

MES10 (Blade Disinfection Cabinet)

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

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

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 × 350 × 150 |
| Housing material | V2A stainless steel |
| Emitter ST1 | 1× 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 |
| Blade capacity | 10 blades |