PULSED LIGHT UNIT FOR PREFORM NECK STERILIZATION

Online, dry and non chemical sterilization

PERFORMANCE:
3 TO 5 LOG ON BACTERIA AND MOLDS

Applications
All format
For ultra clean lines

Beverages and sensitive liquid products:
flavored waters, dairy products, refrigerated juices, soft drinks...

www.cpiadeveloppement.com
PULSED LIGHT UNIT FOR PREFORM NECK STERILIZATION

Advantages
Compactness, easy to integrate before the oven of the blowing system
Dry
No chemical disinfectants
Low energy consumption
Instantaneous treatment
No heating or preparation time
Complete treatment of the preform combined with the heating step

Options
Cap management system
Quartz break detection system
1 and 2 lamps versions depending on the decontamination level needed
Automatic shutters

Performance
Reference test: 3 to 5 log on Aspergillus brasiliensis inoculated in spot Decontamination measured on the inside and on the thread of the preform neck. Test realized by the Fraunhofer IVV (Munich)

TECHNICAL DATA

<table>
<thead>
<tr>
<th>Preform neck diameter</th>
<th>&lt;30 mm</th>
<th>&lt;40 mm</th>
<th>&lt;50 mm</th>
<th>&gt;50 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reflector format</td>
<td>30 mm</td>
<td>40 mm</td>
<td>50 mm</td>
<td>Custom-made</td>
</tr>
<tr>
<td>Number of lamps installed</td>
<td>1 or 2</td>
<td>1 or 2</td>
<td>1 or 2</td>
<td>1 or 2</td>
</tr>
<tr>
<td>Maximum production rate (preform/hour)</td>
<td>90 000</td>
<td>72 000</td>
<td>54 000</td>
<td>36 000</td>
</tr>
<tr>
<td>Power at max production rate(kW)</td>
<td>1.5 or 3</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lamp replacement frequency (number of preform)</td>
<td>50 millions</td>
<td>40 millions</td>
<td>30 millions</td>
<td>20 millions</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Optical cabinet</th>
<th>Electronic cabinet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions HxIxP (mm)</td>
<td>450 x 450 x 300</td>
</tr>
<tr>
<td>Weight (kg)</td>
<td>30 kg</td>
</tr>
<tr>
<td>Protection index</td>
<td>IP 65</td>
</tr>
</tbody>
</table>

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