

Knife Disinfection Basin MB-S

The knife disinfection basin MB-S is used for disinfecting knives and sharpening steels in the meat processing industry.

The basin is filled with roughly 4 l water which is constantly kept at a minimum of 84 °C and has an indirect four-side heating.

To ensure safe drainage, the basin is equipped with a separate drain cock. A low liquid level control prevents damage to the heater when empty. The basin is delivered ready for connection, and comes with removable inputs for 3 knives and one sharpening steel.

- No heating elements directly in the water bath
- High durability
- Easy to clean the interior basin due to smooth surfaces without disturbing heating element
- No limescale on the heating element possible
- Knife guides made of high quality plastic to protect the blades of the knives
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Technical data	MB-S
Dimensions (WxDxH)	200 x 190 x 360 mm
Electrical connection	230 V/N/PE, 50/60 Hz
Power consumption	1,0 kW
Water connection	10
Water outlet	20
Drain cock	1/2"

