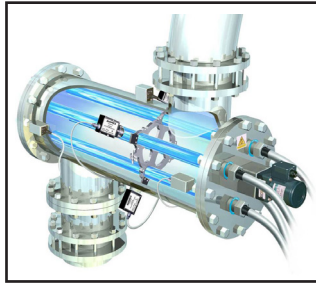


PureLine™ S

SUGAR SYRUP DISINFECTION SERIES

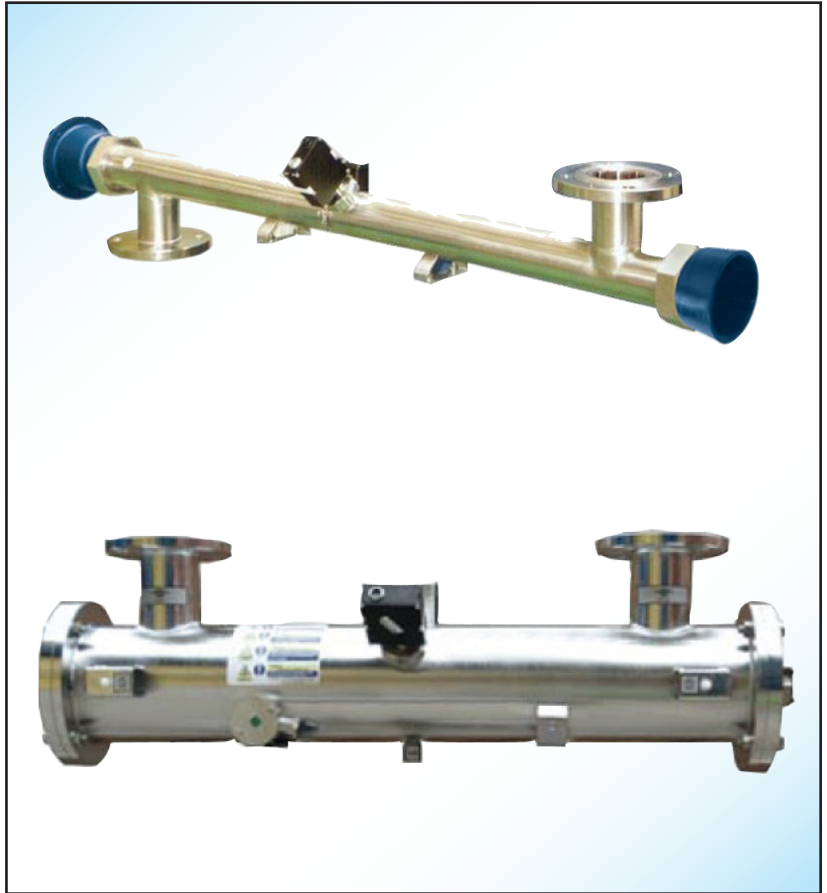
Available in both U and S shaped configurations.



Smart controls – continuous monitoring and DOSE display.



Available connections in ANSI and tri-clamp.



PureLine S

ENVIRONMENTALLY FRIENDLY DISINFECTION

Meeting stringent water quality standards for the industrial market!

Aquionics' new PureLine sugar syrup disinfection range of UV systems inactivate both active and dormant microorganisms found in liquid sweeteners.

Sucrose-based sweeteners can be a prime breeding ground for microorganisms. The PureLine S was specifically designed to handle the rigors of sugar syrup disinfection. A properly sized UV system can be guaranteed to inactivate bacteria found in both the sugar syrup and dilution water.

The PureLine S systems fit into existing pipework relatively easily, requiring minimum disruption and site preparation. Maintenance is simple and can be carried out by on-site personnel. Systems are available in Medium Pressure lamp technology.



Food & Beverage



Marine



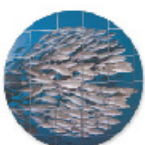
Pharmaceuticals



Electronics



Cosmetics & Toiletries



Aquaculture



Medical & Ophthalmic





UV Chamber

Material:	St 316L/1.4404
Internal finish:	As made pipe and tube, welds left as laid electropolished and passivated
External finish:	Sateen polish (120 grit) electropolished and passivated
Process (mating) connections:	Flange DN series PN16 rated
Drain connection:	BSPT
End plate:	Removable end plates
Degree of protection:	IP65 equivalent to NEMA4 but not suitable for outside use
Arc tube (lamp):	Medium pressure/high purity quartz
Arc tube enclosure:	High purity quartz
Number of lamps:	1 to 4
Expected lamp life:	4000-8000 hours
Temperature sensor:	Yes
UV monitor:	Wet UV monitor (down to minimum T ₉₀)
Working fluid temperature:	+41°F to +167°F
Hydrostatically pressure tested:	Yes to PED requirements EN13445
Maximum CIP temperature:	203°F with control cabinet electrically isolated
Operating/Design pressure:	6 bar / 7 bar
Pressure loss:	Dependant on sugar viscosity
Seals:	EPDM FDA approved

Cabinet

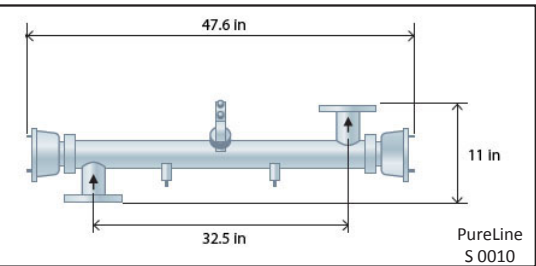
Material:	Polyester coated carbon steel
Degree of protection:	IP54 equivalent to NEMA 4
Supply voltages:	Up to 2.5kW 95V to 260V (nominal) 50/60Hz 3.5 to 7.0kW 190V to 500V (nominal) 50/60Hz >7.0kW 300V to 500V (nominal) 50/60Hz
Operating temperature range:	+41°F to +104°F
Relative humidity:	<90%
Cooling fans:	Yes
Cable length:	32 ft
External contacts:	4-20mA signal for UV intensity, Volt Free Contacts for Local/Remote, System Available, Lamp Ready, System Warning, Common Alarm, Low UV Intensity, ELCB Trip

Features

- Lamp on/off
- Remote start/stop
- Horizontal mounting
- Remote mode
- Door interlocked cabinet isolator
- UV intensity %
- Warning and trip messages
- Total hours run
- Lamp fail
- Low UV % intensity

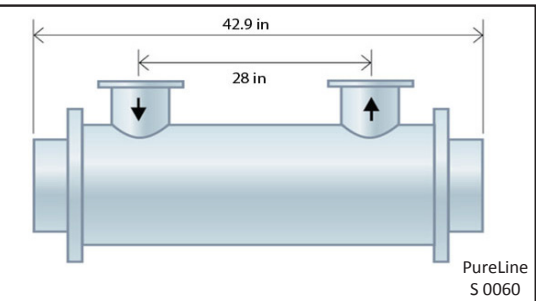


PureLine S



	Model	Flow Rate (gpm)	Flange (in)	Number of Lamps	Max Power (kW)
Sugar Syrup	PureLine S 0005	22	1.5	1	2.5
	PureLine S 0010	44	2.5	1	3.5
	PureLine S 0015	66	2.5	1	5.5
	PureLine S 0060	264	4	4	10.4

The maximum treatment capacity is based on a 90mJ/cm² average dose, EC number 2 sugar dissolved at 67 Brix T₁₀ 40%



Options

- Validation Support Pack
- Stainless Steel cabinet (304)
- Printed operating, menu and safety guides available in Chinese, French, and German
- Chamber internal finish <0.38µm Ra maximum welds ground out electropolished and passivated
- Stainless steel bleed valve
- 98 ft or 164 ft lead lengths
- CIP maximum 266°F with cabinet electrically isolated
- Tri-clamp connections to BS 4825 with tri-clamp drain
- ANSI 150 flanges and NPT drain

A HALMA COMPANY

Celebrating 85 Years of Pure Performance from the UV Technology Pioneers

