

Food Surface Treatment Tunnel



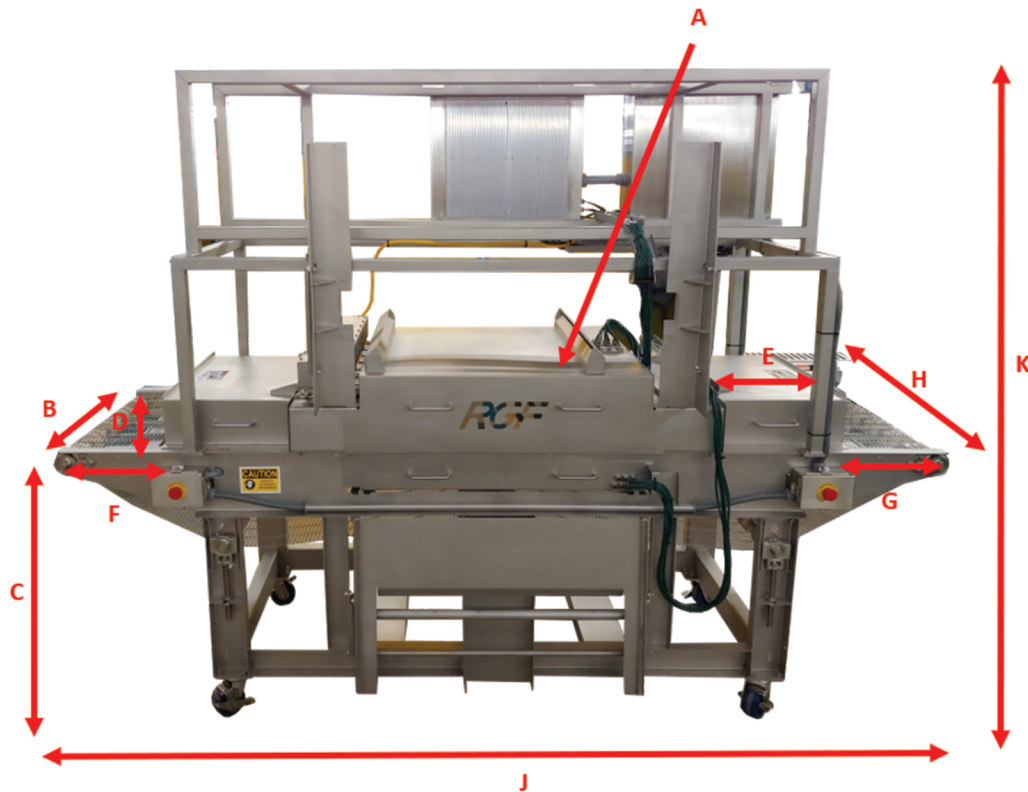
- Kills bacteria, mold, yeast
- Modular construction
- Easily retrofitted to your process
- All stainless steel construction
- Reduces liability concerns
- Easily accessed for CIP
- Custom installations available
- No chemicals
- Low maintenance
- All natural Photohydroionization[®] process
- Low energy consumption
- Can be built and installed as a mobile or fixed system

The RGF Food Surface Treatment Tunnel, utilizing patented Photohydroionization[®] (PHI), is a breakthrough in food processing technology. The patent pending food tunnel is designed to be placed at the end of the process line just prior to packaging or grinding. At this point in the food process, the food tunnel can provide final non-chemical, anti-microbial treatment, and protect products from human error or other cross contamination events which may have occurred earlier during processing. The modular design allows for sections to be assembled to fulfill customer's precise requirements.

The unit mounts around a self-contained variable speed conveyor. Inside the food tunnel we have strategically placed a series of ultra-violet light emitters and introduced PHI oxidation gases. Specially designed stainless supports and FDA approved high impact polymer shrouds protect each emitter preventing glass from entering the work environment. The internal system surfaces are made of mirror polished stainless steel to maximize reflectivity and reduce issues of shadowing.

Food enters the tunnel carried on a low profile, open weave stainless steel conveyor belt. The belt is designed for the weight load of the product volume to be treated. This dry environment process incorporates high intensity targeted ultra-violet light, and ionization to create a powerful treatment environment for most food surfaces. There are no changes in color, taste or organoleptic qualities when operated in accordance with specifications.

360 Degree Surface Treatment Tunnel



MODEL T1

A.) UV/PHI treatment sections - 1
B.) Conveyor belt width - 24"
C.) Belt height from the floor - 36"
D.) Opening height for product - 6-3/4"
E.) Safety shielded area on each end - 24"
F.) Open belt length at front for loading - 24"
G.) Open belt length at back for unloading - 24"
H.) System width - 3'-8"
J.) System length - 12'-0"
K.) System height - 7'-0"
Approx: weight - 1,100lbs.
Electric: 208-240 VAC 3ph 12 Amps
Belt Speed - 0 to 30ft./min.
Loading/Unloading - By Hand

MODEL T2

A.) UV/PHI treatment sections - 2
B.) Conveyor belt width - 24"
C.) Belt height from the floor - 36"
D.) Opening height for product - 6-3/4"
E.) Safety shielded area on each end - 24"
F.) Open belt length at front for loading - 24"
G.) Open belt length at back for unloading - 24"
H.) System width - 3'-8"
J.) System length - 16'-0"
K.) System height - 7'-0"
Approx: weight - 1,800lbs.
Electric: 208-240 VAC 3ph 20 Amps
Belt Speed - 0 to 30ft./min.
Loading/Unloading - By Hand

(All other sizes will be quoted)



DIVISIONS



ISO 9001:2015 CERTIFIED COMPANY

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