

MKD

1200

Blade basket disinfection



Applications

Food production | Meat processing companies | Butchers | Hygiene locks in cutting rooms | Laboratories



The MKD1200 is used for the continuous disinfection of blade baskets and processing tools (blades, chain gloves, etc.).

Function While the employee washes and disinfects their hands, the blade basket is placed on the intake belt and automatically moved through the UV-C tunnel. The employee removes the finished and disinfected basket at the outlet of the system. No heat production – the blade retains its sharp cutting edge. An optimal light seal makes the device harmless for employees.

Equipment Protective tubes over the UV-C emitters fitted with splinter protection provide good breakage resistance during handling and cleaning; rust-proof stainless steel, waterproof switch cabinet with ballast electronics and control electronics

Assembly/maintenance Turnkey solution – ready to operate, turnkey system; suitable for wet cleaning

Technical data

TYPE	MKD1200
Dimensions in mm L x W x H	Machine adaptable depending on required capacity
Housing material	AISI304 stainless steel
Emitter ST1	UV-C high efficiency / 16,000 h
Power in W	900
Voltage	400V 50Hz
Connection cable in m	6
Weight in kg	Depending on machine size