

DC Ultrasonic Humidifier

DFT- S series

Digital type Ultrasonic Humidifier for open showcase in the supermarket and the salad bar, available in 2.0 and 2.5 L/h capacities.



Rich moisture has Rich Benefits.

Supplies ample fine mist to every corner of showcase and contribute to keep the freshness of vegetables and raw meat, etc. and reduce the distress goods. Its effect supports to supply the fresh food sustainably and decrease the food-loss.

It can be used for visual effects, too. Mist flows like gentle waterfall and enveloping the products, it works to appeal the freshness and thorough quality management to the buyers.

Come equipped with germicidal device by UV lamp and automatic drainage system enhances the hygiene humidification.

Features

- Suitable for 6 ... 8 ft wide showcase.
For 6 ft (1.8 m) size: DFT-S040UVMV
For 8 ft (2.4 m) size: DFT-S050UVMV
- Low height (H15 cm). Can be installed beneath of the show case.
- Mist volume controller controls the mist at the stepless level.
- The unit is available with 100...240 VAC widely.
- Maintenance friendly – Transducer can be replaced by manual without any tool.
- Comprehensive hygienic solution with Germicidal Device.

UCAN Technology - Germicidal Device

The germicidal ray of UV lamp kills various kinds of bacteria and viruses by directly affecting DNA and RNA, and sterilizes the water in the reservoir.

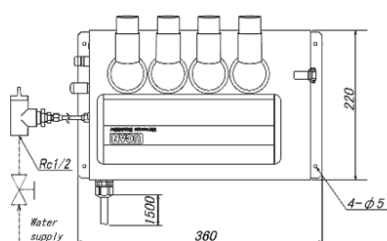


No chemical substance are used in sterilization process. The mist is safe for use in areas where people are present.

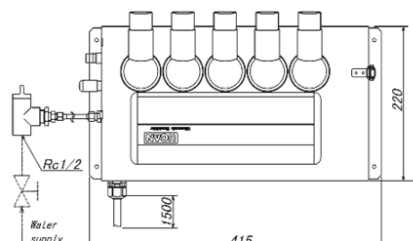
When the unit turns off, the drainage motor valve works to drain automatically to empty the reservoir. Further, the regular drain - and - water supply system is available (option). It works to drain and be supplied with the fresh water regularly with timer setting.

Standard Dimensions (mm)

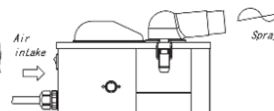
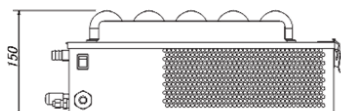
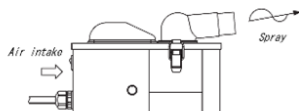
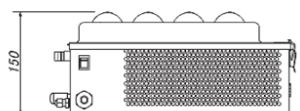
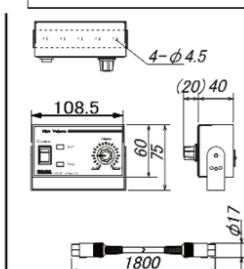
DFT-S040UVMV



DFT-S050UVMV



Mist volume controller



Specifications

Model	DFT-S040UVMV	DFT-S050UVMV
Capacity (L/h)	2.0	2.5
Power supply	100 ... 240 V AC	
Power Consumption (W)	125.9	155.0
No. of Oscillator (pcs)	4	5
Air volume (m ³ /h)	6.5	
Dry weight (kg)	5.4	5.9
Remote controller weight (kg)	0.3	
Water supply system	Automatic water supply system with float switch and solenoid valve.	
Water quality	Tap water, purified water or R.O. treated water (1...20 µS/cm) We recommend purified water to prevent white powder producing.	
Water supply pressure	0.03 ... 0.5 MPa	
Control system	On / Off control	
Ambient condition	5...40 °C (No freezing), Max. 90%RH (No condensing)	
Replacement of oscillator	At about every 5,000 cumulative hours of operation	
Safety equipment	Device to prevent water-less operation, Overcurrent protection, Surge filter, Thermistor to prevent water overheating (cutoff at 80°C)	

*Specifications are subject to change without notice.

Application Examples



Raw fish counter (Super market)



Salad bar (Restaurant)

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