



Meat Trimmer Sterilizer

PRODUCT DESCRIPTION

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

Suitable for Bettcher Whizard and Quantum meat trimmers or similar.

BENEFITS

Dramatically reduces water usage - as little as 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.

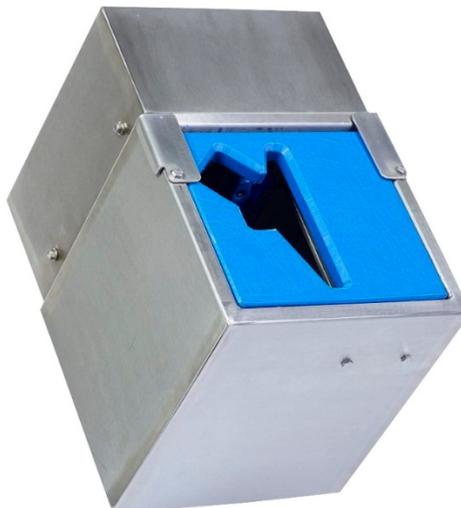
Performance - proven commercial sterilization. Meat Trimmer is sterilized with 195 deg F water. More effective in micro reduction than ozonated water or chemical sterilization.

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

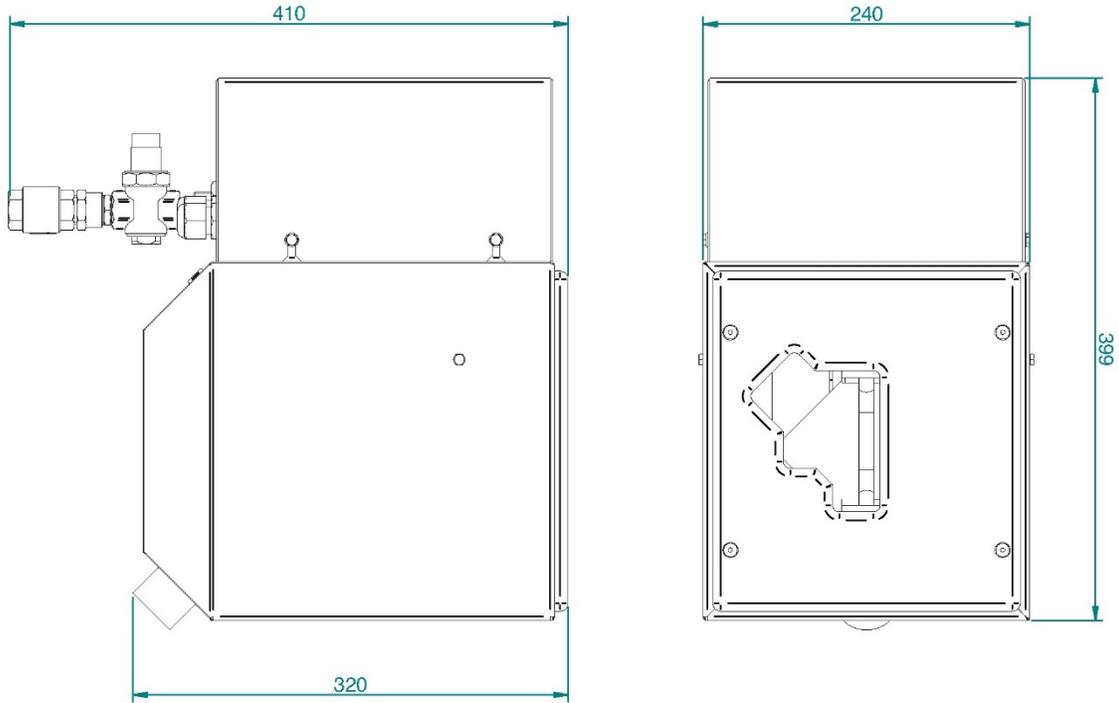
Safety - the hot water spray is contained within the sterilizer, removes the risk of scalding operators.

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

Meat Trimmers are left cleaner - the time in sterilization cycle and the pressurized hot



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SPECIFICATIONS

Temperature set point	194 deg F
Sterilization Cycle Time	4.5 sec (adj)
Water consumption	4.75 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	11Amps
Water Connection	1/2-inch NPT
Water pressure (minimum)	45 psi
Water flow rate	1.0 gal/min