

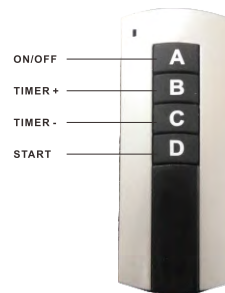


UVGI SM 20 AIR STERILIZER

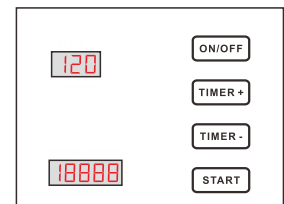
Model: SM 20
 Lightware: UV-C primarily in the 253.7nm wavelength
 Power: AC220-230V, 50Hz
 Power of bulb: 120 watts Amalgam
 Number of bulbs: 8 pieces
 UV intensity@1meter for each bulb: $310\mu\text{w}/\text{cm}^2$
 UV intensity for whole unit:
 @1meter: $982\mu\text{w}/\text{cm}^2$
 @2meters: $493\mu\text{w}/\text{cm}^2$
 @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.

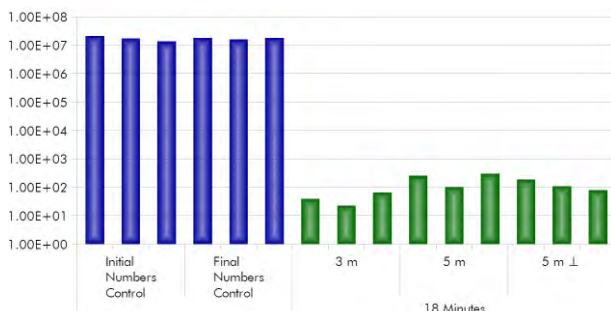
Applications and locations where to implement :

- 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

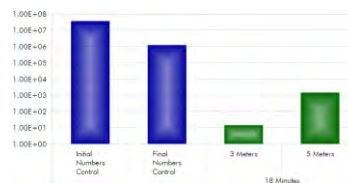
Staphylococcus aureus

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%



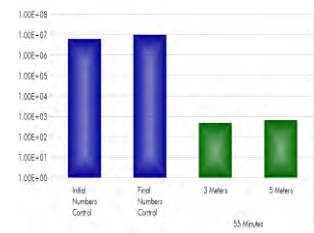
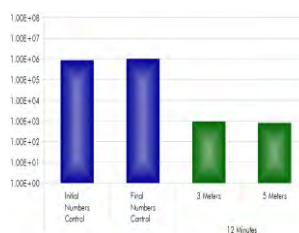
Listeria monocytogenes

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%



Applications and locations where to implement

- Clinical environments such as clinics, hospitals, operating rooms, dental surgeries, schools, holding facilities, dialysis centres.
- Laboratories and testing facilities that require a clinically clean environment.
- Food processing plantations.
- Decontamination of perishable produce storage facilities.
- Food storage facilities (cheese, wine, vegetables, fruits, meat, etc..).

Caution

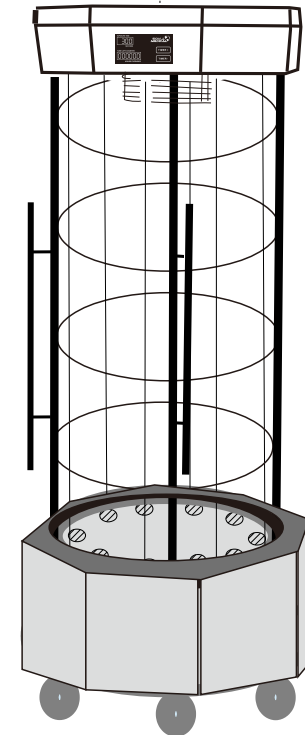
- ▶ Please read the instruction manual carefully and keep the manual for your future reference.
 - When the package is opened, kindly ensure that all required materials are intact and in good working condition.
 - The unit must be unplugged from the socket before and during cleaning.
 - Do not use in flammable and high temperature areas.
 - Avoid inserting the power cord with force.
 - Please remove the plug from the socket if not in use for a long period.
 - Do not repair the unit yourself.
 - Do not extend the length of the wire yourself.
 - Please use the rated voltage power supply.
 - Please ensure that the machine is placed in a properly ventilated room.
- ▶ Disposal / Recycling:

UVC lamps contain mercury (a hazardous waste). Do not discard these lamps in the trash. Disposal must be made in accordance with local, state and federal regulations. Contact the local hazardous waste management authority for proper recycling / disposal instructions.



Instruction manual

UVGI AIR STERILIZER



Model: UVGI SM 20

Soma Medical Sdn Bhd
102, Lorong Maarof, Bangsar,
59000 Kuala Lumpur, Malaysia

Parameters

- Lightware: UV-C primarily in the 253.7nm wavelength
- Power: AC220-230V, 50Hz
- Power of bulb: 120 watts Amalgam
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- Bulb lifespan: 13,000 operational hours
- Ballast lifespan: 20,000 operational hours
- Bulb length: 1145mm
- Product dimension: 55x55x160cm
- Nett weight: 35kgs

How to Operate the unit

- Measure the distance between the device and the farthest corner of the nearest wall facing the device.
- Connect the power cord to the socket.
- Turn the mechanical switch on.
- Decide the exposure time needed (consider the tube decay scale) and set the exposure time.
- Turn on the UVC lamps by pressing ON button on the remote (There is alarm for 15 seconds delay to let you know that UVC lamps will be ON when the alarm is over).
- Leave the room.
- Anytime press OFF button on the remote to turn off the UV-C lamps.
- A remote sensor has been incorporated into the machine as a preventive measure in the event someone walks into the room during the sterilization period.
- The time range: 30-1800 seconds

Benefits

- Effective in the prevention of Staphylococcus, Listeria monocytogenes, Clostridium difficile, Tuberculosis, MRSA, H1N1 and other airborne 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 microorganisms in closed premises.

Structural Representation and Schematic Diagram

