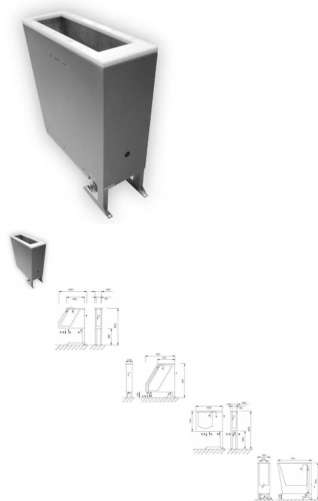


SPL 02 - submergible sanitary vessel for blade saws with blade length up to 650 mm - 230V, 50 Hz



SPK and SPL are sanitation containers for saws with electric heating designed for slaughterhouses and meat processing operations. Sanitation occurs when saws are dipped into the container with hot water. 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 plastic guided plate to prevent the edges of the saws from being taken off, with inlet and outlet valves and spillover to ensure a maximum height of the water level. A low temperature of the container's surface is ensured by its double casing and a plastic covering plate. The water inlet is equipped with backflow valve. Sanitation containers are intended for a quality and safe sanitation of saws used at slaughterhouses and meat processing operations.

Rating: Not Rated Yet

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Manufacturer: [AZP Brno](#)

Description SPK and SPL are sanitation containers for saws with electric heating designed for slaughterhouses and meat processing operations. Sanitation occurs when saws are dipped into the container with hot water. 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 plastic guided plate to prevent the edges of the saws from being taken off, with inlet and outlet valves and spillover to ensure a maximum height of the water level. A low temperature of the container's surface is ensured by its double casing and a plastic covering plate. The water inlet is equipped with backflow valve. Sanitation containers are intended for a quality and safe sanitation of saws used at slaughterhouses and meat processing operations.

Complete delivery

1. container with sheathing
2. covering plastic plate
3. heating bodies as per total power requirement (800 W per a heating body)
4. electronic thermostat
5. inlet and outlet valve
6. plastic guided pad

Requirements for setting up the construction

1. Set up water inlet G 1/2?
2. Set up outlet as per type of container
3. Set up power supply in accordance with the voltage and power requirement of the sanitation container, which must be connected via a switcher corresponding to particular surroundings.

Download information about the product

- [SPK 01 data for projectants - \(48 kB \)](#)
- [SPK 02 data for projectants - \(40 kB \)](#)
- [SPL 01 data for projectants - \(53 kB \)](#)
- [SPL 02 data for projectants - \(44 kB \)](#)

Basic technical information	Water inlet	G 1/2?
	Water pressure	0,1 ? 1 MPa
	Electricity protection	IP 55
	Power supply	230 V, 50 Hz (400 V SPK 02)
	Temperature of sanitation liquid	83°C
	SPK 01	
	Power requirement	3200W
	Outlet	G 1?
	Capacity of container	15 l
	Weight	38 kg
	SPK 02	
	SPL 01	
	SPL 02	

Figures