

# UV-C DB90.1.S BOX UV-C DB30.0.S BOX

**Disinfection Boxs for Eggs** 

## RELIABLE REDUCTION of BACTERIA, VIRUSES and FUNGI











### EFFECTIVE DISINFECTION REDUCTION OF BACTERIA, VIRUSES AND FUNGI

Eggs are food products and must meet the quality characteristics that allow them to be eaten safely. One of the critical requirements is to protect the eggs from dangerous microbial contamination.

The formal and legal obligation to disinfect hen eggs rests on companies and other establishments processing them into their gastronomic products.

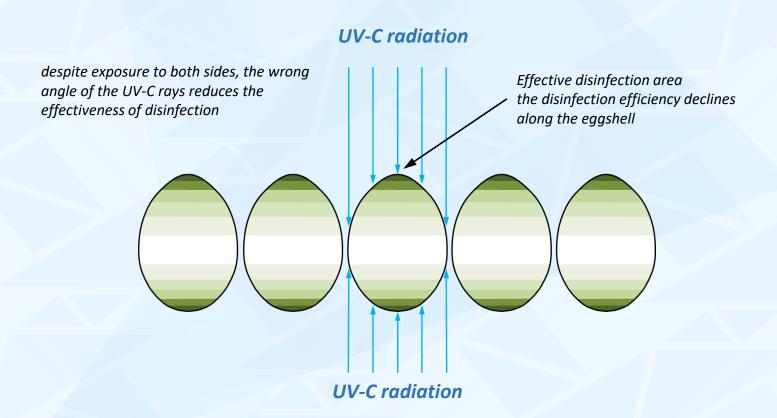
Responsibility towards consumers is equally important. It is an absolute obligation to eliminate the risk of exposing consumers to various types of microbial contamination, and consequently disease, and possibly loss of life. One should not forget about legal liability for the potential consequences of failure to do so.

The selection of the right technical solutions is a prerequisite for effective disinfection. The process of exposure to ultraviolet C rays is an efficient, effective and inexpensive solution. It is a disinfection method also recommended by the US CDC2 (Centers for Disease Control and Prevention) in the face of the SARS-CoV-2 virus epidemic that causes the COVID-19 disease.

However, an improper technical solution can significantly reduce or even eliminate the effectiveness of this disinfection method, creating only the appearance of operation.

### A good example of wrong solutions is the disinfection process chicken egg shells.

The effectiveness of disinfection with UV-C rays, among other parameters, depends on the angle of incidence of radiation on the disinfected surface. The maximum effectiveness is obtained with perpendicular radiation incidence. The greater the deviation from this direction, the disinfection efficiency drops significantly. This happens when the eggs are incorrectly positioned in relation to the UV-C lamps.

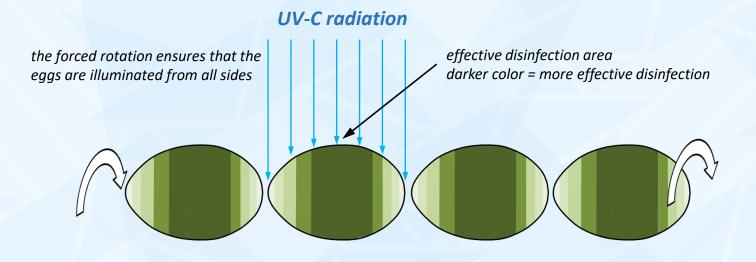




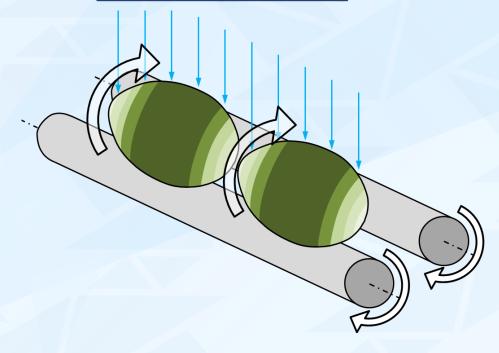
### EFFECTIVE DISINFECTION REDUCTION OF BACTERIA, VIRUSES AND FUNGI

To solve this problem, Kooptech® introduced an egg disinfector with a rotating roller system. This solution ensures maximum exposure of the entire surface of the eggshell, and thus significantly increases the effectiveness of the disinfection process.

It is the only egg disinfection cabin available on the market, dedicated to small and medium-sized users. The effectiveness is shown in the diagram below.



### Our disinfection cabin has been accredited by a certified biotechnology laboratory

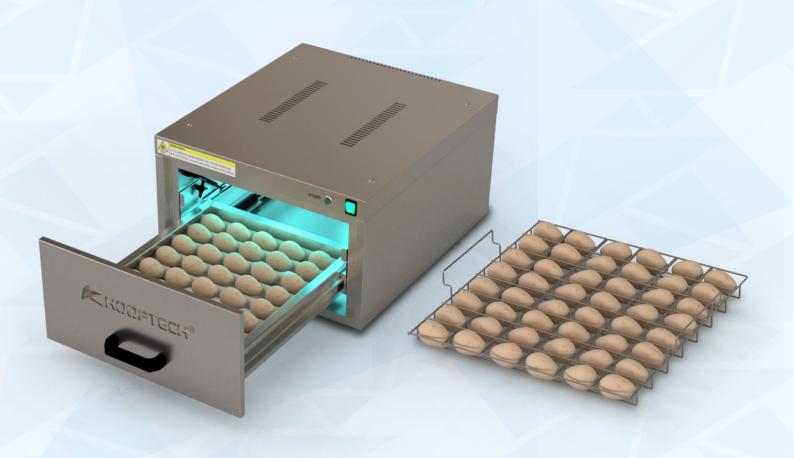




- ✓ Another common mistake is the lack of technical solutions ensuring the proper handling of eggs after the disinfection process. Manual removal of them from the disinfection device, and then placing them in previously uninfected containers, can significantly reduce the disinfection process.
- ✓ Inserting eggs directly and individually into the disinfection machine takes unnecessary time, which should be used for effective work.

# The devices UV-C DB30.0.S and UV-C DB90.1.S are equipped with dedicated baskets loading and storage.

Eggs to be disinfected are placed in a basket outside the device. Then, together with the basket, they are placed in a panel with rotating rollers. After the disinfection process, the basket with the eggs is removed from the device, the eggs do not come into contact with the operator's hands. In this way, the disinfected eggs can be safely stored awaiting further processing.





### KOOPTECH® UV-C DB30.0.S BOX single-function device

- √ Capacity up to 48 eggs
- ✓ Loading and storage basket.
- ✓ Duration of the disinfection cycle 6 minutes
- ✓ Easy to keep clean thanks to a removable drawer with rotating rollers
- ✓ Made of stainless steel
- ✓ Easy and safe to use can be operated without special training.
- ✓ The viewfinder on the front wall allows you to view the operation of the device
- ✓ Ready to work after connecting the power supply
- ✓ Standard 15W T8 UV-C lamps easy to replace



Parametr	Kooptech® UV-C DB30.0.S Box
wymiary (szerokość x wysokość x głębokość)	513 mm x 579 mm x 313 mm
waga (bez koszy)	21 kg
nominalne napięcie zasilania	1-faza, 230 VAC, 50Hz
moc podłączeniowa	30 W
długość kabla zasilającego	1.5 m
czas cyklu	6 min
temperatura otoczenia (maksymalna)	35°C
wilgotność otoczenia (maksymalna)	80% (bez kondensacji)
lampy UV-C	2x15 W Philips TUV T8 UV-C (254 nm lampy bakteriobójcze)
żywotność lamp UV-C (redukcja wydajności -10%)	9 000 godz.*
minimalne natężenie światła UV-C 100mm od lamp	10 W/m²

<sup>\*</sup> dane producenta lamp (Philips)



### KOOPTECH® UV-C DB90.1.S BOX multifunction device

- √ Capacity up to 96 eggs
- ✓ Loading and storage basket.
- ✓ Duration of the disinfection cycle 6 minutes
- ✓ Easy to keep clean thanks to a removable drawer with rotating rollers
- ✓ Made of stainless steel
- ✓ Easy and safe to use can be operated without special training.
- ✓ The viewfinder on the front wall allows you to view the operation of the device
- ✓ Ready to work after connecting the power supply
- ✓ Standard 15W T8 UV-C lamps easy to replace





### KOOPTECH® UV-C DB90.1.S BOX multifunction device

#### In this disinfection booth you can do more:

Panels with rotating rollers are designed for easy disassembly. Thanks to this, the cabin gains additional functionality.

#### **Disinfecting kitchen knives:**

A knife disinfection rack is delivered with the cabin. The capacity depends on their size.

#### Disinfection of other small items:

The cabin equipment includes a mesh tray for placing other kitchen equipment.

#### Disinfection of larger items:

Removal of the panel with rollers and mesh trays from the cabin creates space for disinfection of bulky items.





#### Storage and transportation of eggs

The storage and transport trolley can be a perfect logistic supplement in the egg disinfection process.

The trolleys are specially designed to accommodate the loading and storage baskets that are equipped with the UV-C DB30.0.S and UV-C DB90.1.S disinfection devices.

Thanks to this solution, the eggs after the disinfection process, without the need to transfer, can wait for their further processing.

In addition, the trolleys are equipped with wheels, which accelerates and facilitates the transport of stored eggs in the room.

The trolley and baskets are made of stainless steel



#### **MANUFACTURER**

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