



KNIFE STERILIZER COMPLETELY AUTOMATED







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A new generation of knife sterilizer, completely automated.

In compliance to HACCP regulations, BRC provides you with this innovation, total and perfect sterilization for your kitchen knives.

Furthermore with zero risk of manual error as no programming is required and an auto-start mechanism activating when simply closing the door.



Manufactured in stainless 304



IPX4 unit ideal for industrial cleaning

* Locked door



Pre-programmed sterilization cycle of 2h



Complete elimination of germs

When switched-on, the KS knife sterilizer automatically starts a 2h sterilization cycle and each opening/closing of the door systematically re-starts a new cycle.

A green indicator light indicates that the knife sterilizer is switched on and a red light indicates that the sterilization cycle is in progress.

An inclined knife rack increases the sterilizer's capacity and also allows for all types and sizes of knives (a magnetic bar to hold the knives is also available).

The UVC lamp (253nm) destroys germs by killing off the exposed cells.

Test report Laboratory **MICROSEPT**

- Escherichia coli CIP 53.126
- Pseudomonas aeruginosa ATCC 15442

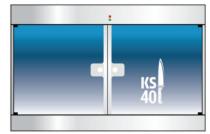
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- Staphylococcus aureus ATCC 6538
- ref: AS_BRC_060219 - Salmonella enterica CIP 1041154

		Bactericidal efficiency		
Organism	Bactericidal reduction			
Escherichia coli	6,1 Log reduction	99,999999%		
Pseudomonas aeruginosa	6,9 Log reduction	99,9999999%		
Staphylococcus aureus	6,5 Log reduction	99,9999999%		
Salmonella enterica	7,8 Log reduction	99,99999999%		









EN 62471 - Photobiological safety - labo. LCIE

CEM certificated

International electrical safety IECEE

Design and manufacturing RSE

2 years warranty (lamp excluded)

	Length	Height	Depth	N° knives	N° knives sharpener	Power	N° lamps	Weight
KS12	346	607	145	12	1	15W	1	5,5 kg
KS20	496	607	145	20	1	15W	1	7,5 kg
KS40	939	607	145	40	2	30W	2	12 kg





