

MES

10

Blade disinfection cabinet

The MES10 disinfection cabinet is used to disinfect blades and hygienic tools.



Applications

Shops | Food production | Laboratories |
Meat processing companies | Butcher
shops | Food production | Restaurants
and kitchens | Company cafeterias



The MES10 provides efficient disinfection for blade and tool surfaces by effectively deactivating germs, viruses, yeasts and mold spores.

Function After preliminary cleaning, the blades are placed in the compact disinfection cabinet, then a timer is used to set the disinfection time and the efficient disinfection of undesirable microorganisms can begin.

Equipment High-quality stainless steel design; timer to set the UV-C disinfection time

Assembly/maintenance Ready to plug-in – cable length 3m; emitters can be exchanged by the operator

Technical data

TYPE	MES10
Dimensions in mm L x W x H	600 x 350 x 150
Housing material	AISI304 stainless steel
Emitter ST1	1x UV-C high efficiency 12,000 h
Power in W	15
Voltage	230V ± 10% (50 – 60Hz)
Connection cable in m	3m incl. Schuko plug
Weight in kg	5.2
Protection class	IP40
Blade capacity	10 blades