

ULTRAVIOLET GERMICIDAL IRRADIATION (UVGI)

Model: UVGI LEO-3 (version 2)
Lightwave: UV-C primarily in the 222nm wavelength
UV intensity @ 1 meter: 60,000 $\mu\text{w}/\text{cm}^2$
Bulb lifespan: 8,000 operational hours
Ballast lifespan: 20,000 operational hours
Bulb length: 217 mm
Power of bulb: 18 watts
Power of unit: 20 watts
Voltage: AC220-230V, 50Hz
Efficient area: 200 CFM

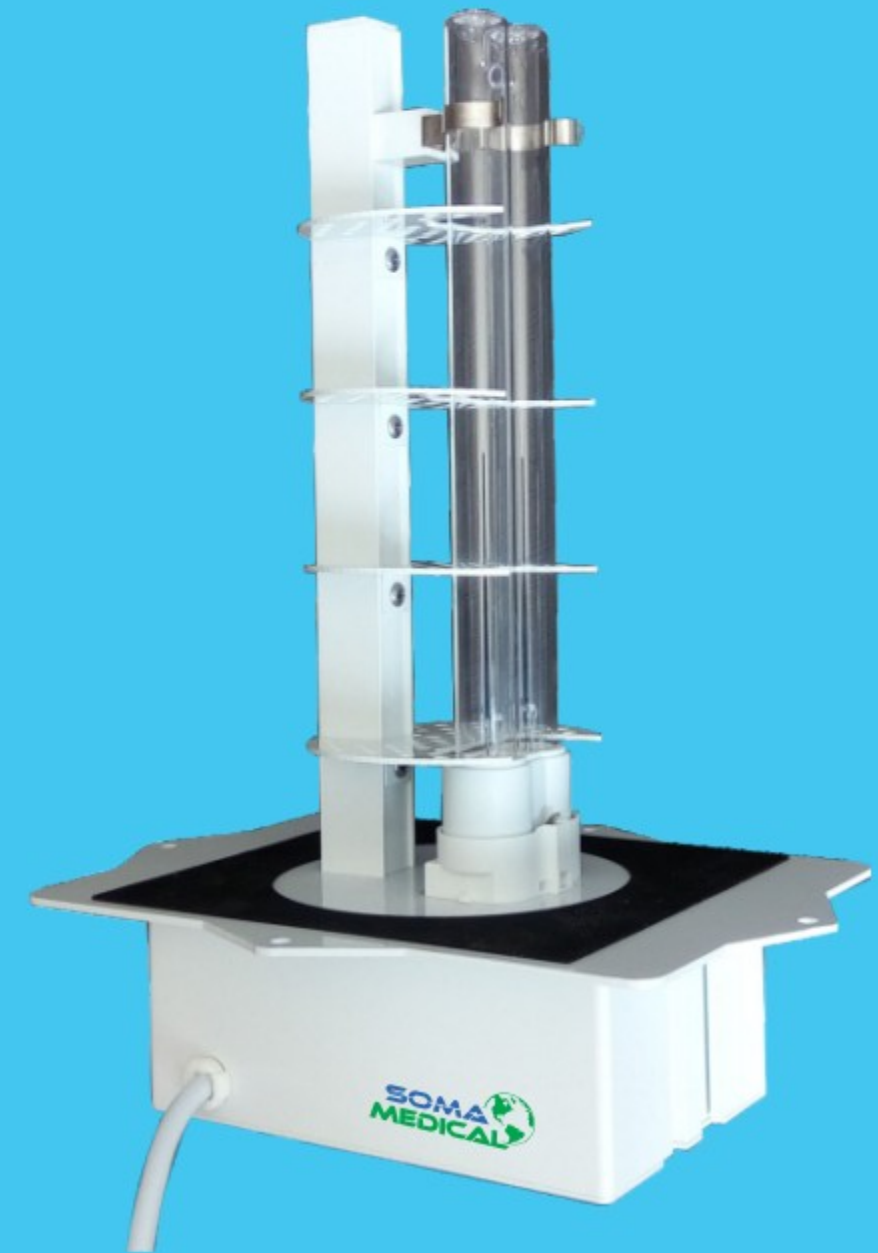
Features:

- PCO inside
- Aluminum housing
- Ozone option available
- To be installed in the ducting

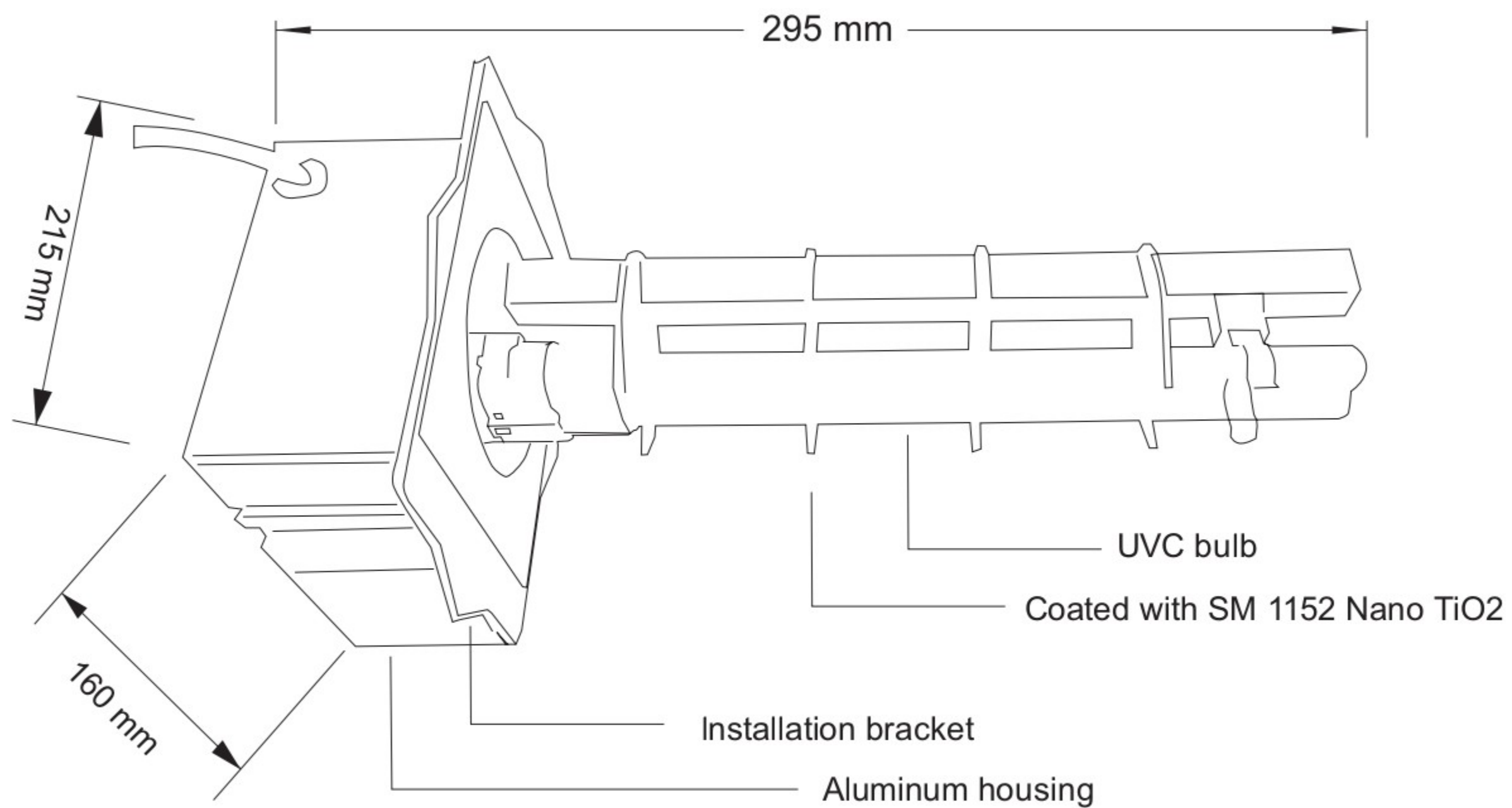
Product dimension: 215x160x295 mm
Net weight: 1.35kgs

Packing information:

1 pc/inner carton: 230x185x310mm
6 pcs/outer carton: 480x320x580mm
NW: 13 kgs GW: 18 kgs



Structural Representation and Schematic Diagram of the LEO-3



The best way to mitigate against airborne viruses, yeast, fungi, bacteria and mold

UVGI LEO-3

What UVGI / UVC technology can do:

Scientific evidence confirms that Clostridium difficile, MRSA, VRE, Acinetobacter baumannii, and influenza are transmitted via environmental surfaces.

Studies indicate that only 50% of environmental surfaces in a typical operating room suite or patient room care in hospitals are effectively disinfected.

Hence a patient's risk of contracting a Hospital Acquired Infection (HAI) from contaminated surfaces increases when the previous room occupant was infected.

- Mobile ultraviolet light (UV-C) unit significantly reduces aerobic colony counts and C. difficile spores on contaminated surfaces in hospitals.
- System for clinical & domestic applications to perform a proper air and surface sterilization against microbial contamination.
- Effective in the eradication of dust mites and bed bugs when used periodically.
- Prevention against indoor air contamination such as bacteria, mold, yeast and fungi.
- Decontamination of patient rooms, hotel rooms, meeting rooms etc... using an automated mobile UVC Light Unit.
- Short wavelength sterilization method to break down microorganisms in food and water.
- Variety of applications, such as food, air and water purification.
- UV radiation destroying nucleic acids in organisms to destroy their DNA.
- Deadly effect on micro-organisms, pathogens, viruses and molds.
- Sterilize drinking- and wastewater.
- Air sanitization and purification.



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.

Applications and locations where to implement :

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

Contact details