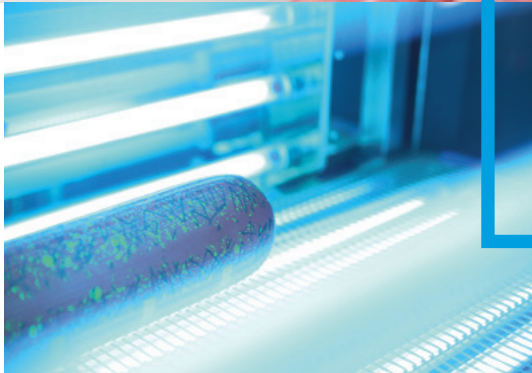




## Pure quality –

## UV-C disinfection in meat processing



**Absolutely germ-free.** STERILSYSTEMS develops and produces UV-C systems for the effective disinfection of air, surfaces and water. Harmful micro-organisms have no chance – bacteria, mould, yeasts and viruses are inactivated up to 99.999 %.

With this we offer tailor-made disinfection solutions to the meat and sausage processing industry as well as the trade.

Innovative, energy-saving and sustainable – completely dry, without chemicals and without thermal processes, disinfection takes place on a purely physical basis using UV-C light.

# DE

500-1500

Pass-through disinfection



The pass-through disinfection system with high-performance technology (HPF) provides 360° disinfection, and can be integrated into an existing production line. The surface to be treated is disinfected dry, without the use of chemicals or heat.

#### Applications

Packaging lines | Transport containers |  
Slicer bars | Slicer lines | Locks |  
Food production | Boxes



#### Applications

Production areas | Slicer rooms | Crate  
storage warehouses | Storage rooms |  
Odor neutralization for storage rooms |  
Condemned animal material/cutting rooms

# ULE

2000

Ambient air disinfection unit

The ULE2000 was developed specifically for the disinfection of rooms in which personnel are present and in difficult ambient conditions, or for high levels of contamination.



# FB

200-1200

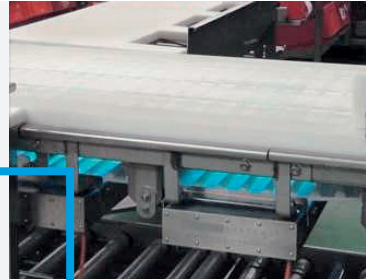
## Cutting belt/conveyor belt disinfection

The FB-HPF system is used for the ongoing disinfection of conveyor and cutting belts, as well as of surfaces and foils.



### Applications

Conveyor belts | Cutting belts |  
Plastic link belts | Steel belts |  
Bucket belts



### Applications

Food production | Pharma-  
ceutical industry | Transport  
containers | Tools

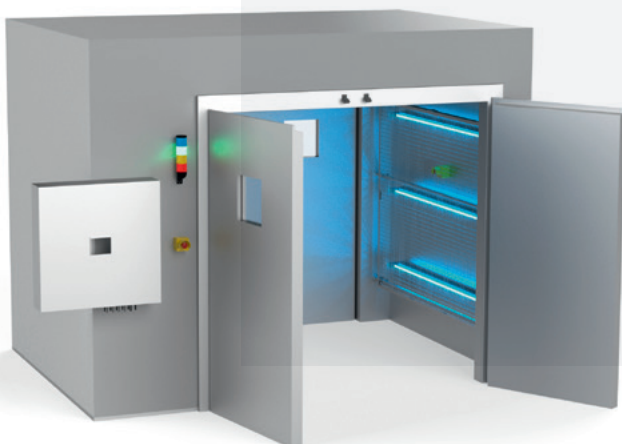


# DS

1200-1500

## Disinfection

The DS1800 is used to eliminate unwanted microorganisms on the surfaces of pallets, containers, barrels and packages, while serving as a high-care lock between preparation and processing rooms.



## Air sterilization

# VD

500-1800

Evaporator disinfection



Evaporators, Heat exchangers,  
Storage rooms

# PF

512

Air disinfection



Storage rooms, Post-maturing rooms,  
Odor neutralization

# KLM

200

Air disinfection  
module



HVAC Systems, Ventilation systems,  
Pharma, Food industry

## Surface sterilization

# HD

300

Glove  
disinfection



Food production, Packaging lines,  
Sales counters (food sales)

# DC

700-1800

UV-C-/Ozone  
cabinet



Laboratories, Maintenance,  
Food production

# ME

3

Blade disinfection



Meat processing companies, Packaging  
and slicing lines, Food production

## Water sterilization

# ASUV

27-1250

Certified water  
disinfection



Drinking water, Drink industry and breweries,  
Pharmaceutical industry

# WDS

12-1040

Water disinfection



Drinking water supply for private use,  
Process water, Food industry

# TL

200-1200

Diving emitter



Air washers, Cooling towers, Water tanks,  
Humidifiers



**STERILSYSTEMS is a reliable partner for your perfect operational and production hygiene and supports you in maintaining sustainable security of quality according to the highest hygienic standards.**

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