



Hock Cutter Sterilizer

PRODUCT DESCRIPTION

Industrial automatic sterilizers for hock cutters used in meat harvest and fabrication. Commercial sterilization is achieved by spraying Hock Cutter with 195 deg F hot water. Smart controls minimize water usage and ensures consistent results with all operators.

Available as vertical or horizontal hung hock cutters.

Suitable for Jarvis or similar Hock Cutters.

BENEFITS

Dramatically reduces water usage - as little as 8.12-oz of water is used per sterilization cycle. Does not require a potable water rinse after sterilizing. When the Econoliser is not sterilizing, water is not being used.

Environmentally friendly - whether you use city or well water, reducing water usage minimizes waste and helps preserve the environment.

Reduces operating costs - includes cost reductions related to acquiring, pumping, heating, treating, and disposing water.

Performance - proven commercial sterilization. Hock Cutter is sterilized with 195 deg F water. More effective in micro reduction than ozonated water or chemical sterilization.

Automatic - the sterilization cycle is activated by inserting Hock Cutter. Achieves the same commercial sterilization results with all operators.

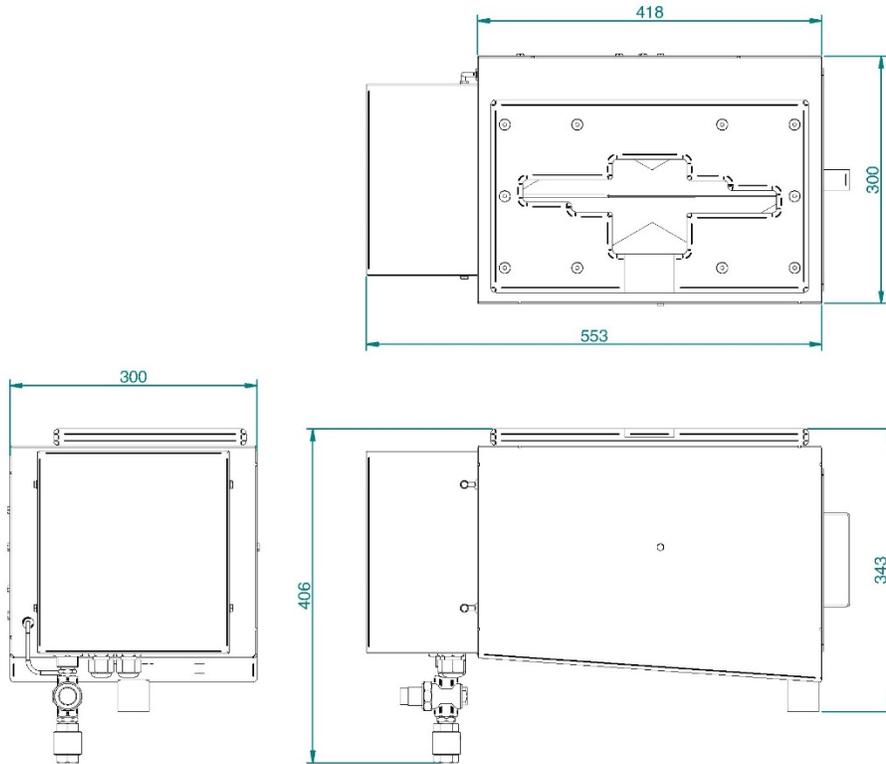
Safety - the hot water spray is contained within the sterilizer, removes the risk of scalding operators.

Reduces condensation - the hot water spray is enclosed and momentary, steam is not continuously released into surrounding environment.

Hock Cutters are left cleaner - the time in sterilization cycle and the pressurized hot water spray results in a cleaner power tool.



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SPECIFICATIONS

Temperature set point	194 deg F
Sterilization Cycle Time	4.5 sec (adj)
Water consumption	8.12 oz @ 4.5 sec cycle time

UTILITY REQUIREMENTS

Electrical connection	240/277 VAC, single phase, 60 Hz
Max power consumption	2.5 kVA or 2.5 kW
Max current	11 Amps
Water Connection	1/2-inch NPT
Water pressure (minimum)	45 psi
Water flow rate (minimum)	1.0 gal/min