

SPECIFICATIONS

ARTICLE

Designation : **Spraying sterilizer**

Code bobet : **19175**

Selling Unit : **Unit**



Non-contractual pictures

CHARACTERISTICS

- The knife sterilizer enables to clean your knives between each use.
- The 18 nozzles spray hot water throughout the blade.
- This equipment is fit with a temporized knee push valve.

MANUFACTURING :

- Stainless steel NF EN 1.4307 (AISI 304L) basin
- Sterilization by spraying the blade and the guard
- Knee push valve
- Temperature : 75°C
- Flow : 10L/mn at 4 bars
- Capacity : 4 knives

OVERALL DIMENSIONS : L.228 x W.266 x H.707 mm -

Basin depth : 497 mm - Weight : 9 kg

APPLICATION :

INSTALLATION

- Fix the sterilizer thanks to the 2 bindings behind the device.
- Connect the temporized control (3/4") to a hot water source at 75°C at 3 bars minimum.
- Connect a D.40 hose to the outlet.
- Fit the hot water system with a valve on the work station to enable the closure of the system in case of problem.

OPERATION

- Insert knives into the cracks of the support, on the top of the device
- Activate the pedal with the knee to allow the spraying of hot water from nozzles on the blade of knives (around 15 seconds +/- 5)
- A preliminary cleaning of the knife is essential not to reduce the efficiency of the sterilization
- A spraying of ten seconds is sufficient and allows not to risk to damage the thread of the knife and to decrease its power of cut

ALIMENTARITY :

To ensure durability, our products are manufactured in austenitic stainless steel (food grade approved), standard AISI 1.4307 (304L).



Manufactured in our own Production Department under protected atmosphere and in accordance with the welding process "T.I.G".