

Technical data sheet



Product features

Knife sterilizer control panel on the left 38x14

Model	SAP Code	00003854
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- Material: Stainless steel
- Minimum device temperature [°C]: 30
- Maximum device temperature [°C]: 90
- Protection of controls: IPX4
- Timer: No
- Safety Microswitch: Yes
- Water supply connection: Yes
- Drain connection: Yes
- Indicators: operation and warm-up

SAP Code	00003854	Net Weight [kg]	8.50
Net Width [mm]	380	Power electric [kW]	2.000
Net Depth [mm]	140	Loading	230 V / 1N - 50 Hz
Net Height [mm]	400		

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Product benefits

Knife sterilizer control panel on the left 38x14

Model

SAP Code

00003854

1

All-stainless design

only stainless steel intended for food contact is used

- absolutely rust-proof and non-magnetic design
- resists even weak acids easier compliance with hygiene standards (HACCP); easy maintenance and cleaning

2

Run and warm-up light

optical possibility to check the status of the device

- the operator immediately knows the on/off, heating/ non-heating state of the appliance

3

Sterilization using water

complete cleaning of knives incl. visible impurities

- hygienic and clean knife
- no other chemicals used

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Technical parameters

Knife sterilizer control panel on the left 38x14

Model

SAP Code

00003854

1. SAP Code:

00003854

12. Power electric [kW]:

2.000

2. Net Width [mm]:

380

13. Loading:

230 V / 1N - 50 Hz

3. Net Depth [mm]:

140

14. Minimum device temperature [°C]:

30

4. Net Height [mm]:

400

15. Maximum device temperature [°C]:

90

5. Net Weight [kg]:

8.50

16. Protection of controls:

IPX4

6. Gross Width [mm]:

390

17. Timer:

No

7. Gross depth [mm]:

150

18. Safety Microswitch:

Yes

8. Gross Height [mm]:

410

19. Water supply connection:

Yes

9. Gross Weight [kg]:

9.50

20. Drain connection:

Yes

10. Device type:

Electric unit

21. Indicators:

operation and warm-up

11. Material:

Stainless steel