

ME

3

Blade disinfection

The ME3 is used to disinfect blades and provides effective blade disinfection, including shaft transitions.



Applications

Packaging and slicing lines | Meat processing companies | Butcher shops | Food production | Restaurants and kitchens | Company cafeterias

Function DVG listing – tested and verified disinfection power; up to three blades can be inserted into the top of the ME3; blades are automatically cleaned of residue using water, then disinfected within 30 seconds by UV-C emitters – incl. shaft transitions; no water vapor – blades remain sharp; very low energy costs.

Equipment Rust-proof stainless steel housing – moisture-protected UV-C emitter module with integrated ballast electronics; low current consumption, just 36W power consumption; complete UV-C shielding (good personnel protection)

Assembly/maintenance Turnkey ready – cable length 3m; simple maintenance and cleaning – foaming and rinsing, operator can exchange emitters themselves

Option also available without water rinsing

Technical data

TYPE	ME3S
Dimensions in mm L x W x H	215 x 600 x 170
Housing material	AISI304 stainless steel
Emitter ST1	2x UV-C high efficiency / 12,000 h
Power in W	2 x 13
Voltage	230V ± 10% (50 – 60Hz)
Connection cable in m	3 incl. Schuko plug
Weight in kg	8.9
Protection class	IP67
Blade capacity	3 blades