



UVC tunnel type steriGate 650

Continuous-flow system for surface disinfection in the food, pharmaceutical and medical technology sectors

The UVC tunnel type steriGate 650 is a high-performance disinfection system for disinfecting surfaces. The system is used for disinfecting, prevents cross-contamination and keeps germs at low levels.

Highly effective UVC radiation kills up to 99.99% of microorganisms. The system provides the highest level of safety in manufacturing processes, whether as a sluice for supplying goods into high-care areas or as a continuous disinfection system, e.g. for sausage blanks prior to the slicing process.

The roller system specially developed for the device enables shadow-free disinfection from every side. The infeed and outfeed conveyor belt is continuously irradiated all-round and with disinfection therefore taking place over the entire process cycle. The UVC technology leaves no residues and uses no chemicals. Powerful UVC emitters deactivate viruses, bacteria, yeasts and moulds within seconds.

Technical data

Type	steriGate 650
Dimensions (LxDxH)	4,725x1,140x1,710 mm
Mains voltage	400V 3/N/PE
Mains frequency	50-60 Hz
Control voltage	24V
Maintenance height	1,985 mm
UVC dose	>100 mJ/cm ²
Power consumption	4.0 kW

Technical data may be subject to changes



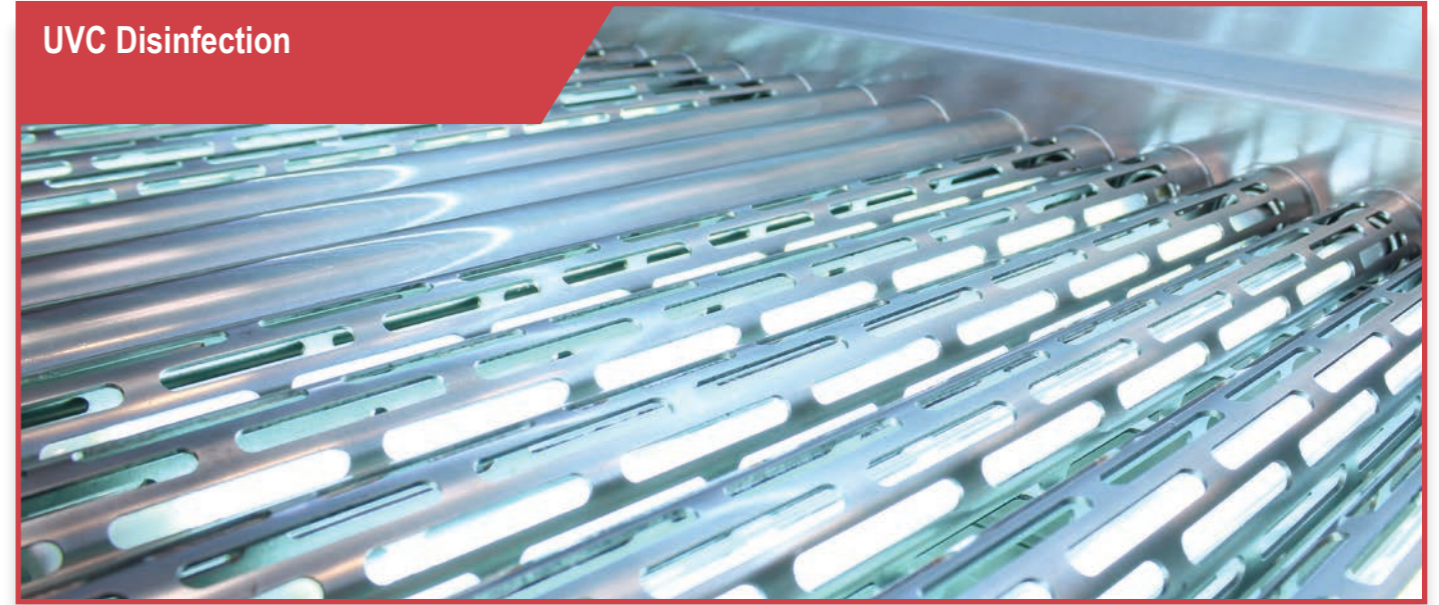
Product features

- Belt speeds from 1–11 m/min
- UVC dose >100 mJ/cm² at 5 m/min
- LampSafe shatter protection
- Innovative roller conveyor system (patent pending)
- High performance UVC technology
- HMI touch display
- Easy operation, cleaning and maintenance
- Low consumption costs

Areas of application

- Packaging disinfection
- Disinfecting of packaged food products
- Blanks disinfection
- Sluice disinfection
- Transport box disinfection
- Product disinfection
- Raw material disinfection

UVC Disinfection



UVC Lamps

UVC disinfection in the food industry

Why increasingly more companies are deciding not to use chemicals to disinfect surfaces is obvious. The cost of cleaning agents, as well as personnel costs for interim cleaning, are considerable.

UVC disinfection is a physical process so the above cost factors no longer apply. The module operates during production, leaves no residues, and can be used in almost all areas of industry.

Without using chemicals, UVC systems deactivate viruses, bacteria, yeasts and moulds within seconds.

Why the UVC disinfection!

- UVC radiation kills up to 99.99% of microorganisms
- Dry and cold disinfection
- No chemicals required
- Low operating and maintenance costs
- Disinfection during production/operation
- IFS compliant
- Microbiological proven function
- Guaranteed high performance
- Industrial-grade and robust



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Knife holder UVC disinfection type 22300

Continuous-flow surface disinfection system for ITEC knife holders

The UVC disinfection module provides continuous-flow surface disinfection of ITEC knife holders. It prevents cross-contamination and keeps germs at low levels. Highly effective UVC radiation kills up to 99.99% of microorganisms.

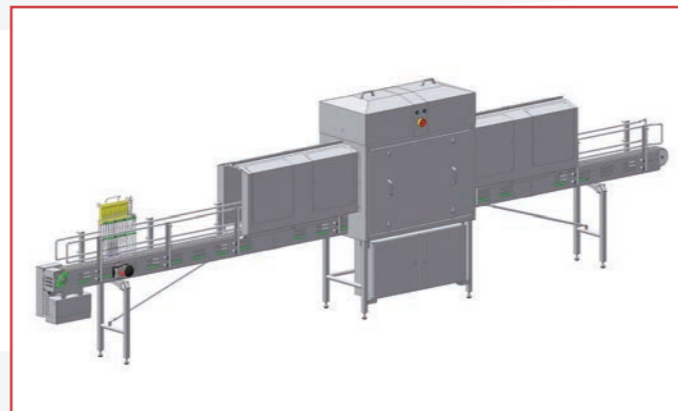
Knife holders undergo all-round irradiation during conveyance through the system. The UVC technology leaves no residues and uses no chemicals. Powerful UVC emitters deactivate viruses, bacteria, yeasts and moulds within seconds.

An integrated transport system includes a belt conveyor whose speed can be individually adjusted via a variable frequency drive (in a control cabinet). The conveyor is equipped with slat-band chains to keep the contact areas as small as possible.

Technical data

Type	Knife holder UVC disinfection Type 22300
Dimensions (WxDxH)	6,715x686x1,733 mm
Mains voltage	400V 3/N/PE
Mains frequency	50-60Hz
Control voltage	24V
Maintenance height	2,050 mm
Power consumption	0.4 kW

Technical data may be subject to changes



Product features

- Adjustable belt speed
- High performance UVC technology
- Easy operation, cleaning and maintenance
- Low consumption costs
- Germ-free without chemicals
- IFS compliant
- Lampsafe shatter protection

Star Clean hygiene station with integrated UVC disinfection of sole brushes

Variants of the ITEC Star Clean hygiene station can be optionally equipped with a UVC system that disinfects sole brushes. (Without requiring water or chemical supplies)

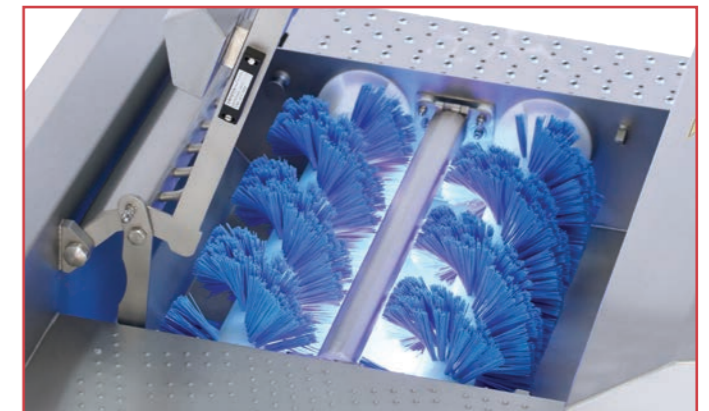
The sole brushes rotate during time-controlled UVC disinfection. UVC radiation kills up to 99.99% of microorganisms. The position of the tread grate is monitored by a safety switch. The UVC lamp can be used only when the tread grate is folded down.

For UVC disinfection of sole brushes, the UVC lamp is equipped with a swivelling guard plate that prevents eye contact with the UVC light.

Technical data

Type	Star Clean with UVC disinfection of sole brushes
Dimensions (WxDxH)	Model-dependent
Mains voltage	400V 3/N/PE
Mains frequency	50-60Hz
Control voltage	24V
Power consumption	Model-dependent

Technical data may be subject to changes



Product features

- Controlled process guarantees optimum personnel hygiene
- Modular and flexible design for specific requirements
- Hard-wearing brushes ensure effective mechanical sole cleaning
- No brush removal tool required
- Open design for quick cleaning
- Possible to integrate into existing process chains for personnel hygiene
- Does not require water or chemicals
- IFS compliant
- Lampsafe shatter protection
- Microbiological proven function
- Industrial-grade and robust