It gives us the best. We make sure it remains the best.

Germ-free packaging materials due to intensive UV light
Tailored sterilisation of packaging materials with UV modules

Due to their geometry, the new **Premium UV modules** are especially suitable for use in in-line filling machines. Five standard sizes are available which are equipped with 2, 6 or 8 rows of lamps. This makes integration into the plant easy depending on the requirements or rows of cups.

The patented **UVC spotlight modules** have been developed for use in carousel-type machines. The focused spot treatment substantially reduces UV light scattering loss and in this way reduces operating costs.

The cassette of the UV module is equipped with two 250 watt UVC light sources and can be extended by another light source to achieve the best possible layout.
Safe – intensive – efficient
The environmentally-friendly alternative

Your advantages with Premium UV modules
- Integration into your HACCP concept: quartz glass plate, automatic monitoring of temperature and lamp function
- Safe process with emergency stop function: UV lamps are switched off but cooling continues to run
- Due to its IP67 protection rating, they are perfectly safe to use in humid environments as well*
- Intensive but cold UV radiation does not heat the packaging material
- Easy adjustment / retrofitting to existing plants
- Compact design saves space in the plant
- Short warm-up and exposure times reduce operating costs and enable fast starting of the filling process
- Can be switched on and off at will to enable precise cycling
- Resistance to clean-in-place procedures and low maintenance expenditure reduce servicing costs*
- Environmentally compatible as no chemicals are added

* Currently applies to 2-lamp cassettes only.

Test the products by using our rental modules and ask our application experts about the optimal design of your plant.

Your advantages with UVC spotlight modules
- Safety due to integrated breakage detector (patented) in the quartz glass plate; IP55 and IP67 safety classes are achieved
- High irradiance, short warm-up time and focused spot treatment reduce exposure time to less than one second – this saves energy and time
- Special cooling system prevents heating of the packaging material
- Long maintenance intervals due to long lamp service life reduce servicing costs
- Easy adjustment / retrofitting to existing plants; the light source can be plugged in and is thus easily replaceable
- Compact design saves space in the plant
- Environmentally compatible as no chemicals are added
Quite a lot of "bio" UV solution especially suitable for organic produce

The use of high-energy UV light reduces the germ load on packaging surfaces by up to 99.9%. This clearly prolongs the shelf life of foods such as yoghurt, curd or milk.

Just a few seconds of the intensive light are sufficient to dispose of microorganisms such as bacteria, yeast and fungi.

The UV light sterilisation method is not only especially reliable and safe but also eco-friendly as no chemicals at all are used. Safe but also eco-friendly as no chemicals at all are used.

In this way, the chemicals-free procedure meets the special requirements made on the packaging of organic fresh produce. Therefore, it is ideally suited for organic food.