# Ultra-violet kills bacteria and helps prevent food spoilage.

## MINIMIZE SPOILAGE & PREVENT PROFIT LOSS

***ULTRA-VIOLET KILLS ALL MICRO-ORGANISMS INCLUDING:***

- ***E. COLI***
- ***SALMONELLA***
- ***STAPHYLOCOCCUS***
- ***LISTERIA***
- ***CAMPYLOBACTER***
- ***MOULDS***
- ***ALL VIRUSES***

**A UVP Ultra-violet FIXTURE INSTALLED IN A HOSPITAL KITCHEN COOLROOM.**

### THE CAUSES OF FOOD SPOILAGE

Foodstuffs 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 bacterial spoilage begins. The most efficient and modern refrigeration facilities are only capable of slowing down bacterial growth, which continues during storage life. This accumulation of millions of microscopic organisms appears in the form of slimy, mouldy and sticky surfaces.

### THE PREVENTION OF FOOD SPOILAGE

UVP Ultra-violet has for many years been used in the medical field to maintain high purity in air conditioning (HVAC) systems, operating theatres, hospital ICU and burns 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 and mould and slime forming micro organisms both on the surface of food products 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. Check with us to see if your application is suitable for Ozone.

### 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 and 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 All Coolrooms need Ultra-violet

## KILLS BACTERIA AND MOULD. PREVENTS CONTAMINATION.

### APPLICATION:

### FIXTURE USED
Of our range of germicidal fixtures, the model designed for coolroom use is the GF600IM industrial Model. It is supplied complete with a UVP Ultra-violet lamp and sleeve and a 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 UVC dosage. One unit is sufficient for up to 6 sq. metres of floorspace thus a coolroom measuring 6m. x 3m. [18 sq. m.] would require 3 units.

### PLACEMENT OF FIXTURES
The fixtures should be mounted on the ceiling of the coolroom where they give maximum coverage. In a multiple installation, they should be spaced to give equidistant irradiation. [It is important that they be installed in line with the air flow, with the control box protecting the lamp from the direct airflow from the fan].

### OPERATION
Bacteria is killed on surfaces and in the air by the direct UVC rays. It is not essential that all surfaces are exposed to direct rays as spoilage and deterioration is prevented due to the circulation of purified air. The use of ozone is beneficial due to its germicidal effects. It will kill bacteria in shaded areas where direct UVC rays cannot reach and will eliminate musty and sour odours. Check with us to see if your application is applicable.
OZONE USAGE INDICATED ON AREAS OF USE *

### AREAS RECOMMENDED FOR USE:

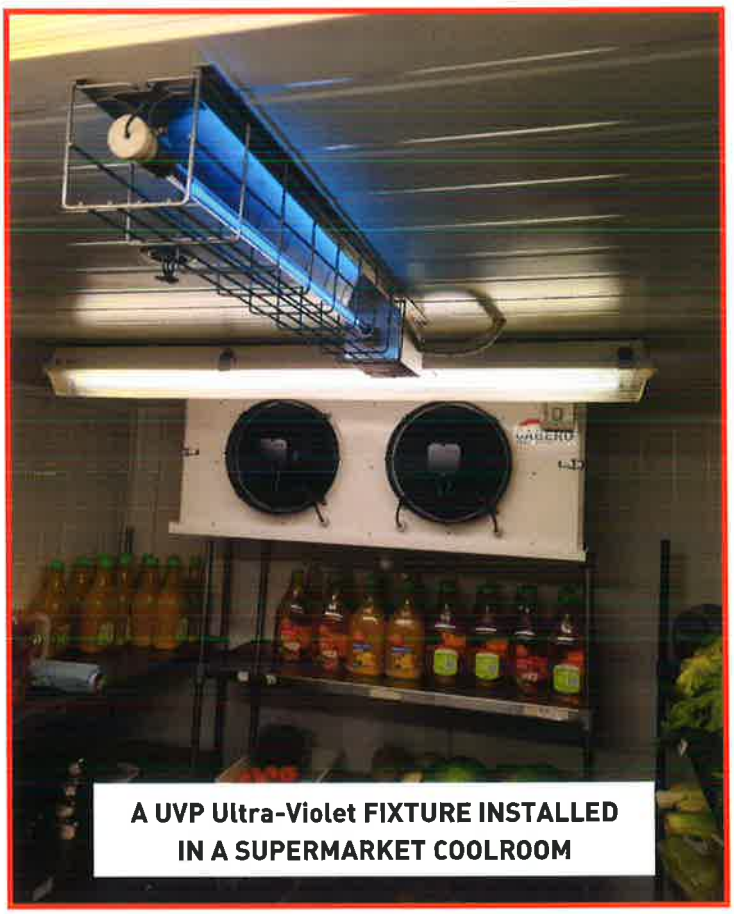
**FOOD INDUSTRY**
MEAT, FISH & POULTRY PROCESSORS AND RETAILERS *
FRUIT & VEGETABLE RETAILERS, FLORISTS
ALL SUPERMARKET COOLROOMS INC GARRAGE*
BAKERIES, CATERERS, DELIS, CHEESE & DAIRY PROCESSORS
**HOSPITALITY**
ALL COMMERCIAL KITCHENS INC MOTELS, HOTELS, CLUBS, RESORTS, CAFES, RESTAURANTS, HOSTELS, BISTROS
**HEALTH:** ALL HOSPITALS & NURSING HOMES
**SERVICES:** FUNERAL DIRECTORS* & MORTUARIES *
**INSTITUTIONS:** GOVT. FACILITIES, UNIVERSITIES
**IN FACT..... ANY COOLROOM!**
ANY INSTITUTION/ BUSINESS WITH A 'DUTY OF CARE' RESPONSIBILITY SHOULD HAVE COOLROOM UV TO PROTECT STAFF.

### CONTROL OF OZONE
Where ozone is suitable, and 2 units are to be used, use one ozone and one non ozone lamp. More units are on an equal basis, one for one.

### LAMP GUARANTEE AND REPLACEMENT
UVP Ultra-violet lamps have a 12 month guarantee [replacement on a pro-rata basis of use] and effective life is 12 months or 10,000 hours. Fixture has 1 year guarantee.

### SERVICING
In Australia, every customer is notified when lamp replacements are due. [Yearly/10,000 hours]

### OPERATING COSTS
Each lamp consumes 25 watts of power which is considered very economical.



**A UVP Ultra-Violet FIXTURE INSTALLED IN A SUPERMARKET COOLROOM**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**UVP GF600IM INDUSTRIAL MODEL**
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