

# PULSED LIGHT UNIT FOR CUP STERILIZATION

**Online, dry and  
non chemical sterilization**

**PERFORMANCE:**  
> 5 LOG ON BACTERIA AND  
MOLDS



## **Applications**

Preformed and FFS cups,  
all shapes,  
all sizes,  
all materials

**Sensitive refrigerated  
products:**  
dairy desserts,  
beverage,  
sauces,  
ready meals...

**claranor**



### Advantages

- Compact and easy to integrate on 1 or 2 strokes before filling
- Dry
- No use of chemical disinfectants
- Low energy consumption
- Instantaneous treatment
- No heating or preparation time

### Options

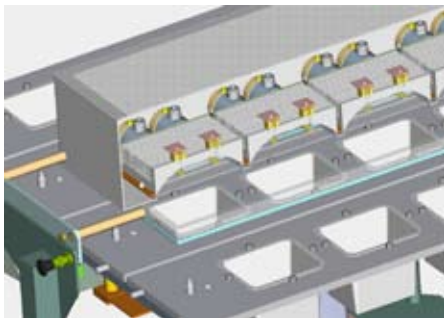
- Foil treatment: contact us
- Adaptation of electronic and optical systems to the cup size and number of rows on the line

### Performance

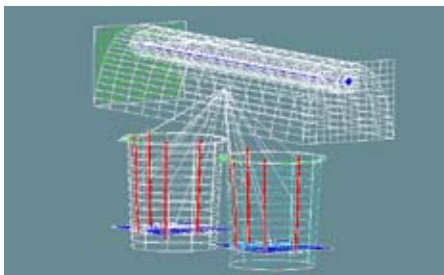
Challenge test with *Aspergillus niger* ATCC 16404 spray inoculated at  $5.4 \cdot 10^4$  CFU/cup  
 After one flash: 3.1 log reduction ;  
 After two flashes: 4.5 log reduction  
*Challenge test realized by Fraunhofer Institut, Germany, May 2008*



### TECHNICAL DATA



Cup treated	Ø 75 mm 150 ml	Ø 95 mm 500 ml
Number of lamp(s) per reflector	1	2
Number of cups treated per reflector	2	
Number of flash(es) needed to reach 4-5 log reduction	1-2	
Maximal production rate	> 40 strokes/minute	
<b>Case study : 6 x 2 cups line - 30 strokes/minute - 2 flashes</b>		
Power	1.8 kW	3.6 kW
Lamp replacement frequency	6 lamps / 2777 h	12 lamps / 2777 h



	Optical cabinet (stainless steel)		Electronic cabinet (stainless steel)	
	(75 mm Ø cups)			
	6 x 1 cup	6 x 2 cups	6 x 1 cup	6 x 2 cups
Dimensions, LxIxP (mm)	750 x 300 x 250	1000 x 400 x 250	160 x 600 x 650	220 x 600 x 650
Weight (kg)	25		150	180
Protection index	IP 65		IP 55	

[www.claranor.com](http://www.claranor.com)



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