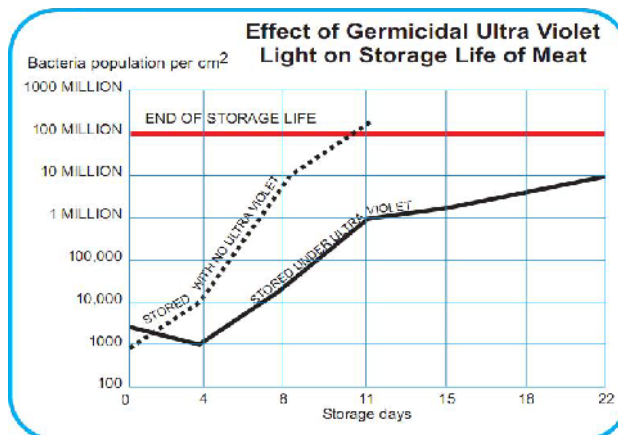
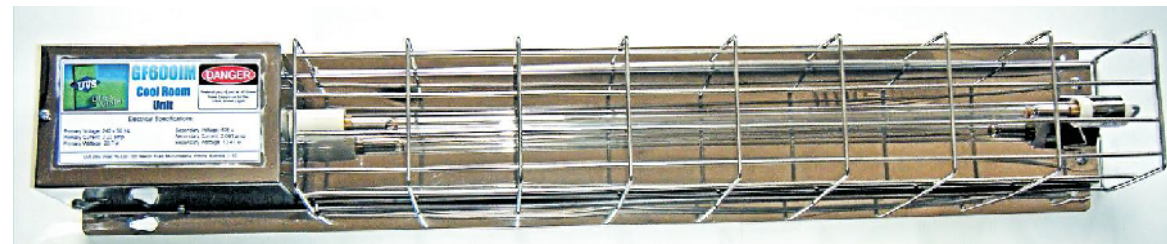
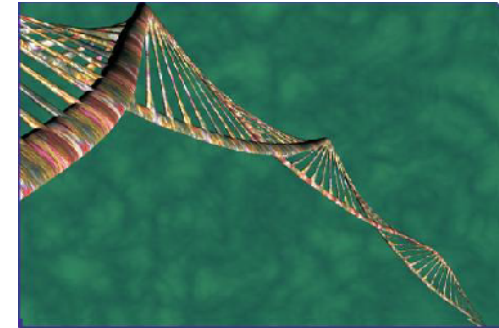


GF600IM UV COOL ROOM SYSTEM

INFRA LIGHT Pty Ltd

Infralight's ultraviolet cool room units remove bacteria, virus, yeasts and mould spores. Food spoilage is greatly reduced. UV cool room systems increase storage life, remove cool room odours, reduce wastage, lower running costs by enabling higher cool room operating temperature and providing maintenance free operation. Germicidal UV light, at the wavelength of 254 nm, will kill any micro-organisms provided the correct Total UV Dosage ($\mu\text{Wsec/cm}^2$) is achieved. Exposure to the correct germicidal ultraviolet light dosage causes the breakdown in the organisms DNA/RNA, and is then unable to replicate. The micro-organism is rendered dead.

When Ultraviolet and ozone are correctly installed in a Cool Room, (one unit per 5 m³) they will dramatically reduce spoilage on the meat surface due to microbiological growth. Independent Research has shown that the shelf life of chilled meat can be successfully extended by the use of ultraviolet light even at relative humidities of over 90%. Bacteria and mould spoilage can be slowed while minimising weight losses of stored product. This is particularly important for cool rooms where small cuts are stored for ready use.



Dimensions
 Length: 810mm Width: 120mm Height: 110mm
 Weight: 5.5 Kg

Germicidal units are extensively used in all areas where meat, dairy products, fruit, vegetables, etc are stored or processed. These areas include all cool rooms, salad rooms, cheese storage, bottling lines and locations susceptible to airborne contamination.

4 Vera St Helensburgh NSW
 Australia 2508
 Tel +61 2 4294 2779
 Fax: +61 2 4294 2779
 E-mail: iruv@infralight.com.au

www.infralight.com.au

Excellence in UV Solutions