

Knife Sterilisers

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We have a range of knife water sterilisers available at Total Food Machines.

Ideal for sterilising knives and other cooking utensils.

Ideal for pubs, restaurants, hotels, butchers, bakers, meat, fish, poultry, vegetable and salad food factories, also petfood processors and many other businesses looking for the best hygiene applications.

SEE BELOW THE MACHINES WE HAVE TO OFFER.

This steriliser is made from stainless steel, built with a sterilising water overflow and insulated steriliser walls.

This steriliser is made from stainless steel with a cover, equipped with a temperature control gauge, it is ideal for washing and sterilising knives and other cooking utensils.

This steriliser is made from stainless steel, knives are placed in the designated knife slots where they are sprayed with hot water on the knife blade. The process is begun by pressing the start button.

This steriliser is made from stainless steel, this vessel is used for saw washing with cold water by using a sprayer.

For further information or additional information on Hygiene Machinery contact Total Food Machines call 02890 994 202 or email sales@totalfoodmachines.com



Direct Web Link

<https://totalfoodmachines.com/machine/7407/knife-sterilisers>

More Images





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