

## G24 IM ULTRA VIOLET COOL ROOM UNIT (UCRU)

Designed for airborne disinfections and product protection in commercial and industrial applications.

Perishables stored in a cool room, whether raw or cooked, have a percentage of bacteria in the form of microscopic organisms on their surfaces. When stored in a cool room they commence to grow and the process of bacterial spoilage begins. This accumulation of millions of microscopic organisms appears in the form of slimy, mouldy and sticky surfaces.

By installing **Ultraviolet Cool Room Units** the production of bacteria, mould spores, yeasts and algae are controlled. The ultra violet lamps reduce micro-biological action therefore aid in preserving meat and other food products. Ultraviolet rays that directly irradiate meat services will reduce contamination. This allows food products to retain their freshness. The natural convection currents inside the cool room help to kill bacteria resulting in a fresher storage space.



### Ultra Violet kills bacteria and prevents food spoilage.

#### Benefits

- Extends storage life
- Improves product quality and presentation
- A reduction in product weight loss
- Reduces sticky, mouldy surfaces
- Minimizes shrinkage and retains juices
- Eliminates cool room odours



#### Recommended for use by

*Meat Processors and Retailers • Fish / Seafood Processors and Retailers • Fruit /Vegetable Processors and Retailers • Chicken Processors and Retailers • Cheese Processors and Retailers • Bakeries*



# G24 IM ULTRA VIOLET COOL ROOM UNIT (UCRU)

- The fully encased Stainless Steel unit is supplied complete with a low wattage G24T7H UV lamp , quartz safety sleeve and stainless cage to protect the lamp.
- Unit/s should be mounted on the cool room ceiling where they give maximum coverage and in the airflow of the cooling fan.
- One unit is sufficient for 5 sq.m of floor space.
- Extensive lamp life at 18,000 hours (over 2 years)
- Extremely economical to operate. Each lamp consumes only 25W of power.

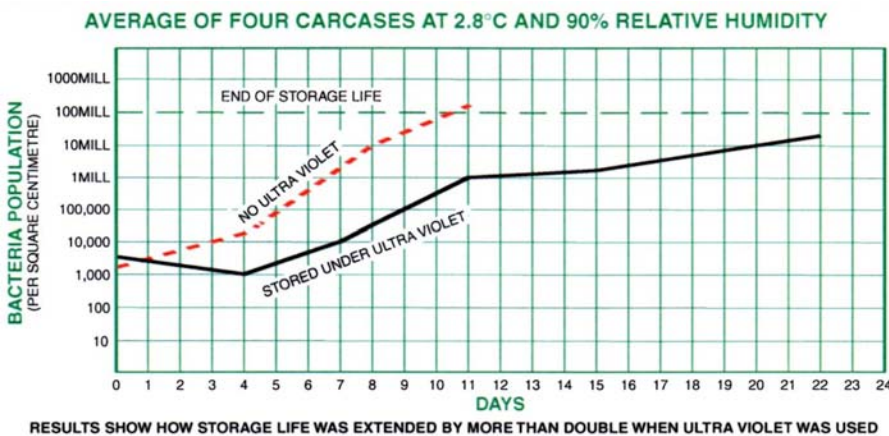


Specifications	
L/H/W	800/100/130MM
Weight	5.4KG
Lamp Life	18000 HRS

Independent testing proves the effectiveness of Ultra Violet Light in the storage of meat.

Independent tests carried out by the CSIRO (Commonwealth Scientific and Industrial Research Organisation) at the Meat Research Laboratory have proven the value of using Ultra Violet. The CSIRO Meat Research News No72/2 published a report entitled “Storage of Meat under Ultra Violet Light”

***Their conclusion after extensive tests was that the meat storage life of would approximately double by using Ultra Violet.***



## Test Results from SCIRO Australia

This graph shows the advantages of using Ultra Violet in cool rooms. It can be seen that when Ultra Violet light was not used, the meat reached the end of its storage life in approximately 10 days.

**However, when Ultra Violet was used, meat had not commenced to spoil after 22 days.**

Ultra Violet light helps to prevent food spoilage. The G24 IM units represent a low level capital outlay with negligible annual running costs. They produce better quality products resulting in cost savings.



DISTRIBUTED BY : Cosmo Ultraviolet Ltd  
 3/31 Hannigan Drive, St Johns, Auckland.  
 Box 18392, Glen Innes, Auckland 1743  
 T : +64 9 5277394 F : +64 9 5272275 E: bryan@cosmouv.co.nz

**FOR SALES AND SERVICE CONTACT:**

**Bryan Davies M: 0274 943357**

**WWW.COSMOUV.CO.NZ**