

Knife Basket Disinfection Basin MK-ST

Stainless steel AISI 304

MK-ST

The knife basket disinfection basin MK-ST with integrated hanging struts for large and small knife baskets. The disinfection of the knives and knife baskets is done using hot water, that is heated up to least 84 °C by the heater and regulated using a thermostat.

The unit is equipped with a standpipe valve for overflow and to empty the basin. The knife basket disinfection basin is available in 3 different sizes.

Technical data

MK-ST-2 Dimensions (WxDxH)	500 x 470 x 880 mm
Capacity	2 big or 4 small knife baskets
MK-ST-5 Dimensions (WxDxH)	1060 x 470 x 880 mm
Capacity	5 big or 10 small knife baskets
MK-ST-8 Dimensions (WxDxH)	1510 x 470 x 880 mm
Capacity	8 big or 16 small knife baskets
Electrical connection	400 V/N/PE, 50/60 Hz
Power consumption	9,0 kW
Water connection	1/2"
Water outlet	DN 40

