



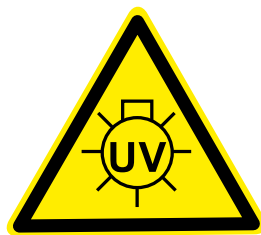
DISINFECTION CABINET DSS 20K

Machine type

- Stainless-steel machine casing
- Removable stainless-steel basket
- Disinfection with UV light
- Disinfection time controllable via mechanical timer
- Max 120 min
- Door with magnetic security sensor, turn automatically off when opened
- Easy to install

Electrical details

- 230 V, 50 Hz
- infinitely adjustable cutting thickness
- Disinfection UV light 15 W, service life about 8.000h



With UV light for best hygiene



Specifications

| | DSS 15 K | DSS 20 K |
|-----------------|-------------------------------------|-------------------------------------|
| No. of knives | 15 | 30 |
| Type | Removable basket | Removable basket |
| UV-lamp (W) | 15 | 30 |
| Voltage | 230 V, 50 Hz | 230 V, 50 Hz |
| Dimensions (mm) | | |
| Width | 593 | 1082 |
| Depth | 150 | 150 |
| Height | 646 | 646 |
| Weight (kg) | 8,5 | 14 |
| Options | Without door lock With door lock | Without door lock With door lock |

We also stock an extensive range of butcher knives.

DMS Maschinensysteme

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