

VICTORY
ULTRAVIOLET

Your Partner for UV-C Technology

To Improve Your Food Processing



Why Work With Us?

With over 30 years' manufacturing experience in the Infrared & Ultraviolet market, we are committed to maximising this technology for the benefit of our customers.

We are:

DEDICATED to finding the right solution

NIMBLE and **FLEXIBLE**

PRICE COMPETITIVE so you can experience the benefits of our solutions

With our vast range of UV-C productions & solutions, we are confident that we will have the best offering for you and your business needs.

Discover how our range of UV-C lamps can **enhance** your food processing business in a **cost effective, safe and efficient way.**

We Have A Solution For You

We manufacture & supply UV-C lamps that deliver on:

**Quality
& Performance**

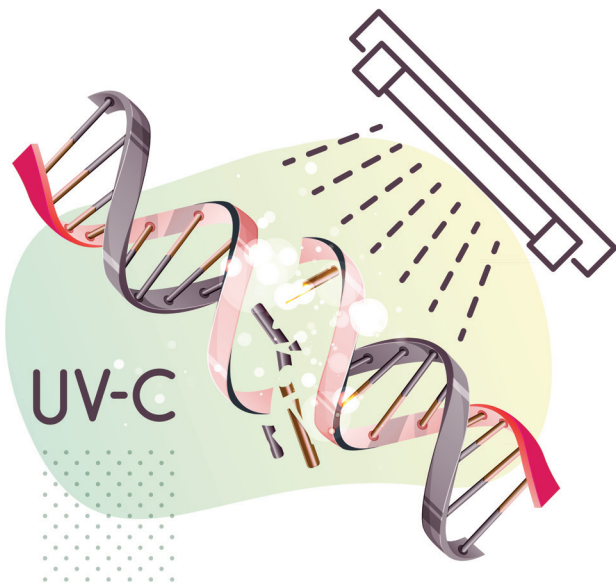
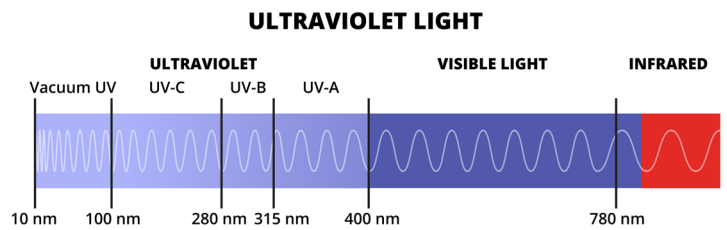
**Price Value
& Fast Lead
Times**

Reliability

**Extensive
Application
Uses**

How Does UV-C Disinfection Work?

UV-C light has a wavelength between 200 and 280 nm that is highly effective at destroying the genetic material of bacteria and microorganisms.

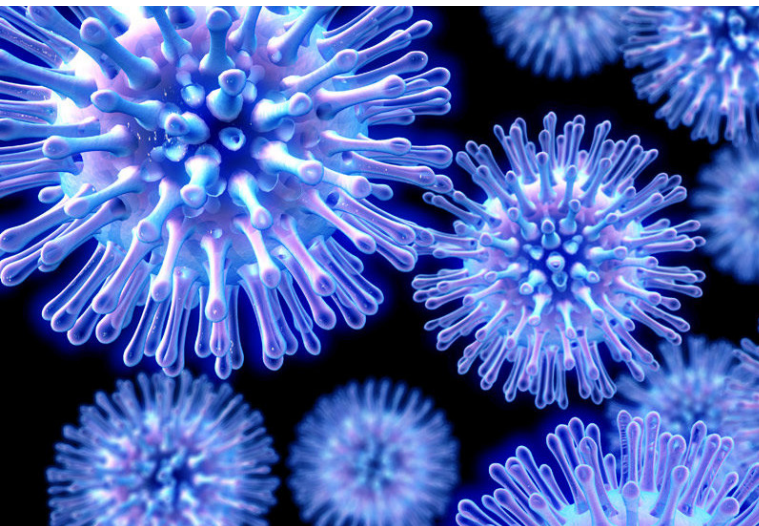


UV-C light is so effective for disinfection as it disrupts the DNA & RNA of microorganisms such as bacteria, viruses and fungi meaning they cannot reproduce and spread rendering them inactive.

This is hugely beneficial for food processing and manufacturing that require complete sterile environments and minimises the use of harsh chemicals.

Benefits

There are many benefits of using UV-C



ENERGY EFFICIENT

Highly effective at killing a wide range of bacteria, viruses and mould.

CHEMICAL FREE

Eliminates the risk of harmful and irritating chemicals.



FAST ACTING

UV-C can sterilise surfaces & objects within seconds.



UV-C Disinfection Uses with Food Prep, Processing & Growing

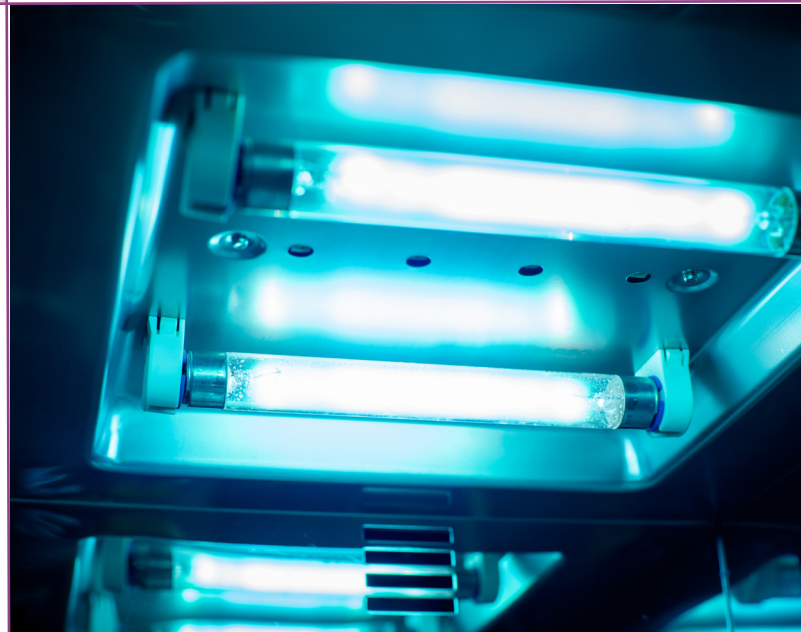


Surface Disinfection

UV-C Technology is used to disinfect surfaces that come in contact with food products.

Air Disinfection

UV-C can be used to purify the air within food production environments to destroy airborne pathogens and maintain a hygienic atmosphere.



UV-C Disinfection Uses with Food Prep, Processing & Growing



Improved Quality

UV-C is being used across a number of different food products to increase shelf life and improving safety for human consumption.

Packaging Disinfection

UV-C can also be applied to disinfect food packaging materials, ensuring that they are free from harmful microorganisms.



Let Us Show You The Power of UV-C For Your Food Business

A Selection of our UV-C Lamps for Powerful Disinfection



We are confident that we can deliver a better solution for your business using the power of our UV-C Lamps and Technology.

With our experienced R&D and Commercial team, we would love to discuss your needs further.

Contact us today

To learn more about our UV-C offering and solutions

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