

## SANI 220 WALL MOUNTED UNIT

### Technical Details:

- ❖ **Model** : Sani 220
- ❖ **Input** : 220V
- ❖ **Ampere** : 1A
- ❖ **Frequency** : 50Hz
- ❖ **Maximum area** : up to 300m<sup>3</sup>.
- ❖ **Airflow (nominal figure):** 1000m<sup>3</sup>/hr.
- ❖ **Dimensions** : 510mm x 170mm x 1260mm
- ❖ **Enclosure** : Aluminium, powder coated
- ❖ **Weight** : 19.0kg
- ❖ **Source** : UVC, 254nm, germicidal
- ❖ **Design Radiation Dose** : 3000μW/cm<sup>2</sup> (effective against micro-organisms up to Fungal Spore level)

Below is a list of radiation doses required for 90% inactivation of various micro-organisms:

<b><u>Bacteria:</u></b>	<b>(μW/cm<sup>2</sup>)</b>
Staphylococcus species:	1,800-2,600
Streptococcus species:	2,000-6,100
Shigella paradysenteriae:	1,680
Spirillum rubrum:	4,400
Pseudomonas species:	3,500-5,500
Escherichia Coli:	3,000
Mycobacterium Tuberculosis:	10

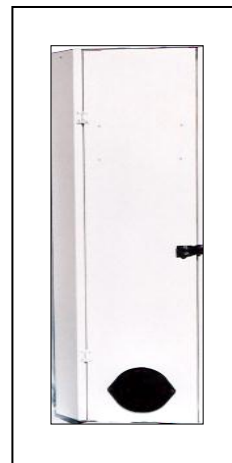
<b><u>Yeasts:</u></b>	
Saccharomyces Cerevisae:	33-100

**Mould Spores:**  
 Aspergillus Niger: 132,000  
 All Sani units incorporate Photo-catalytic materials that enhance their efficacy.  
 All Sani units are built to WHO Safety Standards & UK Health & Safety Standards for UV sanitation.  
 Infruitec & Mycological Quality Control Consultancy have proven the efficiency of the unit against both **Aspergillus Niger** and **Botrytis Cinerarea** spores.  
 (Test results available on request).  
 Please note that UV Equip reserves the right to alter, amend or change all units without prior notice.

E&OE

### BROAD APPLICATIONS

- **Medical Suites, Clinics & Hospitals**
- **Chicken Sheds**
- **Container Decontamination**
- **Post Harvest Storage**
- **Fruit and Vegetables**
- **Meat Cold Storage**
- **Cheese, Wine and Meat Maturing Rooms**



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