

UVGI AIR STERILIZER LEO-5



Quartz tube



Wireless control



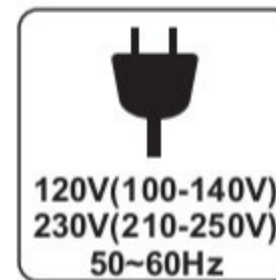
20S delay start-up



Ozone-free UV



Microwave and PIR Sensor Built-in



Specifications

Model No.	Power	Voltage	Wave length	Lamp type	Lamp base	Hold time	Lamp size	Operating Temp (°C/°F)	Life span	Weight (lbs=kgx2.2)	Color
LEO 5	80W±15%	120V(100-140V) 50~60Hz	222nm	UVC	E26 E27 E39 Ex39 E40	30/60/90/120 mins	E26:D94XL422mm E27:D94XL424mm E39:D94XL431mm Ex39:D94XL431mm E40:D94XL435mm	-10~35°C 14~95°F	9,000H	E26 NW:1.10kg GW:1.35kg	Matt Silver
LEO 5	80W±15%	230V(210-250V) 50~60Hz	222nm	UVC	E26 E27 E39 Ex39 E40	30/60/90/120 mins	E26:D94XL422mm E27:D94XL424mm E39:D94XL431mm Ex39:D94XL431mm E40:D94XL435mm	-10~35°C 14~95°F	9,000H	E39 NW:1.12kg GW:1.37kg	Matt Silver

● Wireless Remote



On/off and timing (30/60/90/120 mins) function with wireless remote
(there is 20s buzzer sound before the light turns on)

● Base Options



● Installation method

Optional accessories:
eyebolt base and tripod



UVGI LEO 5 : HOW THEY ARE MADE

UVGI LEO 5 Air Sterilizers are designed for effective action in environments up to 125 cubic meters (roughly corresponding to a base area of 45 square meters).

For larger spaces it may be appropriate to install more units equally distributed in the environment.

The ultraviolet light (UV-C) working at 222.0 nm emitted by the lamp eliminates bacteria, viruses, spores, molds and any other micro-organism in the air.

Technical Specifications

Operating temperature : -10 ~ + 35°C,
 Operating environment humidity: <80% ,
 Storage temperature: -20 ~ + 60°C ,
 Sensor detection range: 360 degrees,
 Sensor detection distance: 0-5 meters,
 Sensor type: 1Microwave + 3 PIR sensors,
 Remote control distance: 10 meter.

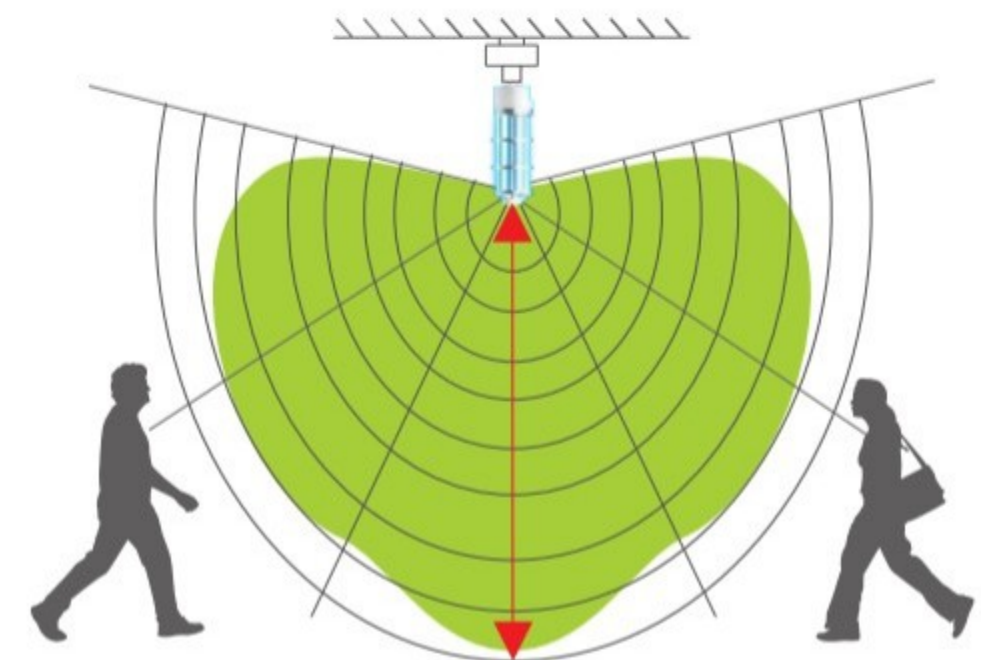
Principles and Sterilization factors

Sterilization factor: Ultraviolet 222.0 nm Far UVC

The principle of sterilization: Use the C-band ultraviolet light emitted by the ultraviolet lamp to destroy the bacteria and DNA of bacteria for sterilization.

Applications

The product is suitable for disinfection of indoor places such as medical institutions, schools, offices, commercial places, product industry, pharmaceutical industry and household use.



**Sensor detection distance:
5 meters (16.4ft)**

Precautions for use

1. Only professional maintenance is allowed, so as not to damage the precision electronic components.
2. If the ambient temperature is too high (above 35 °C), the PIR sensing distance will be shortened (It is normal). At the same time, there is a possibility that the lamp is turned off by mistake, do avoid installing the lamp in direct air flow location (such as: cold / hot water outlet, exhaust fan, near the electric furnace, etc.). The sensor head cannot be blocked or covered otherwise there will be a risk of PIR sensor failure.
3. The microwave sensor may turn off the light by mistakes in heavy rain. The lights will be turned off by mistakes when there is a sewer pipe flowing around. Poor sensing of objects moving at a uniform speed. There should be no metal shielding in front of the microwave sensor. There must be no vibration at the installation location, which will turn off the lights by mistakes.
4. When the lamp base is installed downward, the lamp might be turned off by mistakes.
5. Multiple lights need to be separated by more than 1 meter installation distance, otherwise the microwave sensor might fail to detect.
6. The wireless remote control may be controlled through the wall and multiple lights be controlled by one remote at the same time, which is normal.

Benefits:

- Effective in the prevention of Tuberculosis, MRSA, H1N1 and other airborne cross contamination.
- Eliminates 99.9% of virus, 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 plant.
- Decontamination of storage facilities.