

MKD1200 (Knife basket disinfection)

The MKD1200 UVC system is used for the permanent disinfection of knife baskets and processing utensils (knives, chain gloves, etc.).

Applications: Food production | Meat Processing Plants Meat shops and butcher shops | Hygiene locks in cutting plants | Laboratories



Function: While the employee washes and disinfects their hands, the knife basket is placed on the infeed conveyor and automatically moved through the UVC tunnel. The employee picks up the finished disinfected basket at the outlet of the system. No heat development - the sharpness of the knife edge is not affected. Optimal light isolation of the UVC lamp enables safe use for employees.

Equipment: Protective tubes above the UV-C lamps with splinter protection ensure a high level of breakage protection during handling and cleaning; stainless steel; Water-protected control cabinet with ballast electronics and control electronics.

Assembly/maintenance: Turn-key solution – operational, turnkey system; Wet cleaning possible.

Technical Data

TYPE	MKD1200
Dimensions in mm L × W × H	Machine adaptable depending on the required capacity
Housing material	Stainless steel V2A
Spotlight ST1	UV-C high efficiency / 16,000 h
Power in W	900
Tension	400V 50Hz
Connection cable in m	6
Weight in kg	depending on machine size