



BlueLight UV-Disinfection Units: Applications

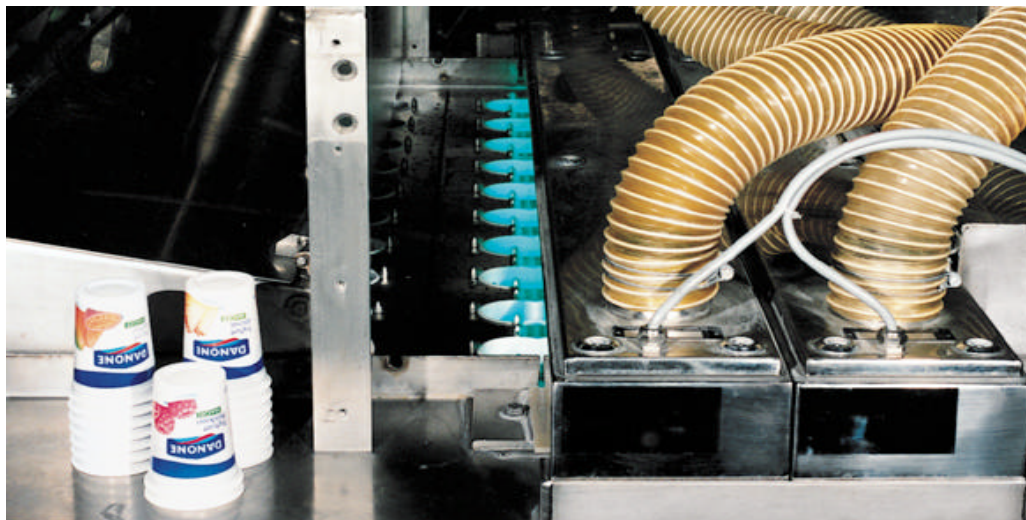


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BLUELIGHT UV-DISINFECTION

UV-DISINFECTION OF SURFACES

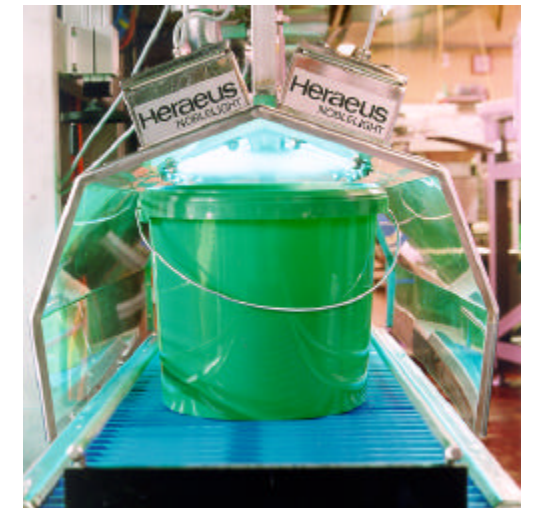
Disinfection of yoghurt cups



Disinfection of cheese



Disinfection of buckets



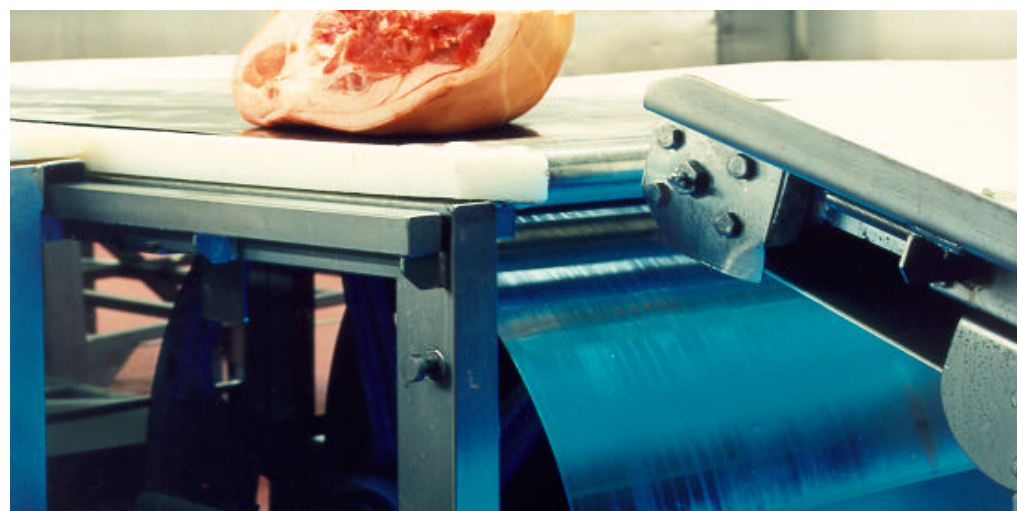
Disinfection of sealing foil



Disinfection of transport boxes



Disinfection of conveyor belts



BLUELIGHT UV-DISINFECTION

BlueLight in operation: disinfection of yoghurt cups



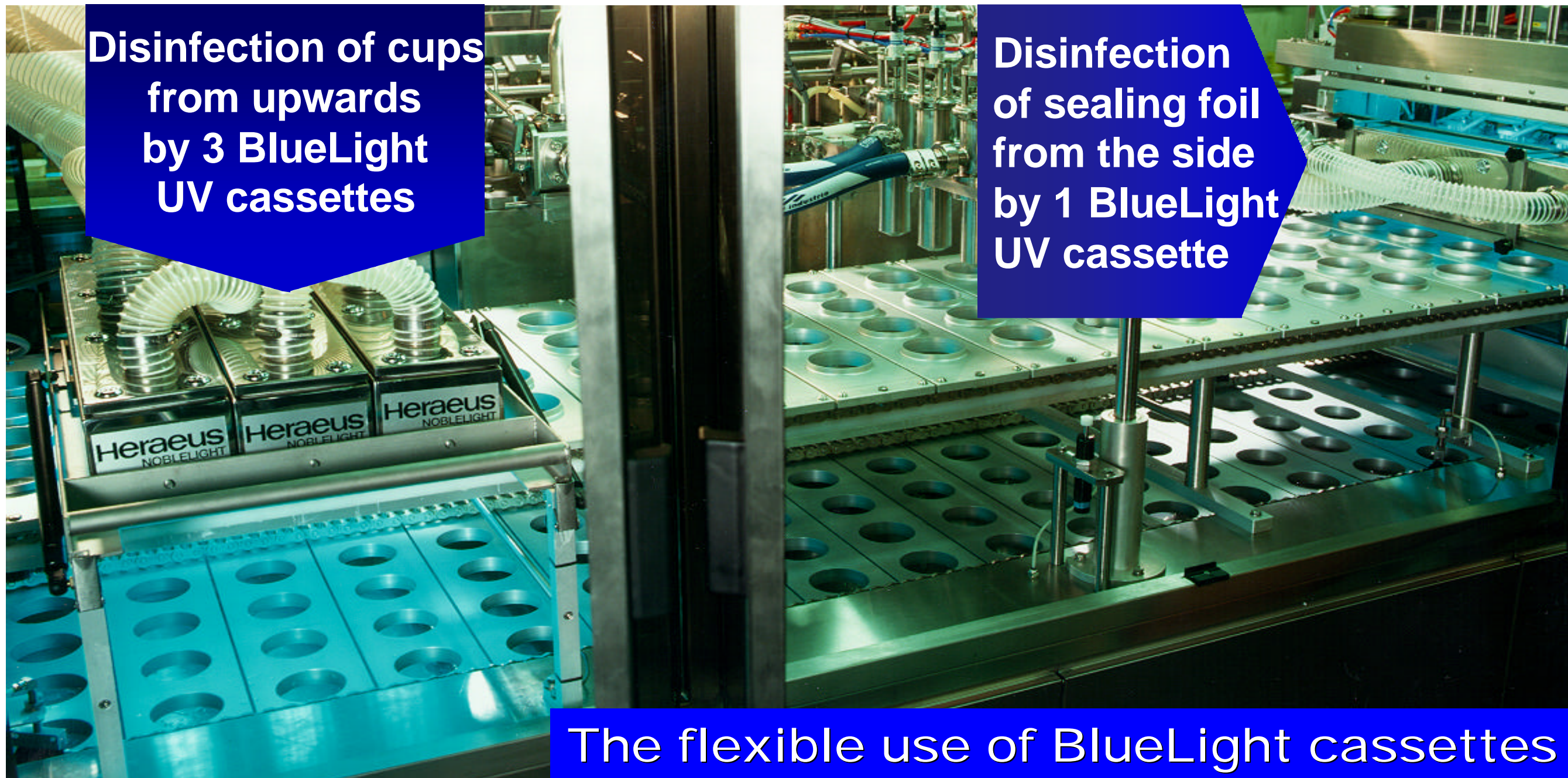


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BlueLight in operation: disinfection of sealing foil



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Disinfection of cups from upwards by 3 BlueLight UV cassettes

Disinfection of sealing foil from the side by 1 BlueLight UV cassette

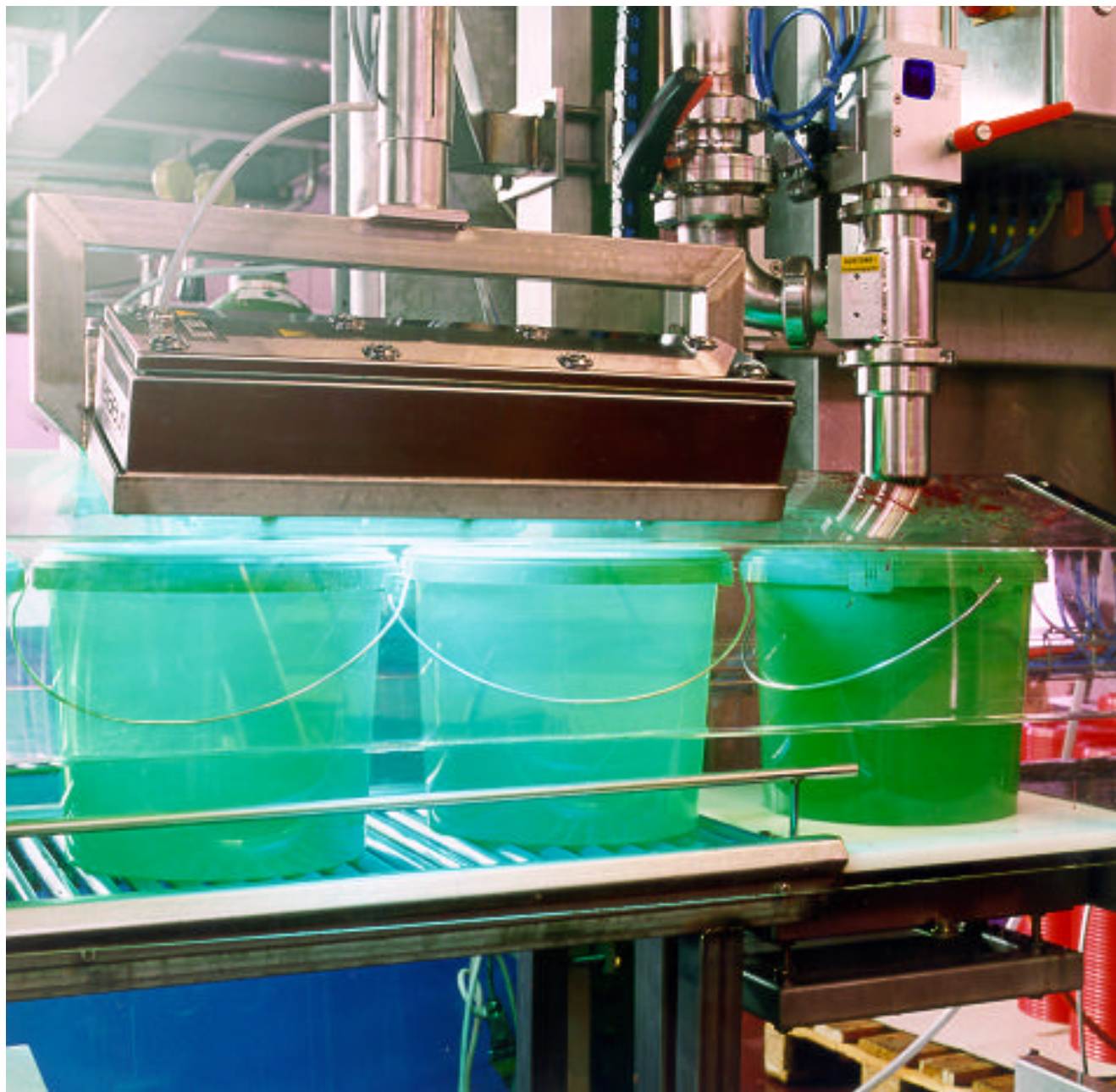
The flexible use of BlueLight cassettes



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BlueLight in operation:



UV Disinfection of buckets prior to cold filling with jam or e.g. sauces, marinades, mayonnaise ...



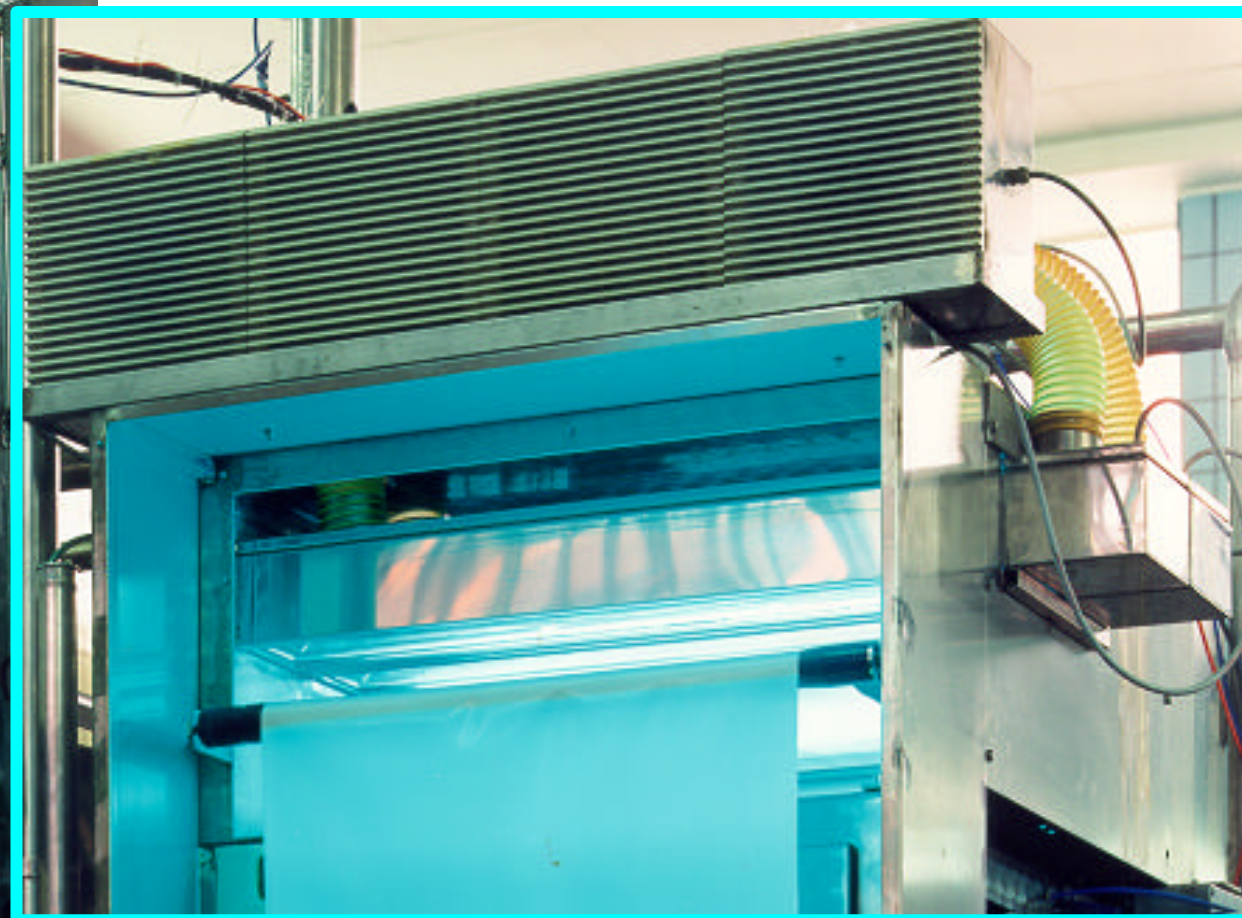
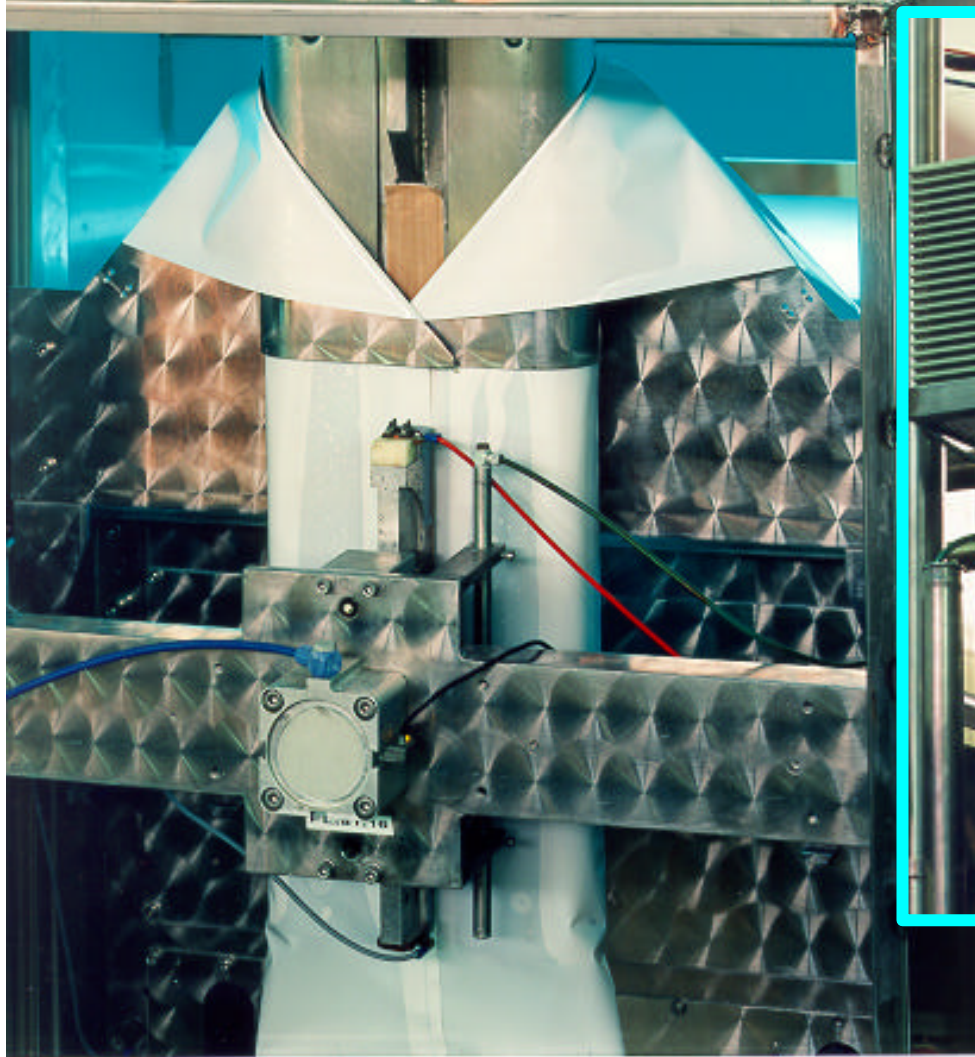
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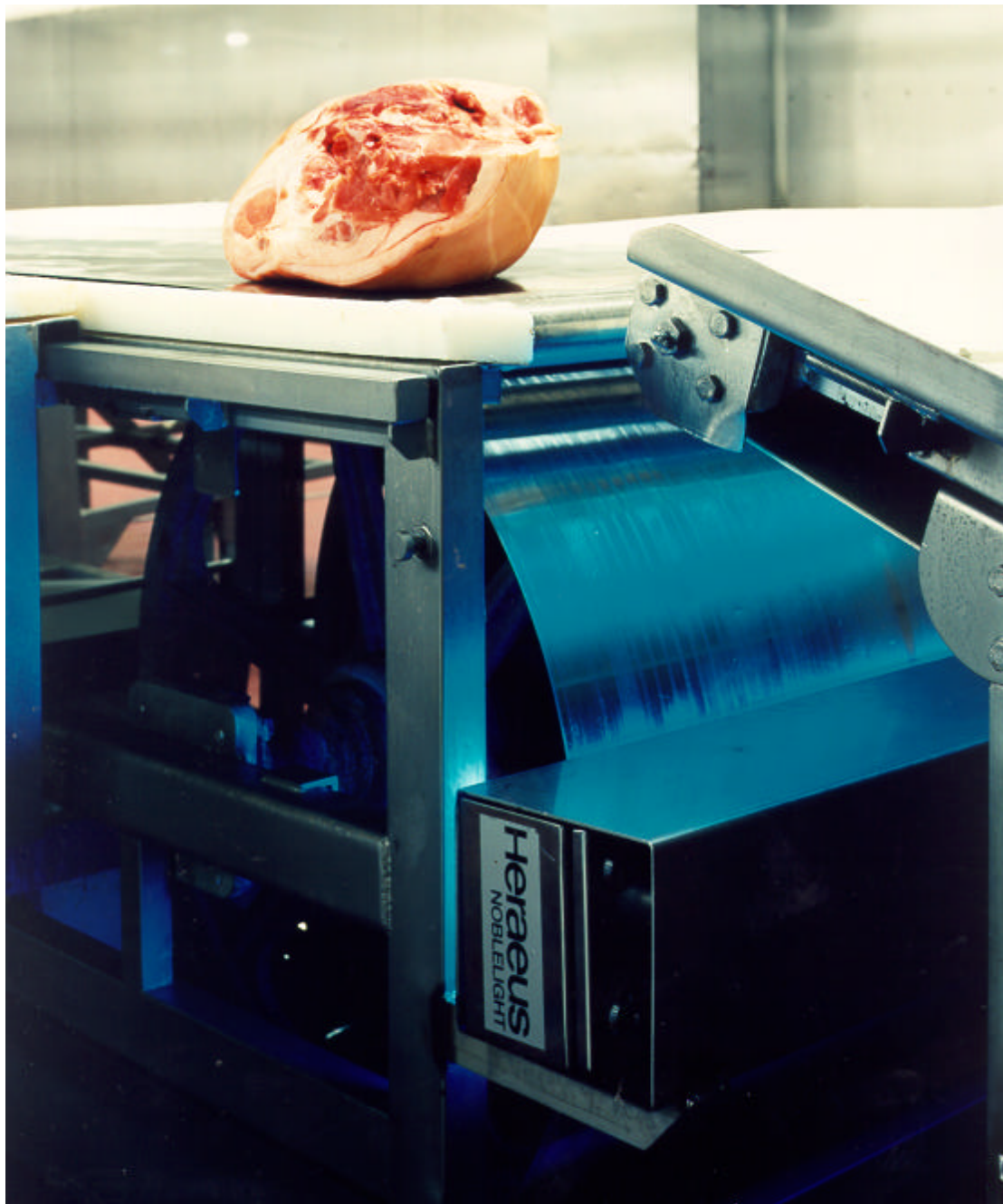
UV-DISINFECTION



BlueLight in operation:
Bag disinfection



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UV-DISINFECTION



BlueLight in operation:

UV Disinfection of conveyor belts
for butchering in abattoirs and
further meat processing