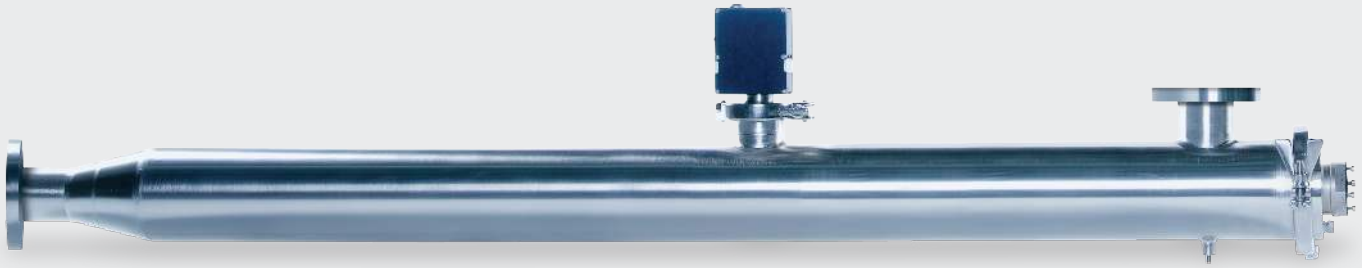
formerly Aquionics, Berson, Hanovia and Orca GmbH



PureLine DO AF

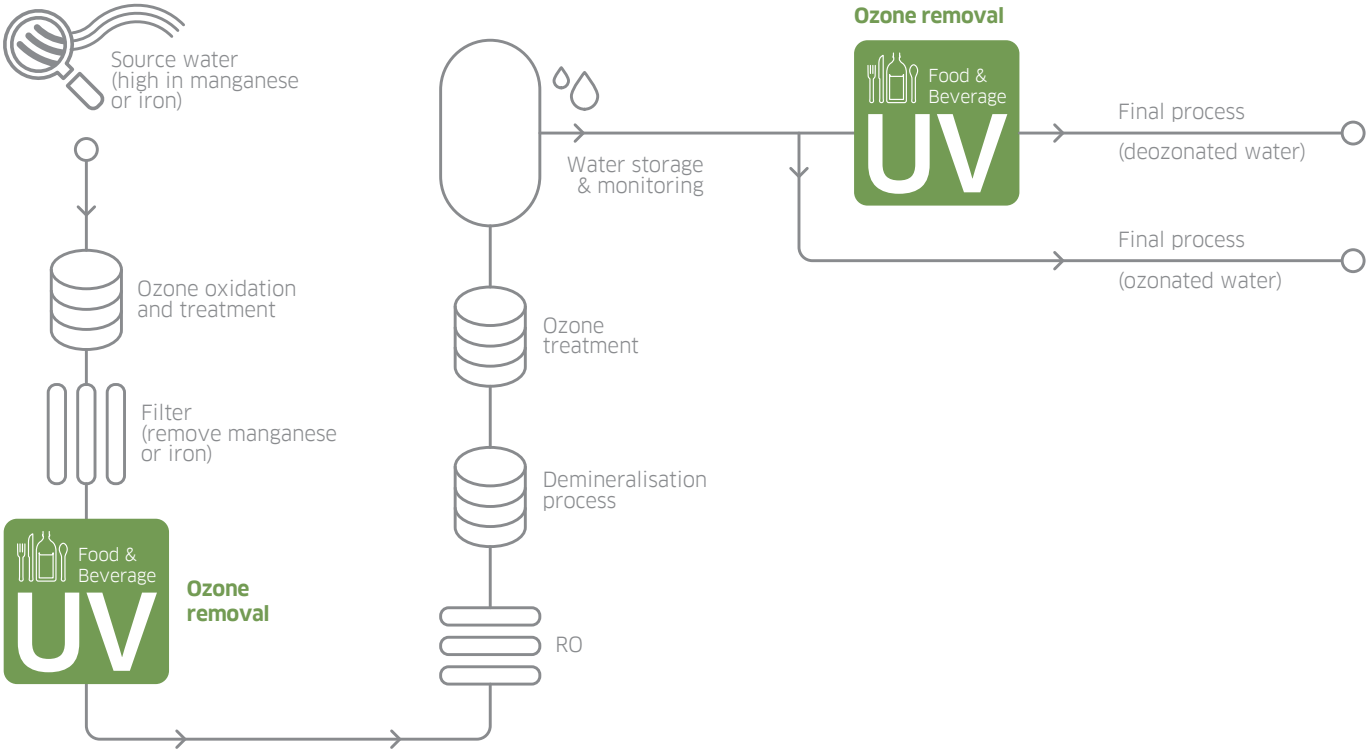
UV DEOZONATION FOR FOOD AND BEVERAGE

Our **PureLine DO AF** UV systems are aimed specifically at providing ozone removal and treatment for product and process waters used in the food and beverage industry. When installed in a distribution loop the PureLine DO AF will remove residual ozone dosed into the water.

The UV system can be remotely controlled to turn off to allow residual ozone to treat the purified water loop during a SIP and then be turned on again to remove the ozone before the loop is put back into service. Each system comes with a UV monitor to measure the lamp output making it easy to monitor and log performance.

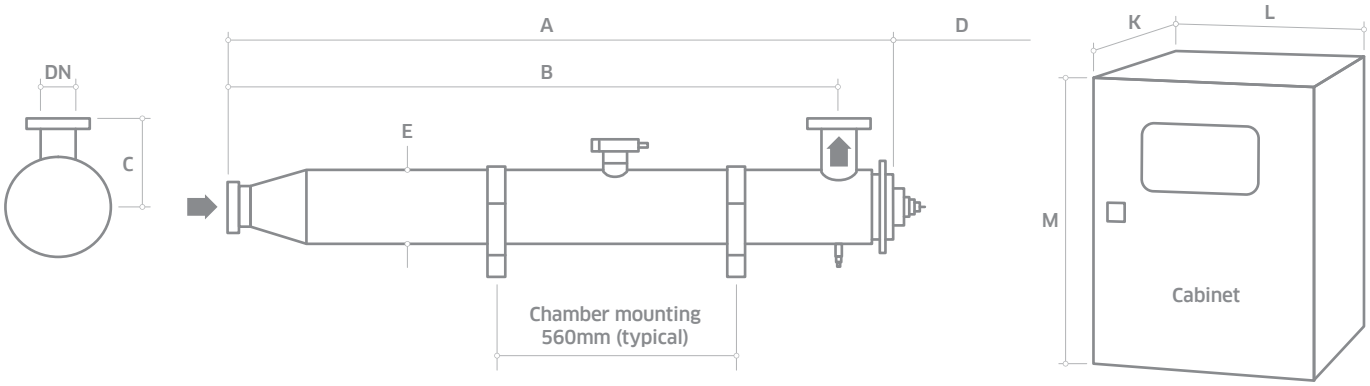
Application Optimised UV for Food & Beverage

POTENTIAL LOCATION OF THE PURELINE DO AF™



KEY FEATURES	WHAT IT GIVES YOU	BENEFITS FOR YOU
INTELLIGENCE		
UV intensity monitor measuring UV wavelengths	Continuous verification of performance with in-built low intensity alarm	Easy to monitor and log system performance
OPTIMISATION		
UV destruction of ozone	Optimised for ozone reduction	Proven reduction of ozone
Designed for the food and beverage industry	Flanged connections, standard internal finish	Reduced system costs
	FDA-approved materials used for all wetted parts	Industry compliant materials
	*Chamber with tri-clamp connections and <0.38 µm internal finish	Sanitary design
	*Automatic wiper (quartz cleaning)	Self cleaning
INTEGRATION		
Compact design	Can be fitted to skids	Easy integration
	Can be retrofitted to existing process	

*Option



MODEL NUMBER	MAX POWER (W)	MIN T10(%)	DIMENSIONS (MM)						APPROX WEIGHT (KG)								
									Unwiped			Wiped					
			A	B	C	D	E	DN	K*	L	M**	K*	L	M**	Chamber (Empty)	Control Cabinet	Control Cabinet (wiped)
PureLine DO AF 0005	345	60	1388	1273	150	1300	102	50	170	300	490	225	400	690	9	11	20
PureLine DO AF 0008	345	60	1437	1300	200	1300	168	80	170	300	490	225	400	690	24	11	20
PureLine DO AF 0020	700	60	1980	1825	250	1900	206	80	225	400	690	225	400	690	46	22	22

All dimensions are approximate for clearance purposes only. We have a policy of continuous product development, exact drawings are available on request.
All specifications are subject to change without notification. Your distributor or our account manager can advise on correct sizing and specification requirements.
* Allow dimension L in front of cabinet for door opening and panel access.
** M dimension includes the space for the cabinet mounting brackets but you need to allow space below the cabinet for cable entry and access (minimum of 250 mm).

UV CHAMBER	
Material:	StSt 316L / 1.4404
Internal finish:	As made pipe and tube, welds as laid, electropolished and passivated
External finish:	Sateen polish (120 grit) electropolished and passivated
Process (mating) connections:	Flange EN 1092-1 PN16
Drain connection:	Tri-clamp to ISO 2852
End plate:	Removable tri-clamp except DO AF 0020 which is flanged
Degree of protection:	IP65 equivalent to NEMA 4 but not for outside use
Arc tube (lamp):	Low pressure amalgam
Arc tube enclosure:	Pure quartz (F200)
Number of arc tubes (lamps):	1
Expected lamp life:	12000 hours
Temperature sensor:	Snap stat on DO AF 0020 only
UV monitor:	Wet UV monitor (down to minimum T10)
Working fluid temperature:	5˚C to 40˚C
Maximum CIP temperature:	130˚C (DO AF 0005) 95˚C (DO AF 0008 – DO AF 0020) with cabinet electrically isolated
Hydrostatically pressure tested:	Yes to PED requirements EN 13445
Chamber mounting:	Horizontal or vertical except DO AF 0020 which is horizontal only
Operating pressure:	10 bar (positive pressure only)
Seals:	EPDM, ADI free, EC 1935/2004, FDA 21 CFR 177.2600 approved

OPTIONS
Document Support Pack
Cabinet material: Stainless steel 304
Operation and Maintenance manual and printed Installation and Commissioning manual in Chinese, English, French, German and Spanish

OPTIONS (CONTINUED)
Wiper: Automatic (pneumatically driven)
Flange options: ANSI 150, JIS, Table 'E' and tri-clamp with 0.38 µm finish
Chamber internal finish: Tri-clamp chamber only <0.38 µm, welds left as laid, electropolished and passivated
Maximum CIP temperature: 130˚C (DO AF 0008 – DO AF 0020, panel switched off)
Welder Document Pack for chamber construction
Skid mounting (not shipboard or earthquake zone)

CABINET (CONTROLLER ELECTRON RCM)	
Material:	Polyester coated carbon steel
Degree of protection:	IP66 / NEMA 4 except DO AF 0020 which is IP54 NEMA 12
Supply voltages (nominal):	230 V (+/- 10%) 50/60 Hz
Operating temperature range:	5˚C to 40˚C
Relative humidity:	<95% non-condensing except DO AF 0020 which is 85%
Cooling fans:	DO AF 0020 only
Interconnecting cable lengths:	5 m

CUSTOMER OUTPUTS	
4-20 mA passive output:	UV intensity %
VFC outputs:	Lamp ON and Low UV warning

CUSTOMER INPUTS	
VFC inputs:	Remote stop/start and remote reset

CUSTOMER COMMUNICATIONS PORT
None

APPROVALS
CE marked

PureLine DO

Also available in our Food & Beverage product range...

PURELINE DC+DCD

Dechlorination and Chlorine Dioxide removal

PURELINE D

Treatment as part of a multi-barrier approach

PURELINE PQ

3rd party bioassayed systems for critical treatment

PURELINE S

Sugar syrup treatment

Canada
+1 980 256 5700
americas@nuvonic.com

China
+86 21 6167 9599
apac@nuvonic.com

Germany
+44 175 351 5300
emea@nuvonic.com

Mexico
+1 980 256 5700
americas@nuvonic.com

United Kingdom
+44 175 351 5300
emea@nuvonic.com

USA
+1 980 256 5700
americas@nuvonic.com

NUVONIC

A Halma company

formerly Aquionics, Berson, Hanovia and Orca GmbH

©2023 Nuvonic 910433-0200-02-EN

nuvonic.com

FM 29365