SPECIFICATION SHEET



"Waterproof and highly durable, the Conveyor Belt Treatment Unit provides consistent disinfection"

BELT DISINFECTION UNIT

Rugged, waterproof, hygienic

Vertex UV's Belt Disinfection Unit is designed for the hygienic disinfection of conveyor and cutting belts. Known for its robust, waterproof, and easy-to-clean structure, this unit works to a IP69K TÜV-tested hygiene level and is compliant with IFS and HACCP standards, making it ideal for the food industry.

The unit is easy to install and can be fully integrated into existing systems. Its devices have a validated disinfection performance and can remain on the belt during cleaning.

SPECIFICATIONS				
Short name	UVpro BD 2016 HD			
In conformity with requirements	EMC, CE IP69K, IFS and HACCP conform			
Material	stainless steel: V2A 1.4301 (304), blue sustarin CFG			
Operating temperature [°C]	0+25			
Туре	BD 2016-40 HD	BD 2016-60 HD	BD 2016-80 HD	BD 2016-100 HD
Input power [W]	60	80	120	180
Current flow [mA]	280	380	550	800
Suitable UVpro Tube	UVpro KTS20-4	UVpro KTS30-4	UVpro KTS40-4	UVpro KTS50-4
Total UVC output [W _{253,7} nm]	27	33	48	60
Maximum conveyor width [mm]	400	600	800	1000
Size (L x B x H) [mm]	513 x 200 x 54	698 x 200 x 54	955 x 200 x 54	1155 x 200 x 54
Weight [kg]	8.6	11.1	14.7	17.2
Mount	with optional mounting kit			
Tube replacement interval [h]	12,000 (75%±5% output performance)			
Life expectancy electronics	>10 years			
Supply voltage [V _{AC}]	220240 (5060Hz)			
Power cable length [m]	3.5 (customisable)			

