

## ME55 - 100 (Disinfection Cabinet)

The ME55 - 100 is a compact cabinet that is specially designed for the effective UV-C disinfection of knife baskets, aprons, clothing and chain gloves. The cabinets are available in different designs and can be adapted to individual requirements.

**Applications:** Food production | Laboratories | Meat processing companies | Butcher shops and butcher shops | Gastronomy and kitchens | Fish processing companies

**Function:** The objects to be sterilized are placed in the cupboard. The duration of irradiation can be selected using a timer and disinfection starts. Integrated exhaust ventilation prevents moisture build-up in the cabinet. The robust housing offers reliable personal protection and employees are therefore protected from direct UV-C exposure.



**Features:** Compact stainless steel body; efficient UV-C disinfection unit; timer; Fan.

**Assembly/maintenance:** Ready to plug in – cable length 3m; You can change the spotlight yourself.

### Technical Data

Type	MS55K4G4	MS55K8	MS100K10G10	MS100K20	MS100G16
Dimensions in mm WxDxH	550×740×2050		1000×740×2050		
Depth with open door	1190	1190	1190	1190	1190
Housing material	Stainless steel V2A				
Spotlight ST1	1× UV-C high efficiency 12,000 h		2× UV-C high efficiency 12,000 h		
Power in W	77	77	154	154	154
Exhaust fan power in W	9	9	15	15	15
Tension	230V ± 10% (50 – 60Hz)				
Connection cable	3m including Schuko plug				
Weight in kg	83	93	135	140	140
Knife basket	4	8	10	20	
hanger	4		10		16
Timer in min	0 – 180				