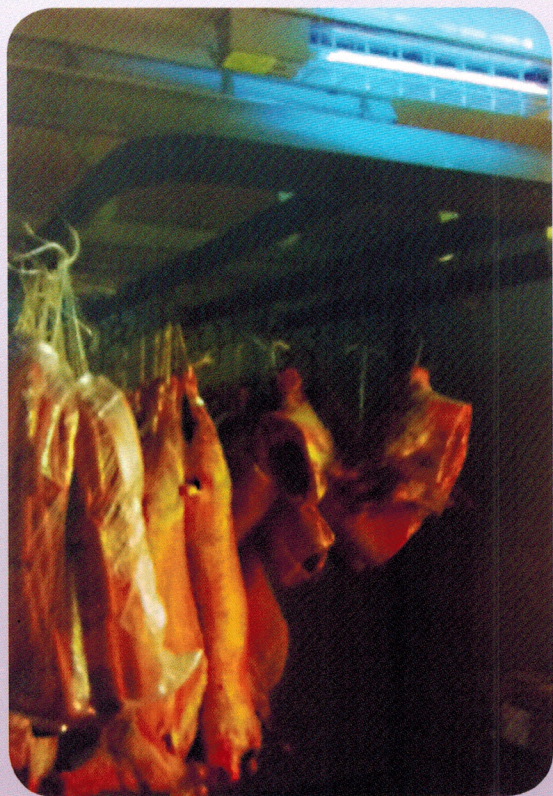




Ultra Violet kills bacteria and helps prevent food spoilage.

**ULTRAVIOLET WILL KILL ALL
MICRO-ORGANISMS WHEN
THE CORRECT UV DOSAGE IS PROVIDED
INCLUDING:**

***E.COLI *SALMONELLA *YEASTS *MOULDS
*STAPHYLOCOCCUS *LISTERIA *CAMPYLOBACTER
*SHIGELLA *CRYPTOSPORIDIUM *DYSENTERY**



THE CAUSES OF FOOD SPOILAGE

Perishables stored in your coolroom, whether raw or cooked, have a percentage of bacteria in the form of microscopic organisms on their surfaces. When stored in a coolroom, they commence to grow and the process of bacteria spoilage begins. The most efficient and modern refrigeration facilities are only capable of slowing down bacterial growth, which continues during storage life. The accumulation of millions of microscopic organisms appears in the form of slimy, mouldy and sticky surfaces.

PREVENTION OF FOOD SPOILAGE

UVP Ultra Violet has for many years been used in the medical field to maintain high disinfection levels in air conditioning systems, operating theatres, hospital wards and sterile areas. When installed in your coolroom, UVP Ultra Violet will drastically reduce food spoilage and aid profitability, because it effectively destroys bacteria, mould and slime forming microscopic organisms both on the surface of foodstuffs and in the surrounding air in the coolroom.

UVP ULTRA VIOLET CAN SAVE YOU MONEY BECAUSE . . .

COOL ROOM ODOURS ARE ELIMINATED

Unpleasant coolroom odours can be eliminated by using UVP Ultra Violet. Ozone-producing Ultra Violet lamps will eliminate sour odours within minutes of installation. Your coolroom becomes fresh and sweet. Never be troubled by sour odours again.

STICKY MOULDY SURFACES ARE REDUCED

UVP Ultra Violet kills mould and slime forming bacterial growth on the surfaces of meat products, smallgoods, chicken, fish and cooked products. Also from ceilings, walls and shelves fitted in the coolroom.

THE STORAGE LIFE OF FOOD IS EXTENDED

The elimination of bacterial activity allows you to keep greater stocks of meat mould-free for longer periods. Reduces wastage from spoilage. Saves money!

FOOD SAVED IF REFRIGERATION BREAKS DOWN

Ultra Violet is inexpensive insurance against loss from this cause. Mould and slime formation is prevented and food is kept in a saleable condition.

YOUR MAINTENANCE COSTS ARE REDUCED

Installed in your coolroom, UVP Ultra Violet can prevent the formation of mould and slime on the walls, ceilings, rails and shelves. Washing, scraping and re-painting is required less frequently, reducing maintenance costs. Moreover, with refrigeration operating at higher temperatures and under less load, runnings costs are considerably reduced.



UVP Ultra Violet

helps prevent spoilage and profit loss.

FIXTURE USE

Of our range of germicidal fixtures, the model designed for coolroom use is the GF600IM Coolroom model. It is supplied complete with a G24T7H Ultra Violet lamp, either an ozone or non-ozone sleeve and a protective wire guard.

NUMBER REQUIRED

It is extremely important when planning an installation that the correct number of fixtures and lamps are installed to ensure the correct level of Ultra Violet intensity. One fixture is sufficient for up to approximately 6sq.m of floor space. Thus, a cool room measuring 6m x 3m would require 3 fixtures.

PLACEMENT OF FIXTURES

The fixtures should be mounted on the ceiling of the cool room where they give maximum coverage. In a multiple installation, they should be spaced to give equidistant irradiation. It is important that they are positioned in line with the airflow, with the transformer box protecting the lamp from the direct draught of the fan.

OPERATION

Bacteria is killed on surfaces and in the air by the direct Ultra Violet rays. It is not essential that all surfaces are exposed to direct rays as spoilage and deterioration is prevented due to the circulation of the disinfected air. The use of ozone is beneficial due to its bacterial effects. It will kill bacteria in shaded areas where direct Ultra Violet rays cannot reach and eliminates all musty and sour odours.

RECOMMENDED FOR USE BY:

MEAT PROCESSORS & RETAILERS
FISH & SEAFOOD PROCESSORS & RETAILERS
CHICKEN PROCESSORS & RETAILERS
CHEESE PROCESSORS & RETAILERS
FRUIT & VEGETABLE PROCESSORS & RETAILERS
RESTAURANTS, HOTELS & MOTELS
DELICATESSENS
UNDERTAKERS
SUPERMARKETS
CLUBS, RESORTS
HOSPITALS
NURSING HOMES
BAKERIES
GOVERNMENT DEPARTMENTS
FOOD MANUFACTURERS
... IN FACT, ANY COOLROOM!

USE OF OZONE

MEAT RETAILERS & PROCESSORS

Where ozone is required and one fixture is to be installed, use a G24T7H lamp and S24H ozone sleeve. Where two are required use G24T7H lamps and one of each S24H ozone and S24N non ozone sleeves. Balanced ozone output will be maintained.

MOST OTHER APPLICATIONS

Ozone is not recommended and S24N non ozone sleeve must be used with G24T7H lamp.

LAMP GUARANTEE AND REPLACEMENT

Ultra Violet lamps are guaranteed for 1 year. Fixtures are guaranteed for 1 year but will last many years. It is essential that lamps are replaced every 12 months for maximum intensity and to maintain an effective installation. (10,000 Hours)

SERVICING

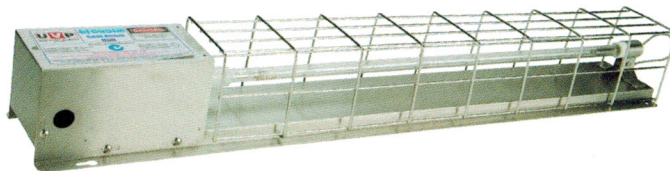
In Australia, every customer purchasing a UVP Ultra Violet Fixture is notified when lamp replacements are necessary. Any other service is also carried out promptly and economically.

OPERATING COSTS

Lamps are extremely economical to operate and each consumes only 25 watts of power (approx 60 cents or 4.2 kWh per week on continuous operation).

**REMEMBER!! BACTERIA
SPOILAGE IS PROFIT SPOILAGE**

UVP GF600IM INDUSTRIAL MODEL COOLROOM ULTRA VIOLET FIXTURE DESIGNED FOR USE IN COOLROOMS



SPECIFICATIONS:
LENGTH: 800MM
HEIGHT: 100MM
WIDTH: 130MM
SHIPPING WEIGHT: 5.4KG
LAMP LIFE: 10,000HRS

SUPPLIED WITH:

- G24T7H U.V. LAMP
- S24H OZONE SLEEVE OR
- S24N NON OZONE SLEEVE
- PROTECTIVE WIRE GUARD
- INSTALLATION: HARD-WIRED

DISTRIBUTED BY:



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