

SANI 18 - 12 Volt Mobile

Technical Details:

- ❖ **Model** : Sani 18
- ❖ **Input** : 12V
- ❖ **Ampere** : 2A
- ❖ **Frequency** : DC
- ❖ **Maximum area** : up to 20m³
- ❖ **Airflow (nominal figure):** 70m³/hr
- ❖ **Dimensions** : 510mm x 165mm x 60mm
- ❖ **Enclosure** : Aluminium, powder coated
- ❖ **Weight** : 2.0kg
- ❖ **Source** : UVC, 254nm, germicidal
- ❖ **Design Radiation Dose** : 1,000µW/cm² (effective against micro-organisms up to Fungal Spore level)

Below is a list of radiation doses required for 90% inactivation of various microorganisms:

| <u>Bacteria:</u> | (µW/cm²) |
|-----------------------------|----------------------------|
| 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 |

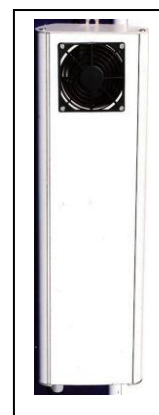
| <u>Yeasts:</u> | |
|--------------------------|--------|
| Saccharomyces Cerevisae: | 33-100 |

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**



Sani 18