ENVIRONMENTAL GROUP, INC.

Conveyor Belt Sanitation Hood

- **Continuously kills bacteria, mold and yeast**
- **Modular construction**
- **Easily retrofitted to your process**
- **All stainless steel**
- **Reduces liability concerns**
- **Easily accessed for cleaning**
- **Custom installations available**
- **No chemicals**
- **All natural Photohydroionization® process**
- **Low energy consumption**
- **Optional UV Performance monitoring equipment available**
- **Available as wheeled chassis model or direct mount to conveyor**

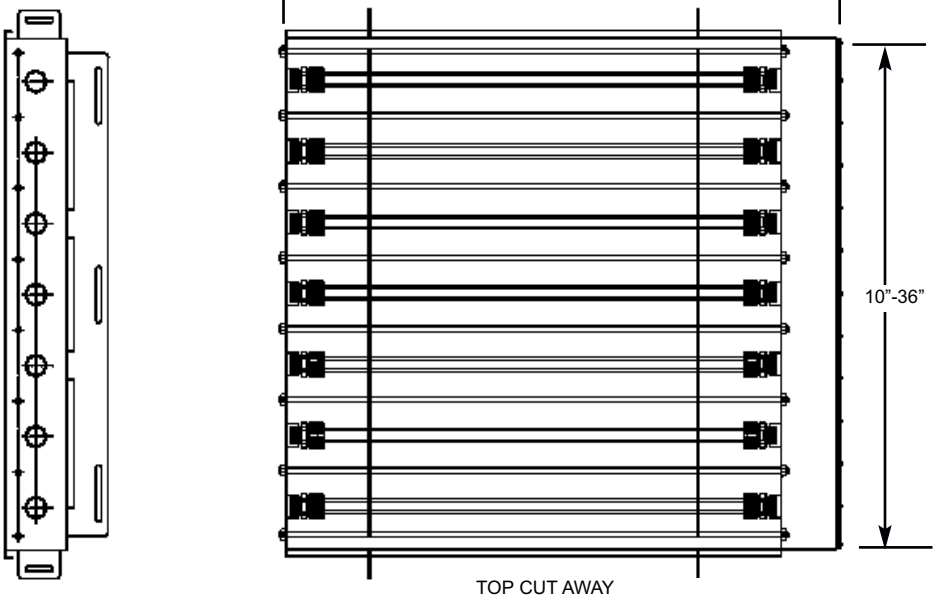
Patent Pending

The RGF Conveyor Belt Sanitation Hood, utilizing Photohydroionization® (PHI), is a breakthrough in food processing technology. Equipment and in particular, conveying surfaces can become contaminated during processing. This occurs when bacteria accumulate on the conveyor belt surface as a result of human error or when contaminated product transfers pathogens to the belt. While wet chemical sanitation systems exist, there are no alternative non-aqueous systems available for keeping belts continuously sanitized where water is not desirable for product contact. This would be true in most cases immediately prior to packaging, since excess moisture is not desirable in sealed packages. Ready-to-eat products such as lunchmeats, hot dogs, as well as some raw meat and poultry products are specific cases in point. In response to this need, and to assist the food processor in protecting final product between full plant wash down and sanitation procedures, RGF has developed a non-chemical anti-microbial hood.

The conveyor belt sanitizer unit is designed to be placed at the end of the food conveying process line just prior to packaging or other locations where conveying surfaces may create cross contamination potentials to food products. This dry environment process incorporates high intensity targeted ultra-violet light, ozone, hydroxyl radicals and ionization to create a powerful sanitizing environment for all conveying surfaces. The unit can be mobile or mounted above or below conveyors for maximum exposure to food contact surfaces.

The patent-pending hood is easily installed directly over the exposed conveying surface. Ultra-violet light emitters are place inside the anti-microbial hood, along with PHI oxidation gases. Each emitter is protected by stainless supports and special FDA approved high impact polymer shrouds, designed to protect glass from entering the work environment in case of breakage. The internal system surfaces are made of mirror polished stainless to maximize reflectivity and reduce issues of shadowing.

Sample Layout

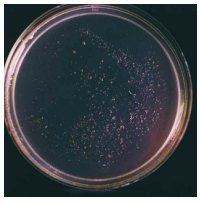


Actual lab results

SPECIFICATIONS

Material	316 Stainless Steel
Electrical	120 volt or 240 volt

Before



After

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