



UVGI SM 20 AIR STERILIZER

Model: SM 20

Lightware: UV-C primarily in the 253.7nm wavelength

Power: AC220-230V, 50Hz

Power of bulb: 120 watts Amalgam

Number of bulbs: 8 pieces

UV intensity@1meter for each bulb: $310\mu\text{w}/\text{cm}^2$

UV intensity for whole unit:

@1meter: $982\mu\text{w}/\text{cm}^2$

@2meters: $493\mu\text{w}/\text{cm}^2$

@3meters: $308\mu\text{w}/\text{cm}^2$

@4meters: $183\mu\text{w}/\text{cm}^2$

@5meters: $129\mu\text{w}/\text{cm}^2$

@6meters: $88\mu\text{w}/\text{cm}^2$

Bulb lifespan: 13,000 operational hours

Ballast lifespan: 20,000 operational hours

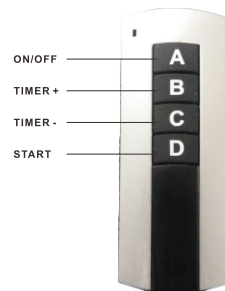
Bulb length: 1145mm

Product dimension: 55x55x160cm

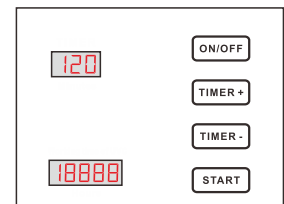
Nett weight: 35kgs



External structure



Remote control



Display & control panel

- * Press ON/OFF button
- * Press Timer (+) or Timer (-) to select time
- * Press Start. The unit will start after 10 seconds
- * To cancel the timer, simply press the Power button
- * Top LED display - to show the countdown of the timer
- * Bottom LED display - to show total operating time
- * Press Timer (+) & Timer (-) together to reset the working time

**The best preventive method for airborne diseases,
yeast, fungi, bacteria, mold and spores**

UVGI SM 20



Hospital



Lab



Food processing plant

Benefits:

- Effective in the prevention of Tuberculosis, MRSA, H1N1 and other airborne cross contamination.
- Eliminates 99.9% of bacteria, yeast, mold and fungus problems found in hospitals, schools, food manufacturing plants and offices.
- Recommended by medical experts.
- Kills harmful bacteria in closed premises.
- Reduces asthmatic effects.
- Eliminates odours and neutralizes the air against cross contamination.

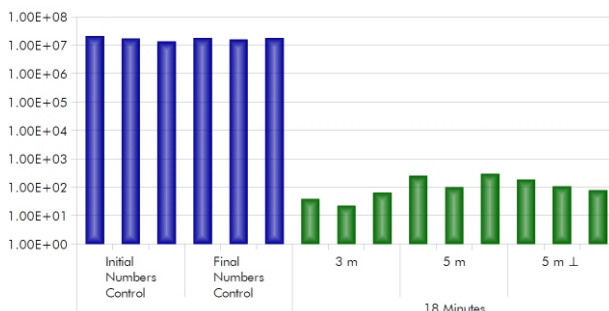
Applications and locations where to implement :

- Clinical environments such as clinics, hospitals, operating rooms, dental surgery, schools, holding facilities.
- Laboratories and testing facilities that require a clinically clean environment.
- Food processing plantations.
- Decontamination of storage facilities.
- Food storage facilities (cheese, wine, vegetables, fruits, meat, etc.).
- Removes "bad air" in factories and adjacent offices.
- Treatment of air in waste management facilities.

Test report

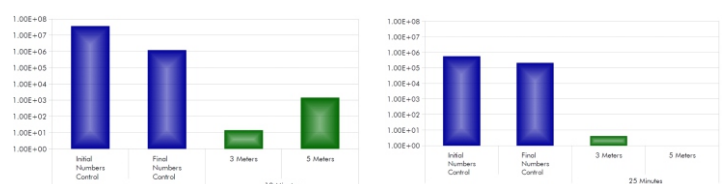
Staphylococcus aureus

Species	Contact Time	Contact distance	% reduction
<i>S. Aureus</i> (run 1)	10 minutes	3 meters	99.9987%
		5 meters	99.9967%
		5 meters perpendicular	99.9975%
<i>S. Aureus</i> (run 2)	18 minutes	3 meters	99.9998%
		5 meters	99.9989%
		5 meters perpendicular	99.9993%



Listeria monocytogenes

Species	Contact Time	Contact distance	% reduction
<i>L. monocytogenes</i> (run 1)	18 minutes	5 meters	99.9998%
		5 meters perpendicular	99.978%
<i>L. monocytogenes</i> (run 2)	25 minutes	5 meters	99.9988%
		5 meters perpendicular	>99.9997%



Clostridium difficile

Species	Contact Time	Contact distance	% reduction
<i>C. difficile</i> (run 1)	12 minutes	3 meters	99.03%
		5 meters	99.16%
<i>C. difficile</i> (run 2)	55 minutes	3 meters	99.994%
		5 meters	99.992%

