

MD3S (Knife disinfection including rinsing)

The MD3S is used to disinfect knives and ensures effective blade treatment, including the shank transition, without the introduction of steam.

Applications: Cutting and slaughter lines | Meat shops and butcher shops | Gastronomy and kitchens | company canteens



Function: Up to three knives can be inserted into the MD3S at the top; fresh residue is automatically removed from the blades with water and disinfected within 30 seconds using a UV-C lamp – incl. shank transition; no water vapor - blades stay sharp; very low energy costs.

Equipment: Stainless steel housing - moisture-proof UV-C lamp modules with external control cabinet (max. 4.5m cable length); low power consumption, only 39W; complete UV-C shielding (high level of personal safety); Fiber optics for checking the function of the lamp. Protection class: IP67.

Installation/maintenance: Cable length 3m; easy maintenance and cleaning - soap and rinse; The operator can easily exchange the lamp and quartz.

Requirements: Water connection, 3 bar - max. 4 bar.

Technical Data:

TYPE	MD3S
Dimensions in mm H × W × D	185x437x188
material housing	Stainless steel V2A, POM
Radiator ST1	2x UV-C high efficiency / 12,000 h
Power in W (lamp)	2 × 13
Tension	230V ± 10% (50 – 60Hz)
connection cable in m	3
Weight in kg	14
knife capacity	3 knives

