

UV-REFLEX-SC/B-NX

UV-C Decontamination for Refrigeration Units

Special unit for disinfection of air inside of refrigeration units. Low-germ air within refrigeration units produces excellent conditions for storage of meat products, sausages, all sorts of cheeses, and many other refrigerated products.

The ripening, appearance and quality of, for example, meat products, is improved considerably, and the storage life improved.

Options and Layout Variants:

- [EL] Alarm signal on lamp failure
- [P] UVLON synthetic sleeve A005649 as shatter guard
- [PV] Model with IP 67 standard plug

Possible Uses:

- Refrigeration cells
- Refrigeration rooms
- Storage rooms
- Laboratories

Characteristics:

- Selectable UV-C output
- Stainless steel housing
- Side-mounted lamp grille
- Various sized available
- All components tested UV-C durable
- Easy to install
- Integrated electronic ballast
- Runs through 230V outlet
- Safety category IP 55, class II
- Available with many options
- CE Markings (LVD, EMC, MD, RoHS)

