



VIVUS – VIRATEK MISTING TUNNELS: VMT-2020 & VMT-2828 MODELS

PRODUCT SPECIFICATION

DESCRIPTION & FEATURES:

The Vivus – ViraTek decontamination misting tunnel is designed to provide complete coverage of any product conveyed through the work opening. Misting tunnels are self-contained, and portable to easily move within a facility. Four stainless-steel casters, with locking brakes, allow smooth transfer throughout the facility. If desired, the misting tunnel can be locked into place in a specific location and can be used with an optional pass-through door for dirty/clean room settings. If utilizing the optional pass-through door, the entire misting tunnel is situated on the dirty side of the pass-through door, and an off-load conveyor attaches to the pass-through door on the clean side where the pass-through door can be closed when the misting tunnel is not in use.



Pass-through Door & Off-load Conveyor



CONSTRUCTION: The misting tunnel is fabricated using wrapped 316 stainless-steel construction, this significantly reduces the possibility of rust forming in the areas that encounter the sanitizer. The wrapped design gives the misting tunnel a seamless, smooth finish with fewer welds making it stronger and easier to clean. The misting tunnel is constructed of the corrosion resistant materials described below:

- *Housing:* Polished #16-gauge, type 316 stainless-steel.
- *Covers/Doors:* Polished #16-gauge, type 304 & 316 stainless-steel.
- *Supports:* Type 316 stainless-steel.
- *Conveyor:* Type 304 stainless-steel.
- *Sprockets:* Type 316 stainless-steel.
- *Pump:* Plastic and stainless-steel.
- *Electric:* 120V/less than 5 amps/250-300 watts.
- *Piping:* Type 316 stainless-steel.
- *Spray Nozzles:* Acetyl plastic with stainless filter screens.
- *Casters:* Type 304 stainless-steel and polyurethane plastic wheels.
- *Motor Mount:* Type 304 stainless-steel. The motor mount is reinforced to reduce noise and maintain consistent drive chain tension.



CAPACITY:

The conveyor is provided with a DC drive motor that has an infinitely adjustable range of 0-50 feet per minute. Optimum conveyor speed for sanitizing should be between 30-40 feet per minute, depending upon the product being conveyed.

SPRAY SYSTEM/RESERVOIR/DRAIN PAN:

As product conveys through the misting tunnel, spray nozzles are strategically located above, below and on both sides of the product to ensure 100% sanitization coverage. Spray nozzles are complete with 200 mesh filter screens that are easily removeable for maintenance, cleaning, or replacement. The nozzles have a capacity of .018gpm and are provided with a needle valve for optimum performance. At the end of the spray pipe there is a shutoff that can be opened to flush the pipe in case of debris blockage. A creased, single drain pan increases the efficiency of drainage back to the reservoir with a filter screen to prevent debris from entering the drain.

The VMT-2828 model has a larger reservoir with a 3-gallon capacity, increasing usage and decreasing down time to add sanitizing solution. The reservoir is designed to allow the user to choose between recirculating the sanitizing solution or a one-time use without recirculation. This option allows the user to completely flush the system by setting the reservoir to non-recirculation and running clean water through the system. The reservoir is equipped with a Visible Level Indicator, which allows the user to see how much solution is in the reservoir without opening the lid.

The reservoir, needle valve, and in-line filter are installed on the load-end panel, allowing ease of access for filling, draining, adjustments, and maintenance. This also allows for the elimination of left- or right-hand access panels for everyday maintenance. The reservoir and filter are always visible, allowing the operator to always know when sanitizing solution needs to be added, or the filter needs to be cleaned.



Reservoir, Needle Valve & In-line Filter

OFFLOAD CONVEYOR:

The offload end of the misting tunnel is provided with a pitched roller conveyor, collapsible from 8ft to 2ft. The offload conveyor comes standard with integrated hooks that attach to the misting tunnel or the pass-through door, and a heavy-duty package stop at the end to prevent sanitized items from falling off the conveyor.



Heavy-duty Package Stop



Collapsible conveyor & Integrated Hooks

CONVEYOR SYSTEM:

The misting tunnel has dual 1x1 flat wire belts. Spray nozzles are located between the belts to ensure full spray impact on the conveyed product. An electric eye is mounted at the load end of the machine and is designed to stop the pump if no product has been conveyed for a pre-set amount of time.



Conveyor System

SAFETY FEATURES:

There is a safety conveyor belt guard at the load end of the misting tunnel to ensure the safety of the user. The safety eye beam activator allows the user to activate the mister while keeping their hands away from the conveyor. The torque limiter allows for easy adjustment of the conveyor and eliminates slippage.



CONTROL PANEL:

A plastic, NEMA 4 control panel is provided with motor starters, relays, and timers for the electric eye and the speed controller for the conveyor drive. In addition, plastic push button enclosures are provided at the load end for conveniently starting and stopping the misting tunnel, and functions as an emergency stop at the unload end. All wiring is provided in accordance with NEC requirements and UL 508A.

CUSTOMER REQUIREMENTS:

- *Electric:* Plug-in type, regular 120 Volt ground-fault (GFI)
- *Fresh Water Access:* 3 gallons for reservoir, cold tap water
- *Disposal Site:* Sink to dispose of used solution. A floor drain is not required but may be preferred. *NOTE: Sloping floor drains should not be located directly under the machine or where it can affect the machine sitting level on the floor.*
- *Sanitizing Chemical:* Proper pH neutral water-soluble sanitizing chemical.

MAINTENANCE RECOMMENDATIONS:

- *Misting Nozzles:* Nozzles should be cleaned once a month in an alcohol solution to remove any deposits from the stainless-steel screens. The nozzles only need to be hand tightened into the piping when replacing.
- *Inline Filter:* The inline filter housing should be removed and the stainless-steel mesh screen should be rinsed in hot water or alcohol to remove any debris and residue.
- *Reservoir:* Pour clean, warm water into the reservoir tank, rinse and drain to remove any debris to avoid compromising the in-line pump filter. It is recommended that this be done monthly at a minimum; more frequently if usage is heavy.

DISINFECTANT:

The disinfectant should be replaced daily if the usage is heavy (misting tunnel is used more than 20 times in a day) or replaced weekly if the usage is light (misting tunnel is used 20 to 30 times total for the week). The user assumes all responsibility for damage incurred to the misting tunnel by using non-proper sanitizing chemicals. Proper sanitizing chemicals should be pH neutral and water-soluble.

NOTE: The manufacturer reserves the right to make minor alterations to improve the functional capabilities of the misting tunnel without revising the specification outlined in this document. The manufacturer reserves the right to discontinue or modify either model without notice and with no obligation to customers after the 90-day price quote expires.