DYSTRYBUTOR NA RYNKU POLSKIM

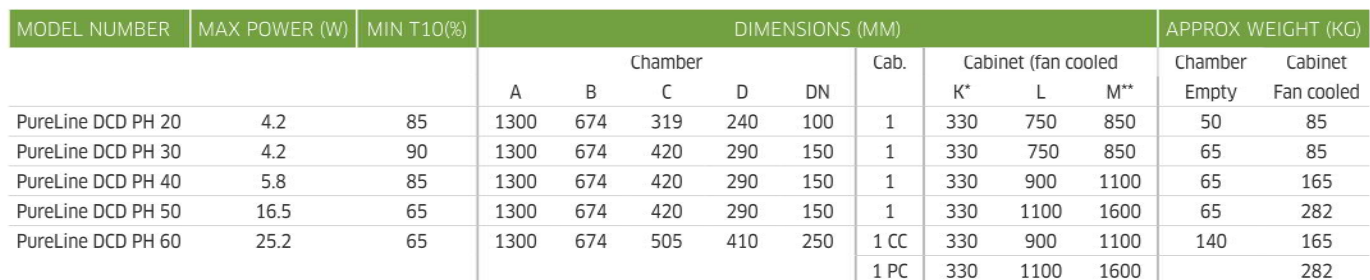


Application
Optimised UV for
Food & Beverage

POTENTIAL LOCATIONS OF THE PURELINE DCD PH™



KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU
INTELLIGENCE		
UV intensity monitor	Continuous verification of performance with in-built low intensity alarm	Easy to monitor and log system performance
OPTIMISATION		
Medium pressure lamp	Provides high intensity UV light at 200 to 400 nm wavelengths ideal for the destruction of chlorine dioxide (ClO ₂ and OCl ₋)	Prolongs the life of RO equipment by removing chlorine dioxide
	Chemical free reduction of chlorine dioxide	No risk of contamination or running out of chemical
	Unlike ACF does not require backwashing or media replacement	Saves on water and maintenance costs
Designed for the food and beverage industry	Provides high intensity germicidal wavelengths to treat the water	Prolongs the life of RO equipment compared to ACF by reducing the bio-burden
	FDA-approved materials used for all wetted parts	Industry compliant materials
	*Chamber with <0.38 µm internal surface finish and tri-clamp connections	Sanitary design
	*Automatic wiper (quartz cleaning)	Self cleaning to maintain performance
INTEGRATION		
Compact design	Can be fitted to skids	Easy integration
	Can be retrofitted to existing process	
Robust design	Maximum of 2 service visits annually	Easy to maintain compared to ACF and Ferrous salt dosing
*Option		



** M dimension includes the space for the cabinet mounting brackets but you need to allow space below the cabinet for cable entry and access (minimum of 250 mm).

OPTIONS (CONTINUED)
Skid mounting (not ship board or earthquake zone)
Operating pressure: 10 bar
Air vent connection: Tri-clamp blanked off
Stainless steel cabinet IP upgrade: air to air heat exchangers stainless steel IP 56, NEMA 4X, relative humidity <95% non condensing. If fitted no UL listing. See sales drawings for sizes.
Aggressive water package: For 400 ppm to 20000 ppm chloride water
UVShield™: Power cut-out for lamp access (except DC PH 50 - 60)
Water leak detection: Detects water leaks from quartz sleeve (except DC PH 50 - 60)
Arc tube enclosure: Doped quartz F240 (reduces performance)

CABINET (CONTROLLER PHOTON)	
Material:	Polyester coated carbon steel
Degree of protection:	IP54 NEMA 12
Supply voltages (nominal):	DCD PH 20-40 190 V to 480 V (+/-10%) DCD PH 50-60 380 V to 480 V (+/-10%) 50/60 Hz
Operating temperature range:	5°C to 40°C
Relative humidity:	<85% non-condensing
Cooling fans:	Yes
Interconnecting cable lengths:	10 m cabinet to chamber

CUSTOMER OUTPUTS	
4-20 mA passive or active output:	UV intensity %
VFC outputs:	System warning, lamp ready, low UV intensity, common trip, remote reset, ELCB or water leak, system available, local or remote mode

CUSTOMER INPUTS	
4-20 mA passive or active input:	Flow meter
VFC inputs:	Remote stop/start and remote reset

CUSTOMER COMMUNICATIONS PORT	None
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APPROVALS

CE marked. UL listed E149108



PureLine DC+DCD

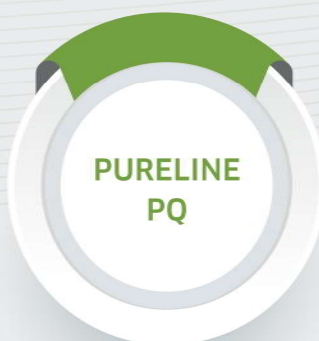
Also available in our Food & Beverage product range...



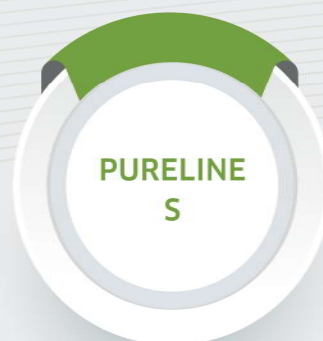
Treatment as part of a multi barrier approach



Ozone removal and treatment



3rd party bioassayed systems for critical treatment or as a pathogen barrier



Sugar syrup treatment

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A Halma company

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