



# Knife Sterilizer

## PRODUCT DESCRIPTION

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

## BENEFITS

Dramatically reduces water usage - as little as 3.5-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 by more than 90% - includes cost reductions related to acquiring, pumping, heating, treating, and disposing water.

Performance - proven commercial sterilization. Knife 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 a knife. 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.

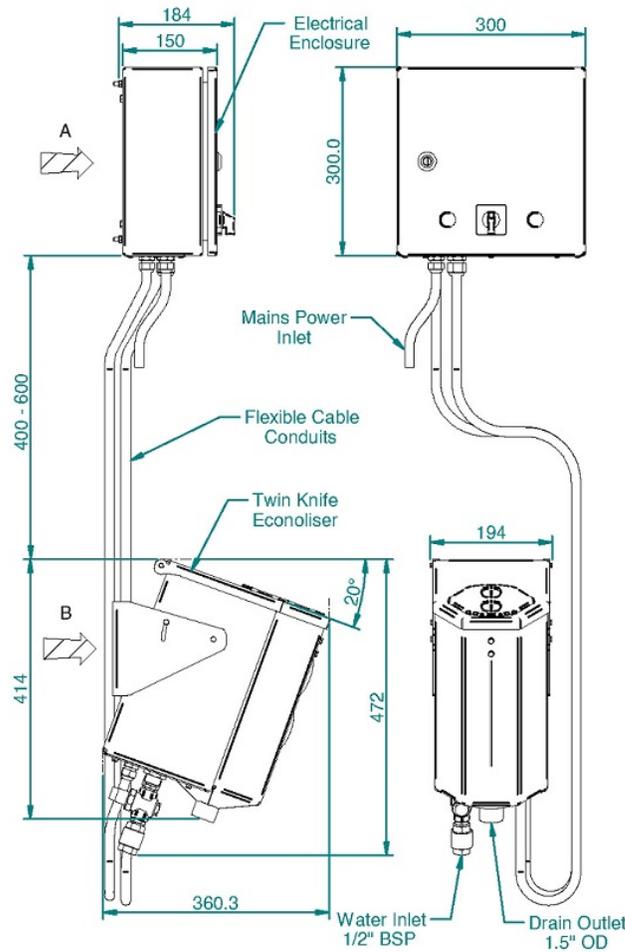
Reduces condensation- the hot water spray is enclosed and momentary, steam is not continuously released into surrounding environment.

Knife is left cleaner - the time in sterilization cycle and the pressurized hot water spray results in a cleaner knife or power tool.

Knife does not lose sharpness - knife is exposed to hot water spray briefly minimizing the annealing effect.



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**SPECIFICATIONS**

Temperature set point .....	194 deg F
Sterilization Cycle Time .....	4.5 sec (adj)
Water consumption – 2 nozzle unit .....	4.75 oz @ 4.5 sec cycle time
Water consumption – 4 nozzle unit .....	9.5 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 – 2 nozzle unit (minimum) ..	1.0 gal/min
Water flow rate – 4 nozzle unit (minimum) ..	2.0 gal/min