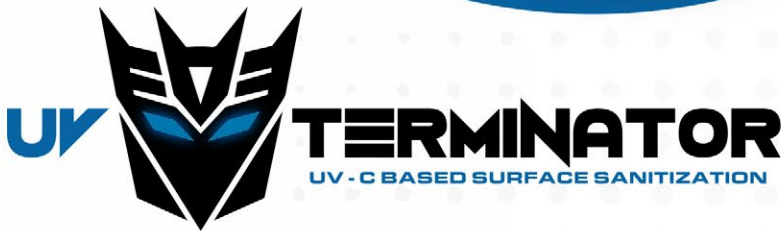




PRATIMATIC
AUTOMATION
You Imagine We Automate



TEST REPORT

| Issued to: | LAB REFERENCE NO | 2007221364 | | | | |
|--------------------------------|---------------------|-------------------|--------------|----------------|--------------|--------------------|
| B-127, Phase-II, Noida-201305 | Issue Date | 23/07/2020 | | | | |
| | Report Issue | 24/07/20 | | | | |
| Sample Particulars: UV Chamber | | | | | | |
| Sample Registration Date | 22/07/2020 | | | | | |
| Analysis Starting Date | 22/07/2020 | | | | | |
| Analysis Completion Date | 24/07/2020 | | | | | |
| Name Of The Product | UV C Chamber | | | | | |
| Quantity Received | 1 No. | | | | | |
| Tests Required | | | | | | |
| Sampling Done By | | | | | | |
| Sr. No. | Test Parameter | Result 30 sec | Result 1 Min | Result 1.5 Min | Result 3 Min | Method of Testing |
| 1 | E. coli (NCIM 2085) | 2.4×10^4 | <1 | <1 | <1 | ISO:16649(P-2)2001 |

FSSAI/ NABL APPROVED
MICROBIOLOGICAL TEST

Technical Features :

- Continuously kills Viruses/Bacteria/Mold/Yeast
- Easily retrofitted to your process
- All Stainless Steel-AIS 304 (Food Grade)
- Easily accessed for cleaning
- No chemicals
- Easy lamp replacement, within minutes.

Application Areas :

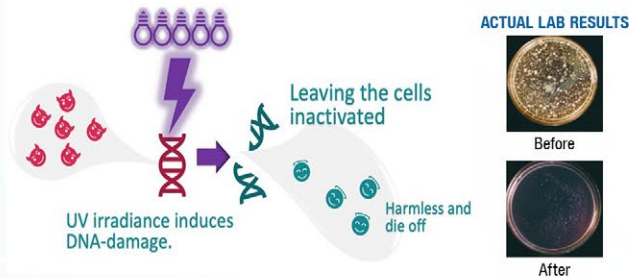
- Retail UVC treatment (before and after packing) of Food Products at Sweet Shops / Bakeries / QSR / Restaurants
- UVC treatment of Raw incoming material in a Base kitchen
- Disinfection of Phones / Purse / Bags etc at entry points of Malls/ Hospitals/ Offices etc

| | UVT 12 | UVT 18 |
|-------------------------|-----------------------------------|----------------------|
| LAMP DATA | | |
| Irradiance | 105 J/m ² | 105 J/m ² |
| Nominal Lamp Power | 30w | 30w |
| Lamp Type | Low Pressure Standard, Ozone Free | |
| Lamp Tube Material | Quartz Glass | |
| Lamp Quantity | 3 | |
| Typical Lamp Lifetime | 6000 hrs | |
| GEOMETRICAL DATA | | |
| Active Length | 1355 | 1355 |
| Width | 655 | 720 |
| Height | 1080 | 1080 |
| Bed Width | 325 | 480 |
| Infeed / Feeding Height | 225 | 225 |
| POWER | | |
| Total Power | 1.2 kW | |
| Voltage | 230 V Single Phase | |
| Frequency | 50/60 Hz | |

Why does Ultra-violet Disinfect?

Ultraviolet (UV) light kills cells by damaging their DNA. It is possible to destroy more than 99.99% of all pathogens within seconds. This method is inexpensive, highly efficient and reliable without using chemicals or generating harmful side effects.

How does UV Disinfection Work?



Technical Specification :

VFD Driven Make : Delta with EMI filter over load Protection PFI Switch Single Phase-3 Out

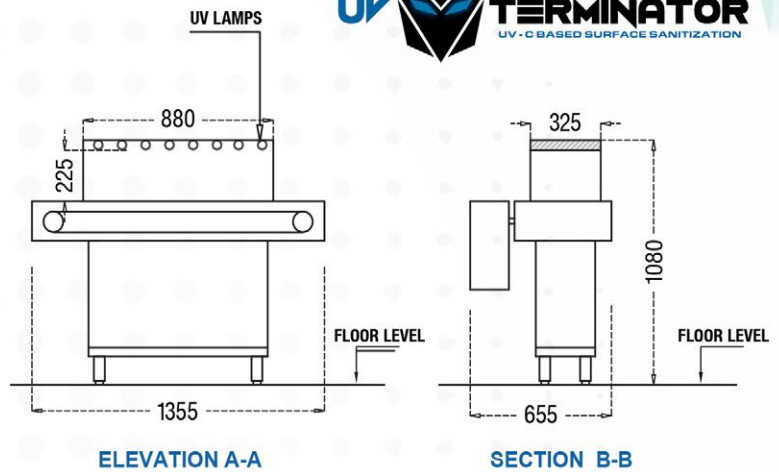
MOTOR : Crompton Heavy Duty - 1HP With Premium Make Gear Box

Bearings : NTN Make

Belt : PU Make Heavy Duty, Food Grade.

Science Behind Killing Virus

- UV Dose Required = 60 J/m² (Approx to Kill COVID-19)
- UV Terminator Dose = 106 J/m² (Double)



Benefits :

- Effective for all types of micro-organisms, including bacteria, viruses, fungi and protozoa
- No disinfection by-products (DBPs) formed
- Low capital and operating cost
- Easy to operate and maintain
- Safe and environmentally friendly
- HACCP compliance UV-C and how it works
- Microbiological Principles

UV-C Surface Treatment :

Surfaces can be reliably disinfected by means of ultra violet light in the UVC region in a matter of seconds. The benefits of using UV as opposed to other methods, such as thermal or chemical disinfection.



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