

Series 2600

Food area sanitizer – movable, battery powered

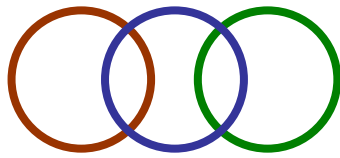
Delivers

- Confidence in unequalled microbiological kill performance
- Increased biosecurity – with cumulative reduction in background microbiological activity
- Reduced costs – less down time for sanitisation
- Simplicity in use - safer for personnel, no specialist cleaning expertise required
- Superior ecological performance - no clearing up of aggressive chemical waste

Description

- Fully movable unit for use in high and low care food preparation areas
- Uses potent “free-radical” technology for unequalled bacterial killing power
- Sanitises rooms up to 2000 cu/m
- Battery powered
- Only requires compressed air
- Cycles typically within 1 hour
- Sophisticated built-in safety devices
- Simple touch screen operation
- On-board operating data logging facility
- Up to 100 individual room programmes
- Environmentally friendly: no chemical residues to deal with





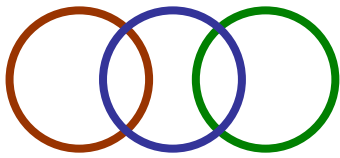
Specification

Maximum Treatment Area:	2000 m ³
Power Supply:	24 volt on board rechargeable battery pack, 18 months minimum lifespan
Compressed Air Supply requirement:	20 cfm 6 Bar
Weight:	340Kg
Dimensions:	Height 1145 mm x Length 1300mm x Width 885 mm
Casing Grade:	303 stainless steel
Operating Controls:	Touch-screen, computer controlled
Safety Features:	Comprehensive automatic built in fail safes
Individual room programmes:	Up to 100 preset programmes
Quench Agent:	Proprietary, fast acting
Operating System:	Windows compatible, data download requires serial cable
Safety Requirements:	Operators must not be in the room during sanitising.
Documentation:	Full operating manuals

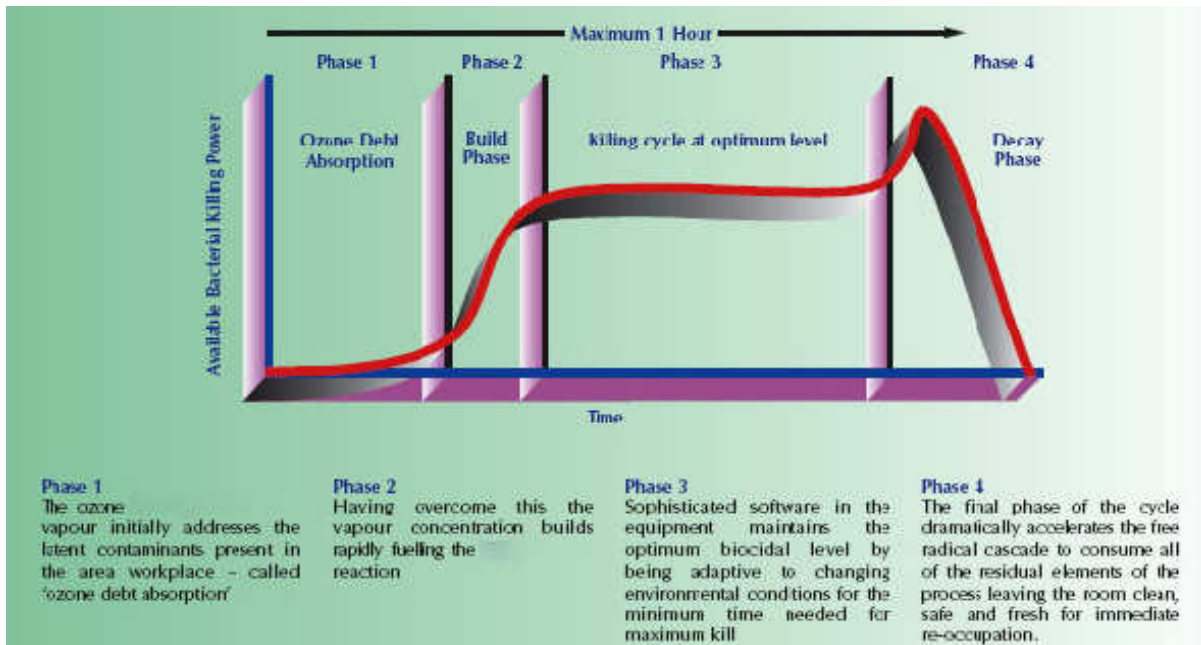
Estimated Sanitising Times

The following chart indicates the probable time taken to sanitise a room. Each room situation can be individually assessed and the machine programmed to precisely the relevant criteria.

	Room volume m3				
	Up to 100	100 to 500	500 to 1000	1000 to 1500	500 to 2000
Room Contents					
<i>Empty</i>	30 mins	35 mins	40 mins	40 mins	45 mins
<i>Low equipment level</i>	35 mins	40 mins	40 mins	45 mins	50 mins
<i>Average equipment level</i>	40 mins	40 mins	45 mins	50 mins	55 mins
<i>High equipment level</i>	40 mins	45 mins	50 mins	55 mins	60mins



The Process



Operating Procedure



1. One-time precise initial calibration, tailoring the equipment to each individual workspace, is carried out during commissioning.



2. The movable machine, which operates independently of mains electricity, is connected to the compressed air line and positioned in the workspace. The operator selects the relevant setting from the touch-screen menu, presses 'Go' and leaves the area.



3. The machine auto cycles through the 4 operating Phases with constant audio and visual alarms to show it is in operation. Personnel are not required to enter the workspace during sanitising.



4. At the end of the operating sequence, the audio alarm ceases and the flashing visual alarm changes from red to green, indicating that the area is safe to re-occupy. The machine is then moved to the next workspace to be cleansed.