PureLine AFX

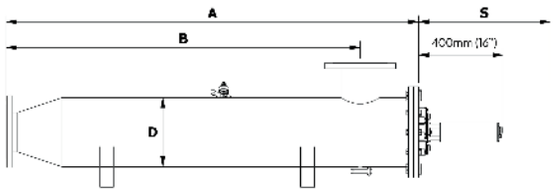
TECHNICAL DATASHEET

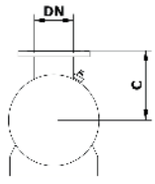
PureLine AFX

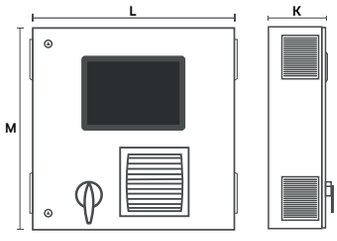
Advanced UV Systems Engineered for Food & Beverage

In food and beverage processing, reliable treatment is critical to reduce risk and protect uptime. PureLine AFX features a CFD-optimised chamber design that delivers consistent UV performance through Nuvonic's Adaptive Temperature Technology, even as temperatures and flow conditions change. In-house manufacturing and global sales support ensure the quality and long-term reliability of PureLine AFX.

AFX Model Name	X2-14-1	X2-27-1	X4-42-1	X6-42-2	X6-42-3	X8-42-4	X8-42-6
Chamber Dimensions (mm)							
A	1368		1594	1622		1649	
B	1273		1380	1405		1435	
C	150		225	275		325	
D	101.6		219.1	275		324	
S	1300			1500			
Process Connections							
Inches	2"		4"	6"		8"	
DN (mm)	50		100	150		200	
Cabinet (fan) Dimensions (mm)							
K	210				300		400
L	600				600		600
M	600				800		1000
Approx. Weight (kg)							
Chamber - nonwiped (empty)	19		61	87	89	129	134
Chamber - autowiped (empty)	N/A		67	92	95	135	140
Cabinet - fan cooled / AC for NEMA 4X	41 / 65				57 / 81		95 / 141







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UV Lamps							
No. of Lamps	1		1	2	3	4	6
Lamp Power (W)	140	270	420				
Lamp Type	Spot Amalgam		Smartray™ lamp with Adaptive Temperature Technology				
Expected Lamp Life (h)	12,000		16,000				
Chamber							
Connection Type Options	PN16, ASME, Triclamp BS4825-3, Table E						
Chamber Material	EN1.4404 (ASTM 316L)						
Internal Finish Options	As bought (<3.0µm Ra surface finish and no scratches > 30mm) Optional (<0.8µm and <0.38µm RA Welds Ground Out)						
IP Rating	IP65						
Working Fluid Temperature	4-40°C						
Max CIP Temperature	95°C (optional 130°C)						
Operating Pressure	10 bar [150 psi]						
UV Sensor	UVlux® Digital Dry Sensor (ONORM certified)						
Temperature Sensor	PT1000 Barrel Type Sensor						
Vent Port	Yes, optional						
Drain Port	1" triclamp (optional BSP or NPT)						
Wiper	N/A		Yes, optional				
Sealing Material	EPDM						
Installation	Horizontal or vertical						
Cabinet & Controls							
Cabinet Material	Carbon Sheet Steel Grey RAL 7035 (optional Stainless Steel 304)						
IP Rating Options	IP54 (optional IP56 / Nema 4X)						
Supply Voltages	208-277V±10% 50/60Hz (1L+N or 2L)				208-277V±10% 50/60Hz (1L+N or 2L) 360-480V±10% 50/60Hz (3L + N)		
Operating Temperature	5 - 40°C (up to 50°C with AC)						
Ventilation	Fan cooled (optional AC for NEMA 4X)						
Cable Length	10m (optional 30m)						
Controller	PureVue™ 10.1" dedicated HMI touch screen						
Number of Digital Input/Output	8 / 8 (all input & output are configurable)						
Number of Analog Input / Output (4-20mA)	3 / 2 (all input & output are configurable)						
Alarm & Warning	Low UV dose, Lamp fault, Sensor fault, Overtemp Maintenance (e.g. lamp, wiper, sensor, sleeve)						
Certifications							
Approvals	CE, UL Rated						

SCAN ME

Scan to discover how PureLine AFX delivers optimised treatment for food and beverage applications