

High Pressure Cleaner for Knife Baskets MKR

With the MKR knife baskets can be completely freed from meat and fat residues, degreased and disinfected. The knife basket is placed into the mounting device, which rotates during the cleaning process.

There, the basket is cleaned via several nozzles by a high-pressure water jet to which cleaning agents and/or disinfectants are added. Usually, this process takes about 10 seconds, but can be individually adjusted as well as the time for adding the cleaning agents/disinfectants.

Technical data	MKR
Dimensions (WxDxH)	907 x 680 995 mm
Electrical connection	400 V/N/PE, 50/60 Hz
Power consumption	5,6 kW
Water connection	3/4" max. 65 °C, min 2,5 bar
Water outlet	DN 50

