



Bactiscope

FAST - RELIABLE - SAFE

EIT International is an industry leader in the development and supply of environmentally friendly preventative controls and detection systems for the liquid food processing, nutraceutical and regulated industries

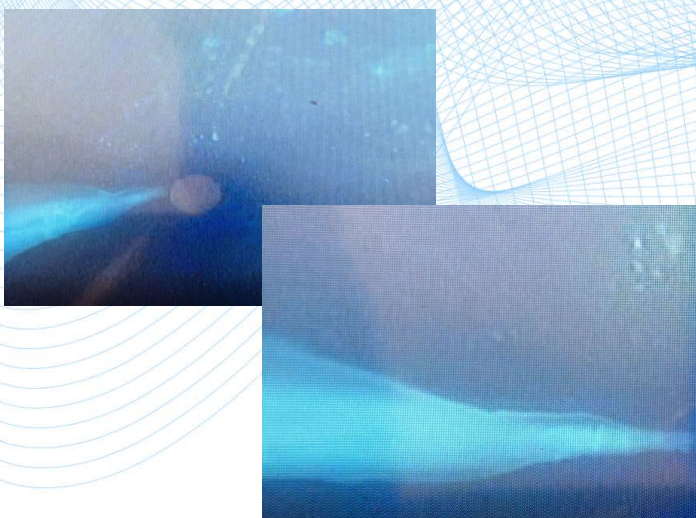
The Bactiscope™ is a reliable and portable bacteria and biofilm detection system that uses environmentally friendly and safe to handle/use wave-alternating UV light sources to instaneously identify areas harbouring bacterial contaminants such as E.Coli, Listeria and Salmonella in pipework and other awkward to access areas of production lines and processing sites which are often missed under standard white light or simple UV lamps. The images or video captured using the Bactiscope™ can be uploaded to an internal Quality System and will form the basis of any documented corrective action.

EIT International's Bactiscope™ inspection cameras give you the freedom to inspect and investigate areas that would normally be inaccessible for standard cleaning and inspection protocols. Fundamentally, the Bactiscope™ is a miniature camera, or probe, on a flexible cable that can be manoeuvred into awkward areas such as pipework or hard-to-reach areas such as behind equipment that cannot be moved or high level areas. The Bactiscope™ has a single camera head and Bactiscan™ light with an external diameter of 37mm, that then transmits a video feed that allows you to see a close-up, real time view of inspection areas.



Food production managers are relied upon to make a critical decision every day, namely whether to start production or not. The fundamental concern when making this decision is the hygiene of the facility and how that will impact productivity. For each hour production is on hold for cleaning, any potential revenue is lost. However, if production is conducted using a piping process or a surface that hasn't been adequately cleaned, the risk of contamination and costly recalls increases dramatically.

With its unique wave-alternating UV system, the Bactiscope™ enables food producers and maintenance teams to immediately locate and isolate biofilms, mould yeast and bacteria and many other contaminants; Bactiscope™ makes the identification and remediation job much faster and therefore more cost effective than many alternative methods, which makes it attractive not just to users, but also the management teams for planning cleaning and maintenance programs.



Food processors have a common problem in detecting bacteria and biofilms in pipework, ducts and other inaccessible areas that could contaminate the processing line and ultimately the end product.

Many contaminants are often undetectable using other methods such as white light and standard single UV source lamps. With Bactiscope™ you can illuminate the entire internal surface of pipework and receive an immediate result; within seconds you can detect contamination sites for testing and remedial works that would not normally be identified using less sophisticated methods.

For a demonstration or further information on BactiScope™, please contact your regional EIT International product partner for more information or to arrange a demo

Specifications

Product	Bactiscope™
Probe Length*	1 metre (*Options for 2m or 5m)
Charge Time	3hrs 30mins
IP Rating	IP65
Battery	7.4V 5.2Ah Li-ion
Impact Resistance	1.5 Metres
Dimensions Body	270x 250x 120(mm)
Dimensions Head	37 x 70 (mm)
Weight	1.0KG

For enquiries or to request a quote, please contact your authorised EIT International distributor via: