

800-648-3326

PureLine S www.omdean.com SUGAR SYRUP DISINFECTION SERIES

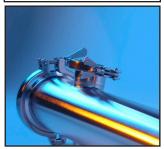
Available in both U and S shaped configurations.



Smart controls continuous monitoring and DOSE display.



Available connections in ANSI and tri-clamp.





ENVIRONMENTALLY FRIENDLY DISINFECTION

both the sugar syrup and dilution water.

technology.

Meeting stringent water quality standards for the industrial market!

Aguionics' 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

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



Beverage

Food &



Marine



Pharmaceuticals





Electronics

Cosmetics & Toiletries

Medical &





Aquaculture





PureLine S

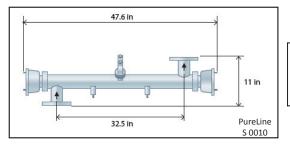
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Material:	St 316L/1.4404	
Internal finish:	As made pipe and tube, welds left as laid electropolished and passivated	
External finish:	Sateen polish (120 grit) electropolished and passivated	
Process (mating) connections:	Flange DN series PN16 rated	
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 ₁₀)	
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 Availble, Lamp Ready, System Warning, Common Alarm, Low UV Intensity, ELCB Trip	

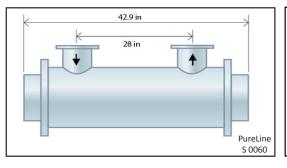
Features	
Lamp on/off	• UV intensity %
Remote start/stop	Warning and trip messages
Horizontal mounting	Total hours run
Remote mode	• Lamp fail
Door interlocked cabinet isolator	• Low UV % intensity





	Model	Flow Rate (gpm)	Flange (in)	Number of Lamps	Max Power (kW)
효	PureLine S 0005	22	1.5	1	2.5
Syru	PureLine S 0010	44	2.5	1	3.5
Sugar	PureLine S 0015	66	2.5	1	5.5
ns	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	• 98 ft or 164 ft lead lengths
Stainless Steel cabinet (304)	 CIP maximum 266°F with cabinet electrically isolated
Printed operating, menu and safety guides available in Chinese, French, and German	 Tri-clamp connections to BS 4825 with tri-clamp drain
•Chamber internal finish <0.38µm Ra maximum welds ground out electropolished and passivated	ANSI 150 flanges and NPT drain

A HALMA COMPANY

Celebrating 85 Years of Pure Performance from the UV Technology Pioneers













