

## **Series 2600 M**

### **Food area sanitizer – wall or ceiling mounted**

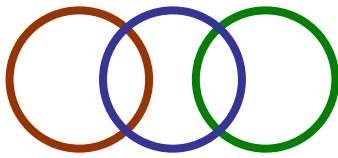
#### **Delivers**

- 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**

- Wall or ceiling mounted to suit application
- Fully installed unit for use in high and low care food preparation areas
- Uses potent “free-radical” technology for unequalled bacterial killing power
- Sanitizes rooms up to 2000 cu/m
- Mains powered
- Only requires compressed air and water
- Cycles typically within 1 hour
- Sophisticated built-in safety devices
- Remote computer controlled operation
- On-board operating data logging facility
- Specific individual room programming
- Environmentally friendly: no chemical residues to deal with





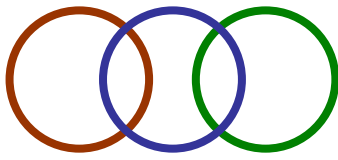
## Specification

Maximum Treatment Area:	2000 m <sup>3</sup>
Power Supply:	230 / 240 volt
Compressed Air Supply requirement:	5 Bar 20 litres/min
Water Supply requirement:	2 Bar 20 litres/min
Weight:	104Kg
Dimensions:	Height 800 mm x Length 865 x Width 750 mm
Casing Grade:	Stainless steel or powder coated aluminium
Operating Controls:	Single person, remote touch-screen, computer controlled
Safety Features:	Comprehensive automatic built in fail safes
Individual room programmes:	Individual programmes to suit varying room conditions
Quench Agent:	Proprietary, fast acting
Operating System:	Windows compatible, data download
Safety Requirements:	Operators must not be in the room during sanitizing.
Location:	Ceiling or wall mounted
Documentation:	Full operating manuals

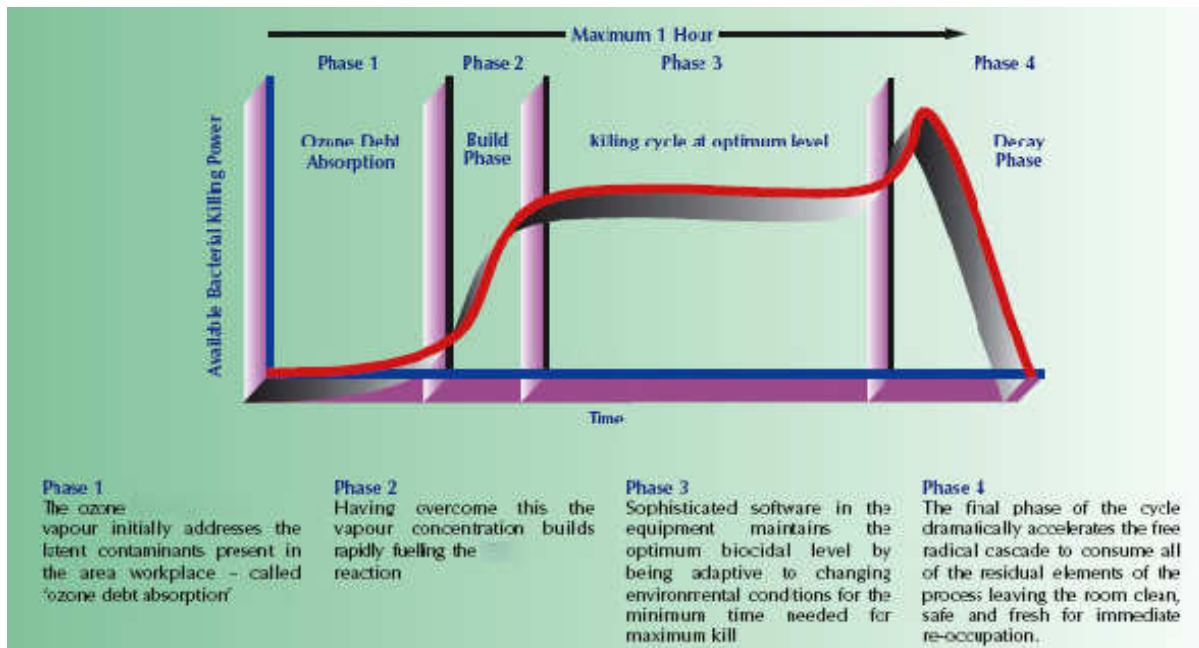
## Estimated Sanitising Times

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

	<b>Room volume m3</b>				
	<b>Up to 100</b>	<b>100 to 500</b>	<b>500 to 1000</b>	<b>1000 to 1500</b>	<b>500 to 2000</b>
<b>Room Contents</b>					
<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. Check the room has been washed down and all operators are clear of the area to be sanitized
2. Erect warning signage and close doors
3. Insert new quench agent canister in receptacle
4. Select appropriate sanitising programme from touch screen controller
5. Press "Go" and the red light will flash to indicate sanitising is in progress
6. When the green light flashes the process is complete and the room can be re-occupied