

Cod: 42320969

Refrigerator cell height 2540 mm price excluding motor 3340x3740x2540h mm



Description

Knife steriliser

The knife steriliser is a machine used to sanitise kitchen knives.

Particularly used in butchers' shops, restaurants and delicatessens, it has a germicidal effect on the bacteria that settle on the surface of the knife after use. In this way, knives do not transmit bacteria from meat to meat, preventing contamination.

How a knife steriliser works

The knife steriliser is a stainless steel cabinet with support grids inside. Knives are placed inside the grid, under an ultraviolet lamp that kills germs and bacteria and sterilises the steel and handle.

The knives are placed in the knife steriliser after a washing cycle. The grid, made of

polycarbonate, separates the knives from each other to allow the UV rays a complete 360° irradiation.

There is a safety button on the outside that stops operation if the front door is accidentally opened. The knife steriliser is always used with the door closed.

Knife steriliser capacity

The capacity varies depending on the model, up to a maximum of 20 knives of different sizes at a time.

Maintenance Knife Steriliser

The interior of the appliance is made of stainless steel, compatible with the requirements of the HACCP food contact regulations. The steel can be cleaned with non-aggressive kitchen detergent and a non-abrasive sponge.

When to use the Knife Steriliser

The professional knife steriliser is highly recommended for butchers, who are constantly working with raw meat. According to HACCP regulations, knives and materials used for contact with raw food must be sterilised continuously.

Knife sterilisers on Ristoattrezzature

All knife sterilisers in our catalogue are CE-marked.

Dimensions

Spessore pareti	70 mm
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