



Sterimiser® – STERI T40

UVC KILLS BACTERIA FASTER THAN HOT WATER.

The only knife steriliser available that can quickly and effectively treat both the knife handle and the blade on a production line*

In order to be a top performing food supplier it is essential to maintain low levels of bacteria on both meat carcasses and throughout the environment. Traditional hot water sterilisers create heat and steam which can lead to ideal conditions for bacteria to multiply. Furthermore the steam not only causes additional load on air conditioning systems but makes it impossible to install in some areas such as chillers.

Benefits

- No water required
- Perfect for chilled areas
- Does not get hot
- No steam
- 99% cheaper to operate than hot water sterilisers
- Demonstrate best practice to customers and improve image
- 30 watts consumption
- 9000hrs between servicing
- Carbon friendly up to 80 times less CO2 than water units
- Can take 40+ knives and steels
- **GRANT FUNDING AVAILABLE**



Patent pending

The Sterimiser® is cool to the touch, generates no steam and can be used in all environments from ambient and chilled to frozen. As there is not hot water it's even portable. The germicidal ultra violet light (254nm) is contained within a sealed chamber so there is no risk to personnel or the environment. An innovative safety mechanism prevents operation when dismantled for cleaning.

Built specifically for the meat industry the unit is robust, waterproof and all parts are cassettes so servicing is quick and easy. At only 30watts consumption it has a low carbon footprint. A bright sight lens instantly informs QA staff that the unit is functioning.

All glass lamps are encased in FEP shatterproof material.

*excludes the Steri3S model



Servicing

Engineers within busy plants have limited time available so we have devised a simple cassette system which allows the changing of the serviceable items in seconds Annual servicing of the light cassette unit can be completed by simply unclipping the unit and exchanging it with a serviced unit.

Annual servicing is recommended.

All Sterimiser units are interchangeable and upgradeable.

*Lifetime warranty T&C's apply



OLD Tech 9000W heating element
electrical cost £2955pa

30W UVC
electrical cost £50pa

Sterimiser - Technical Specifications

Dimensions

810mm (width) x 1000mm (height) x 450mm (depth)

Construction

304 Stainless Steel Extrusion, IP65 Waterproof rating,
FEP Glass safe

Power Supply

220 - 240V - 30 watts

Weight

20kg

Installation

Floorstanding, 2m Power chord, UK 3 Pin Plug

Operational properties

2 x High Output Ballasts, 2 x 15W 2 Pin Specialist UV Lamps,
11,000hrs Operation depending upon switching and environment.
Annual servicing recommended.



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