

Performance Qualified Disinfection

PERFORMANCE QUALIFIED

- Disinfection performance Independently tested and validated.
- Complete peace of mind.
- Independently tested for CE compliance.
- Independently tested and wetted materials approved to NSF61 for potable water.
- Most units approved to UL
- Factory calibrated, in field verifiable, absolute UV sensor.

TOTAL TREATMENT CHAMBER

- Simple to replace UV lamps without draining chamber.
- Chamber materials Certified by WQA to NSF/ANSI 61 for potable water.
- High efficiency chamber design.
- Optional auto wiper.

How PureLine PQ works the disinfection solution for high purity applications

SMART CONTROLS

- Continuous UV monitoring.
- Password protected control panel for security.
- Real-time data display with event logging.
- Continuous display of validated UV dose.
- Dose optimization.
- Modbus and Hard-Wired interface to SCADA systems.
- Dose control (Optional on some models)

HANOVIA UVLUX LAMP TECHNOLOGY

- Latest electronic ballast for extended lamp life.*
- Latest generation high efficiency, long life amalgam lamp technology.*
- MP lamps available on selected models.*

*Available on selected models

Hanovia

Eight decades of continuous development has put Hanovia at the forefront of UV science and technology.

Working with the biggest names in food, beverage, electronics, pharmaceutical, aquaculture, pools and leisure, and many other industries, we have gained valuable insights into our customers' requirements and this enables us to offer you not only the finest UV systems, but a full UV solution for your industrial or leisure water treatment problems – all backed by first class technical and service support, available wherever you are around the World.



BREWING



FOOD+DAIRY



BOTTLED WATER+SOFT DRINKS



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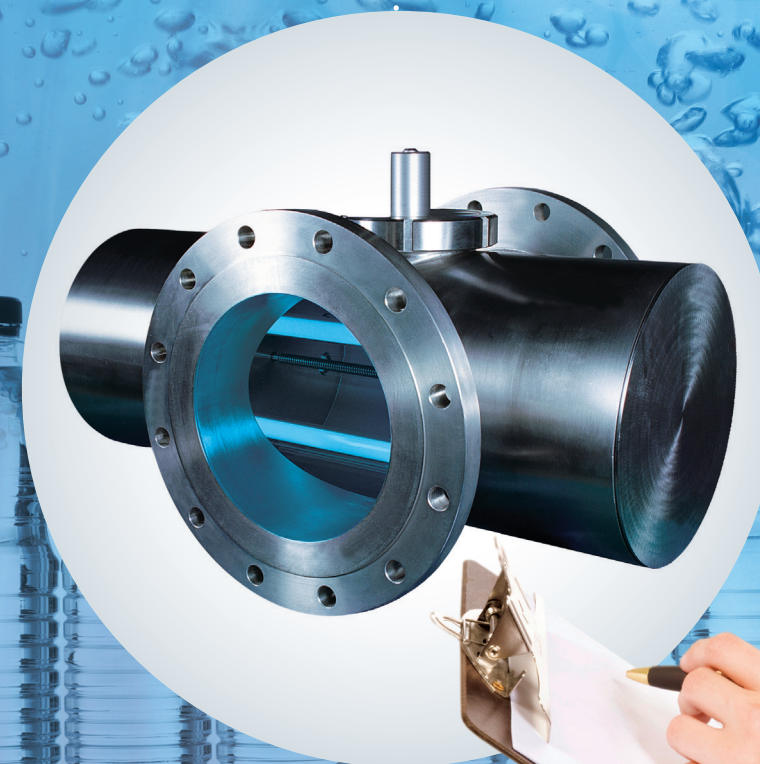
Hanovia

the power in UV technology

Meeting stringent water quality
standards for Food & Beverage -
guaranteed by Hanovia

PureLine

Performance Qualified Disinfection



PureLine PQ - disinfection has evolved, and we can prove it

Designed by Hanovia - world leaders in UV technology - using the most advanced CFD computing. Tested to the limit. Validated and Performance Qualified - it's no wonder PureLine PQ is guaranteed to give you the ultimate process security.

This is Food & Beverage process water disinfection taken to the next level: in fact, our most rigorously developed and tested products ever created for Food & Beverage. And because PQ means 'Performance Qualified', you don't have to take our word for it.

We meet the standards that the best demand. Standards enforced/applied by external experts determined to ensure Food & Beverage enjoys the most reliable, effective, complete disinfection. So, if they say you can rely on us, you really can be sure of total peace of mind.

High Quality design and build

Chamber seals designed to withstand Food & Beverage CIP procedures including use of specified chemicals and hot water up to 95 degrees Celsius.

*Unique UV sensor with transmittance compensation

With Hanovia, rigorous quality comes as standard. But Hanovia has always believed in developing newer, better solutions. PureLine PQ is no exception.

The system provides accurate dose delivery, without the need for an external UV transmittance input. Performance qualified to deliver the disinfection security you need – guaranteed.

*Available on selected models

*Dry UV sensor housing

The factory-calibrated dry UV sensor is simply a cut above. It provides absolute UV intensity monitoring in real-time, and because it remains outside the water flow it can be removed and inspected without interrupting your processes. The patented design allows verification using a portable reference UV sensor with no risk of harmful UV exposure or need to wear safety equipment.

*Available on selected models

3rd Party Validation

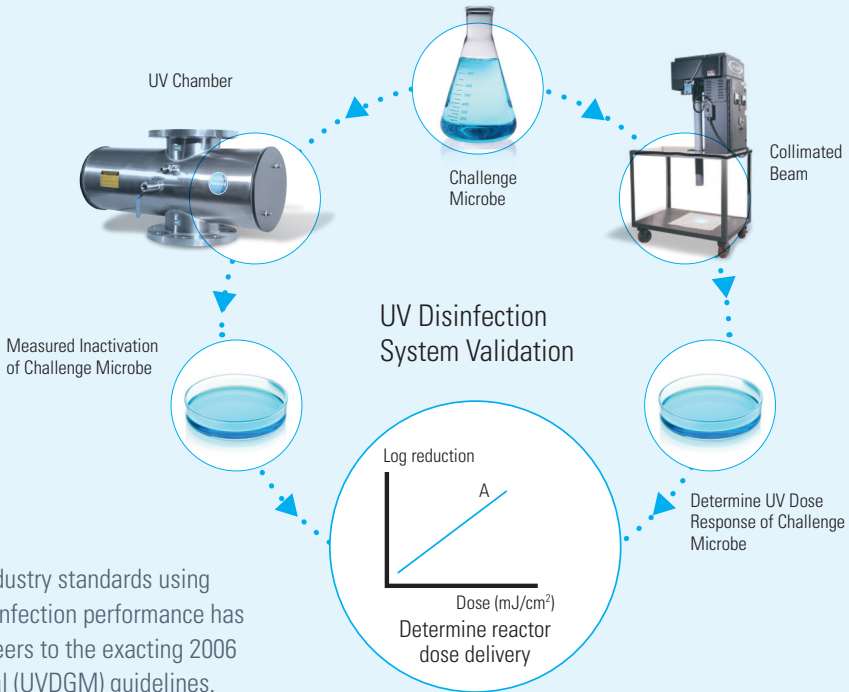
Proven, complete disinfection - for every Food & Beverage need

With a product as powerful as PureLine PQ, we don't expect you to take our word for it.

Guaranteed Disinfection Performance

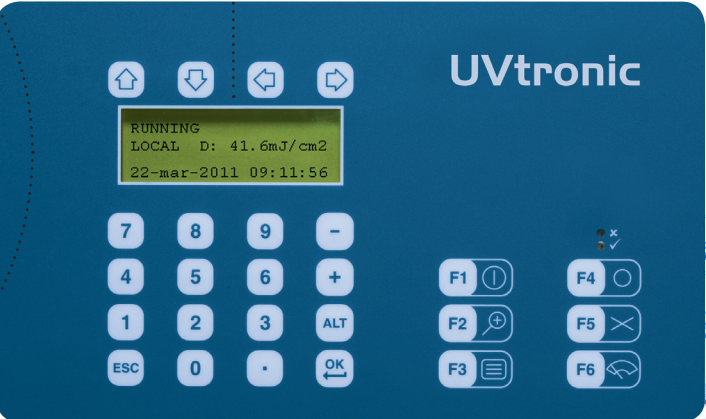
Not only has the PureLine PQ been designed to the exacting industry standards using the latest design techniques to maximise performance, the disinfection performance has also been independently tested and validated by Carollo Engineers to the exacting 2006 USEPA protocol following the UV Disinfection Guidance Manual (UVDGM) guidelines.

- Actual microbes are used and their inactivation measured in both the PureLine PQ chambers and in a laboratory.
- Comparison of the log inactivation in the chamber with the laboratory collimated beam determines the UV system dose delivery.



The PureLine PQ display panel (UVtronic)

RUNNING
LOCAL D: 41.6mJ/cm2
22-mar-2011 09:11:56



PureLine PQ Environmentally friendly disinfection without compromise of product quality

Performance Qualified by independent experts

In Food & Beverage safety comes first. That's why PureLine PQ provides complete peace of mind.

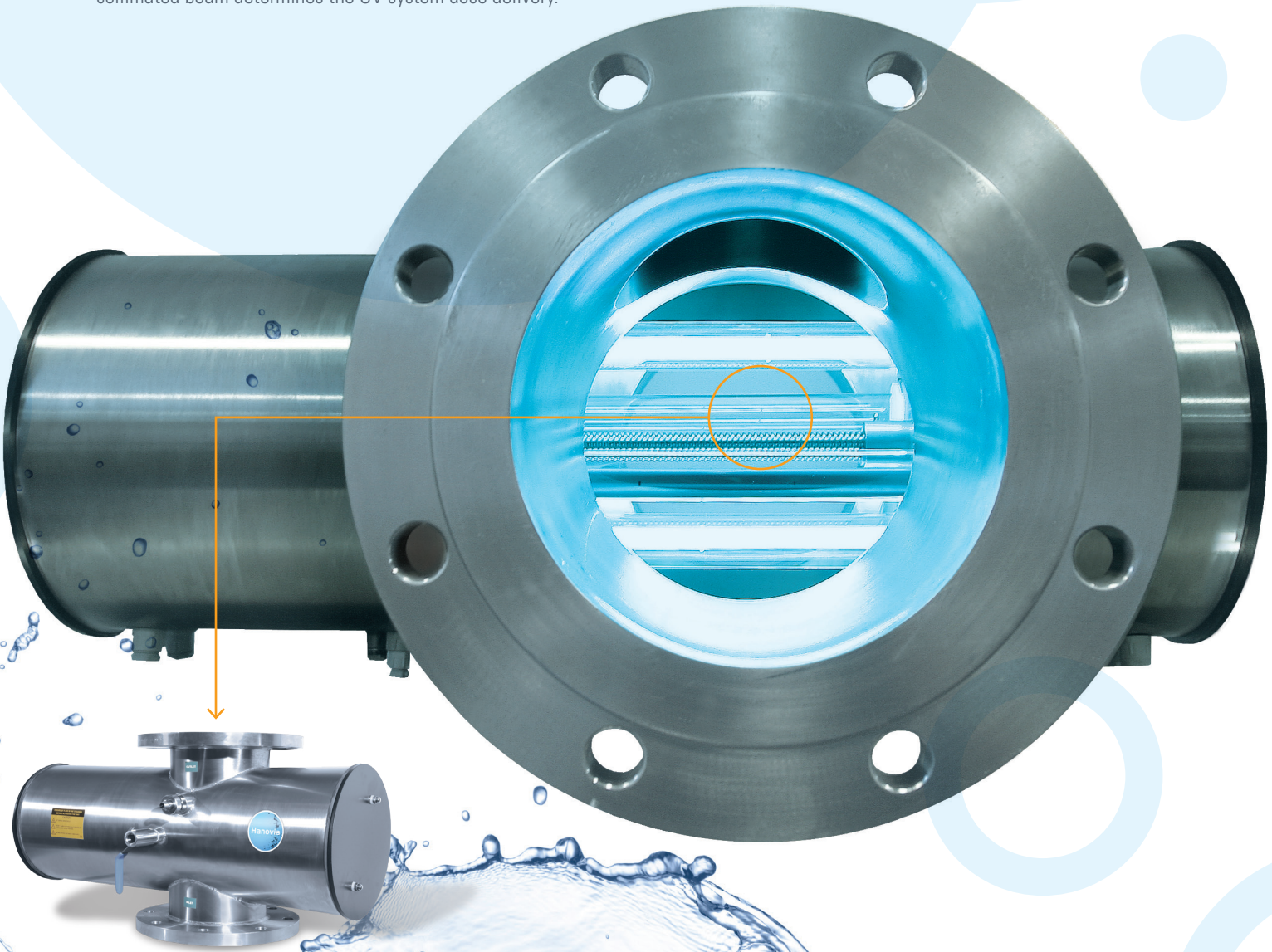
- Hanovia Systems certificates and testing records.
- Material certificates for all wetted parts (FDA compliant materials). *
- Company certificates.
- Statement from Carollo Engineers covering performance validation.
- Approved to international standards including UL, NSF61 and IEC. *
- Certification of lamp output.

*Available on selected models



PureLine PQ certified by WQA to NSF/ANSI 61 for materials safety as verified and substantiated by test data

Performance Qualified Disinfection



PureLine PQ precision dry UV sensor



Patented UV light protection shutter: * the dry UV sensor can be removed without system shutdown for field verification. The automatic shutter protects operators from harmful UV exposure during removal of the UV sensor.

* Available on some models