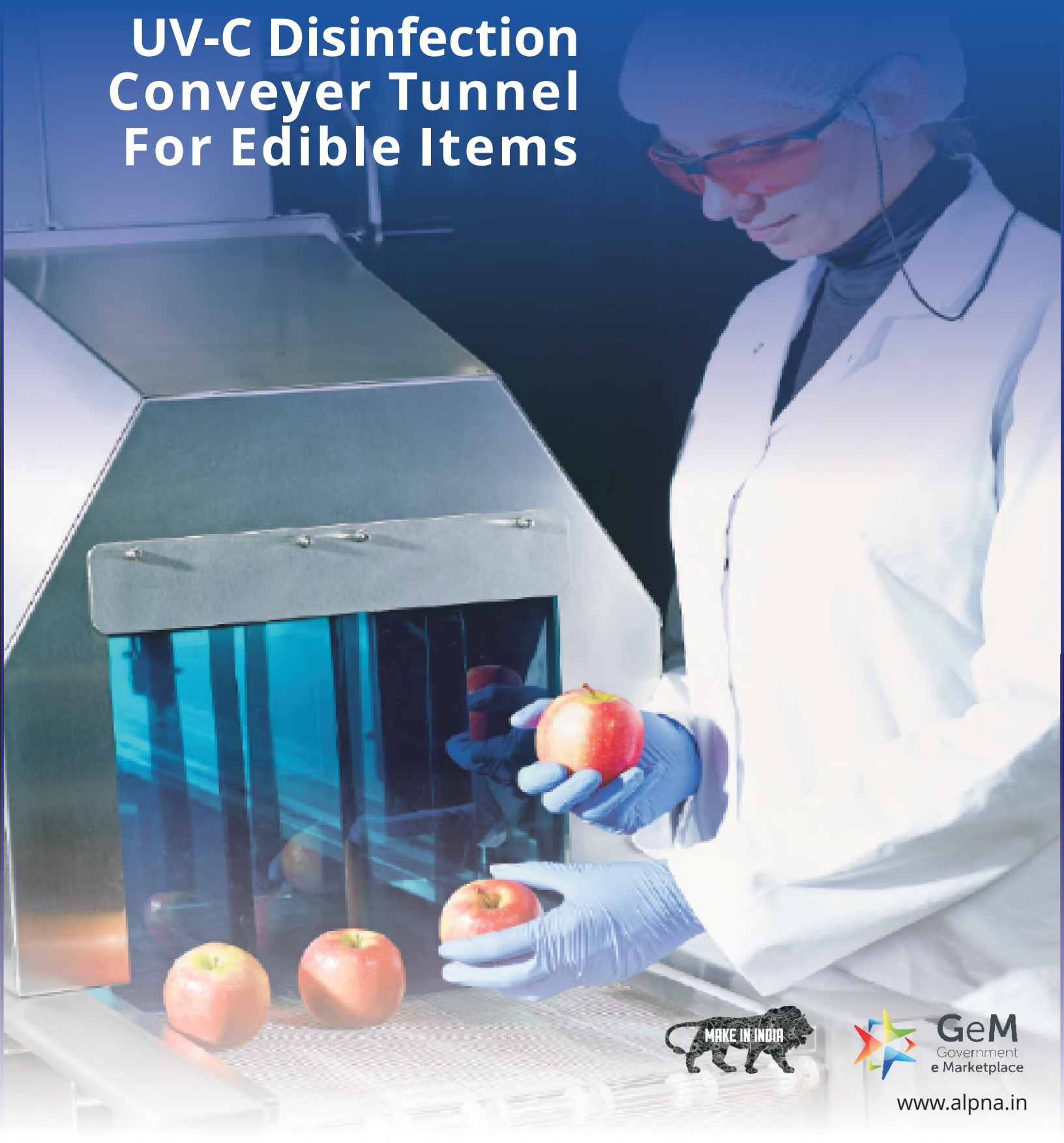


UV-C Disinfection Conveyer Tunnel For Edible Items



UV-C Disinfection Conveyer Tunnel for edible Items



Sizes:

Model No. / Size	Technical Specification
ALUV-C20.4.4.TB	8 Nos. UV-C germicidal lamp
ALUV-C30.6.6.TB	12 Nos. UV-C germicidal lamp
ALUV-C40.8.8.TB	16 Nos. UV-C germicidal lamp
ALUV-C50.10.10.TB	20 Nos. UV-C germicidal lamp

Alpna's UV Tunnel effectively disinfects food products, packaging and tools. Featuring highly-effective ultraviolet C-spectrum lamps, the tunnel denatures and destroys Viruses, bacteria, mould spores and other microfibers. The UV treatment process is entirely clean, dry and chemical-free.

C-spectrum ultra-violet light breaks down bacteria and microbes at a molecular level targeting their RNA/ DNA which prevents them from spreading and significantly reduces TVC (Total Viable Counts).

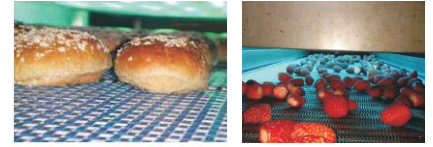
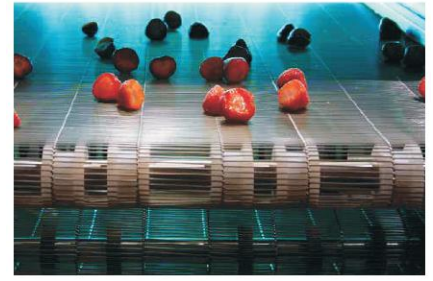
By minimizing product spoilage in this way, the UV Tunnel extends a product's shelf life by up to 30%. An easy-to-operate machine, the Alpna's UV-C Tunnels has a high-quality mechanical conveyer belt and a stainless steel housing for quick and efficient cleaning. Complete with long-life UV tubes, this machine demands low electrical and operating costs.

Food Industry

The food industry faces many challenges, these include:

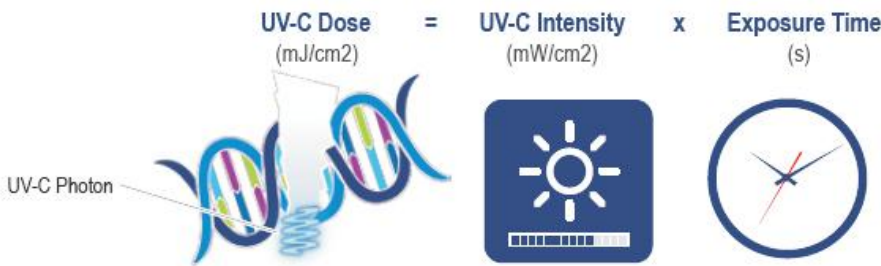
The demands for increased freshness and longer shelf life of produce.

- Reduction in microbiological contamination, these include health threats from Salmonella, E coli, Campylobacter,...Listeria etc.
- Improved product quality and reduced customer complaints.
- Improved production and logistical efficiencies.
- HACCP compliance.
- Reduced wastage.
- Carbon reduction programmes.



The Process:

- UV-C light at an optimal wavelength of 253.7nm penetrates the cell wall of the micro-organism.
- The high energy photons of the UV-C light are absorbed by the cell proteins and DNA / RNA.
- UV-C damages the protein structure causing metabolic disruption.
- DNA is chemically altered so organisms can no longer replicate.
- Organisms are unable to metabolise and replicate. They cannot cause disease or spoilage

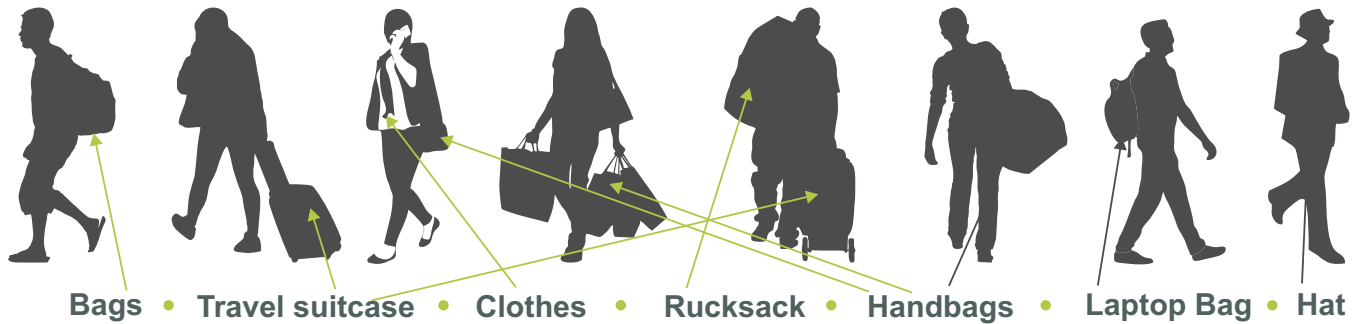


This process has a lethal effect on all micro-organisms such as bacteria, fungi, moulds, yeasts and viruses.

Features & Benefits:

- Chemical-free, highly effective UV disinfection treatment.
- Dry application suitable for sensitive products in high and low care environments
- Extended shelf-life and substantial reduction in TVCs
- Highly versatile application for fresh meat, fruit & veg, packaging, tools & RTE (Ready to Eat) products
- Micro-organisms are denatured, preventing development of microbial resistance
- Simple, low-skill operation & easy cleaning
- Designed and manufactured to meet your requirements as a CCP (Critical Control Point).
- Highly efficient and cost-effective operation, low electrical costs.

Silent Carriers of Virus



Why Alpna



Global Presence

We have a strong network of 800+ resellers and agents spread in 11 countries with over 153000 installations



Indigenous Manufacturing

Each component of our product is engineered to highest precision and meticulously designed.



Excellent Service

We have a strong service network and various warranties available on every product



R&D

Our engineers are constantly innovating products to positively impact industry and work towards saving environment and energy



GeM
Government
e Marketplace