

## ST 01 - sanitation container for knives



ST 01 is a knife sanitation container with electric heating designed for slaughterhouses and meat processing operations. The water temperature of 83°C in the container is kept up by means of an electronic temperature regulator with a digital display. If the container is switched on with no water in it or if water is leaking during the operation, the electronic temperature regulator switches off the unit thus prevents damage of the heating body. The sanitation container is equipped with inlet and outlet valves and spillway to ensure a maximum height of water level. The water inlet of the sanitation container is equipped with a backflow valve. The knife holder in standard finish is made for 4 knives with maximum blade length of 210 mm. The container can be made to order in modifications: deeper, for more knives or for a chopper. The sanitation container can be mounted on a wall by means of a K 01 cantilever or set on the floor by means of an S 01 column.

Rating: Not Rated Yet

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Manufacturer: [AZP Brno](#)

Description ST 01 is a knife sanitation container with electric heating designed for slaughterhouses and meat processing operations. The water temperature of 83°C in the container is kept up by means of an electronic temperature regulator with a digital display. If the container is switched on with no water in it or if water is leaking during the operation, the electronic temperature regulator switches off the unit thus prevents damage of the heating body. The sanitation container is equipped with inlet and outlet valves and spillway to ensure a maximum height of water level. The water inlet of the sanitation container is equipped with a backflow valve. The knife holder in standard finish is made for 4 knives with maximum blade length of 210 mm. The container can be made to order in modifications: deeper, for more knives or for a chopper. The sanitation container can be mounted on a wall by means of a K 01 cantilever or set on the floor by means of an S 01 column.

Complete delivery

1. container with sheathing
2. covering plastic plate
3. heating body
4. electronic thermostat
5. inlet and outlet valve
6. knife holder
7. connecting electric cable

Requirements for setting up the construction

1. Set up the water inlet (pressure hose from drinking water distribution piping)
2. Set up the outlet (hose with inner dimensions 20 is lead to cover of outlet system of manufacturing premises)
3. Set up the power supply ? 12 V, 50 Hz, which must be equipped with a 6 A circuit breaker and connected via a switcher or plug, which complies with the particular surroundings and is compatible with the requirements of the main switcher according to norm ?SN EN 60204-1 (33 22 00)

Download information about the product

- [ST 01.F data for projectants - \( 96 kB \)](#)

Basic technical information	Water inlet	G 1/2"
	Outlet	inner dimensions 20
	Electricity protection	IP 55
	Power supply	230 V, 50 Hz
	Power requirement	800 W
	Temperature of sanitation liquid	83oC
	Capacity of container	3,5 l
	Weight	5 kg

Figures

