

HD

300

Glove disinfection

The HD300 was specially developed to disinfect gloves during the ongoing production process.



Applications

Production companies | Packaging lines |
Sales counters (food sales, butcher) |
Food service (service stations, cafeterias)

Using glove disinfection can entirely replace the use of disinfectants and make changing gloves unnecessary.

Function The HD300 is equipped with an actuation mechanism that starts the disinfection process by touching a trigger plate, while at the same time guaranteeing proper and safe use. The disinfection process is complete after just 5 seconds. An acoustic signal indicates whether disinfection was not completed correctly.

Equipment Stainless steel housing; protective slats for safe shielding; effective UV-C emitters; trigger plate; LED indicator shows the operating status and process sequence (ready for operation, disinfection process, fault/error/cancel the disinfection process)

Assembly/maintenance Ready to plug-in – cable length 3m; emitters can be exchanged by the operator

Technical data

TYPE	HD0300
Dimensions in mm L x W x H	435 x 385 x 365
Housing material	AISI304 stainless steel
Emitter ST1	2x UV-C high efficiency / 12,000 h
Power in W	26
Voltage	230V ± 10% (50 – 60Hz)
Connection cable in m	3 incl. Schuko plug
Weight in kg	20