

Technical data sheet

Product features



Knife sterilizer control panel on the left 38x14

Model	SAP Code	00003854
SA 30 L	A group of articles - web	Knife sterilizers



- Material: Stainless steel
- Minimum device temperature [°C]: 30
- Maximum device temperature [°C]: 90
- Protection of controls: IPX4
- Timer: No
- Safety Microswitch: Yes
- Water supply connection: Yes
- Drain connection: Yes
- Indicators: operation and warm-up

SAP Code	00003854	Net Weight [kg]	8.50
Net Width [mm]	380	Power electric [kW]	2.000
Net Depth [mm]	140	Loading	230 V / 1N - 50 Hz
Net Height [mm]	400		

Technical data sheet

Product benefits



Knife sterilizer control panel on the left 38x14

Model	SAP Code	00003854
SA 30 L	A group of articles - web	Knife sterilizers

1

All-stainless design

only stainless steel intended for food contact is used

2

Run and warm-up light

optical possibility to check the status of the device

3

Sterilization using water

complete cleaning of knives incl. visible impurities

Technical data sheet



Technical parameters

Knife sterilizer control panel on the left 38x14

Model	SAP Code	00003854
SA 30 L	A group of articles - web	Knife sterilizers

1. SAP Code:

00003854

2. Net Width [mm]:

380

3. Net Depth [mm]:

140

4. Net Height [mm]:

400

5. Net Weight [kg]:

8.50

6. Gross Width [mm]:

390

7. Gross depth [mm]:

150

8. Gross Height [mm]:

410

9. Gross Weight [kg]:

9.50

10. Device type:

Electric unit

11. Material:

Stainless steel

12. Power electric [kW]:

2.000

13. Loading:

230 V / 1N - 50 Hz

14. Minimum device temperature [°C]:

30

15. Maximum device temperature [°C]:

90

16. Protection of controls:

IPX4

17. Timer:

No

18. Safety Microswitch:

Yes

19. Water supply connection:

Yes

20. Drain connection:

Yes

21. Indicators:

operation and warm-up