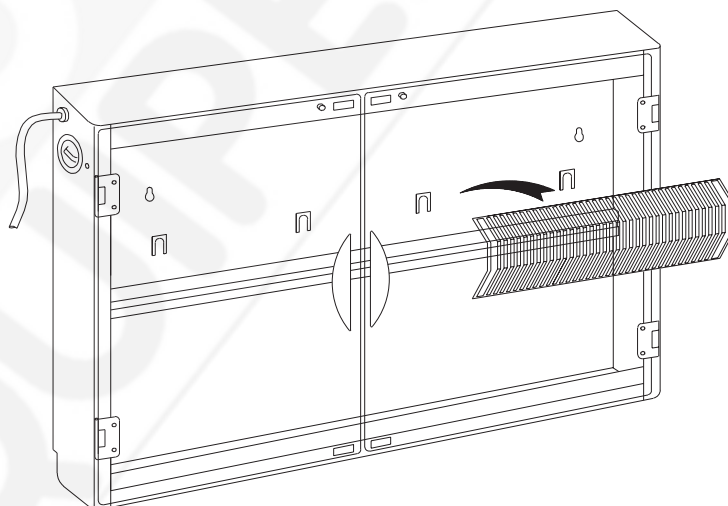
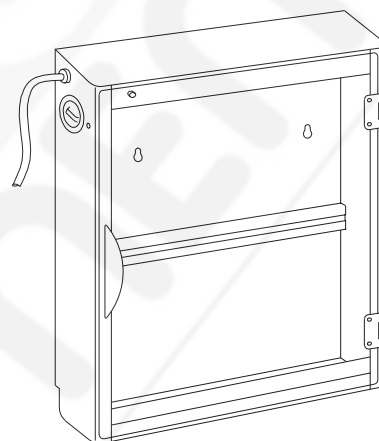
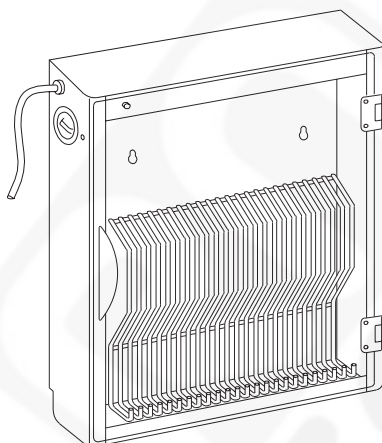


This manual will be issued to the user after installation

CONTENTS**DATA SHEETS****OPERATING PRINCIPLE****INSTALLATION****TECHNICAL SPECIFICATIONS****USE****SPARE PARTS****MAINTENANCE - CLEANING****ABNORMAL OPERATION****ELECTRICAL WIRING DIAGRAM****STERILISATION CABINETS****TOURNUS EQUIPMENT**

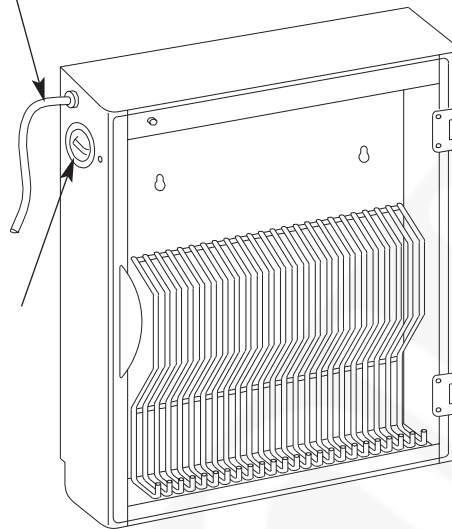
25 avenue Jean Moulin - B.P. 59 - 71700 TOURNUS - FRANCE
Tel. +33 (0)3 85 27 42 65 - Fax: + 33 (0)3 85 27 42 60

STERILISATION CABINETS

20 KNIVES WITH RACK

Power supply cable length 1.20 m

Timer



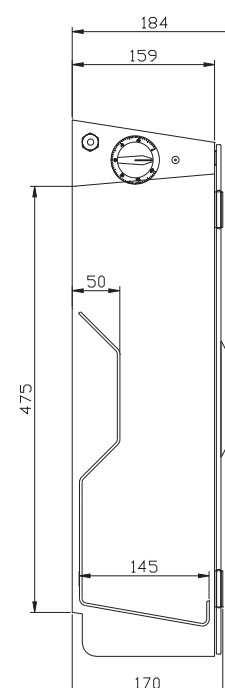
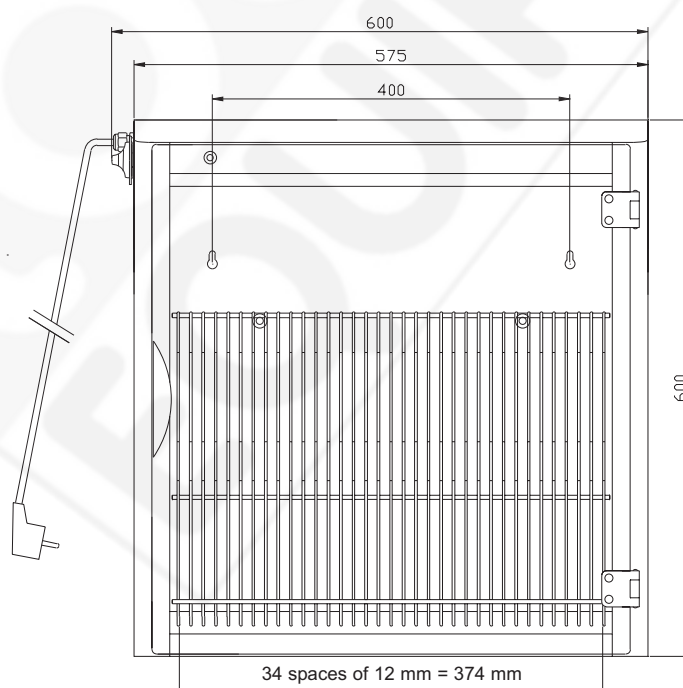
20-KNIFE CABINET ref. 806 420

- Principle: sterilisation of bacteria by U.V. radiation
- Food quality stainless steel construction.
- Radiused vertical edges.
- Sloped top and inside.
- See-through plexiglas door, 5 mm thick, radiused with magnetic fastening.
- Removable knife rack made of stainless steel wire, capacity: 20 knives.
- Knives held with blade upward, handles applied against end stop in lower part.
- Timer adjustable from 0 to 2 hours.
- 15 W germicidal tube reference 262 170.
- Safety: stop of tube on opening of door (timer stays on).

• Also available :

1-door sterilisation cabinet with rack, capacity: 20 knives + lock and key, ref. **816 420**.

- Nominal voltage	: 230V 1N~
- Frequency	: 50 Hz
- Input power	: 30 W
- Appliance classification	: I
- Protection index	: IP 23
- Standards	: NF EN 60335-1



This document is not binding. The specifications given are subject to change with a view to improvement.

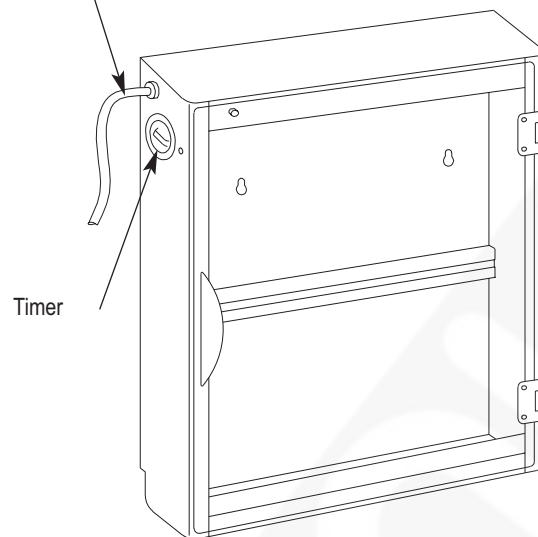
TOURNUS EQUIPEMENT-25 avenue Jean Moulin-B.P.59 F-71700
TOURNUS - Tel +33 (0)3 85 27 42 65 - Fax +33 (0)3 85 27 42 60



STERILISATION CABINETS

10 KNIVES WITH MAGNETIC STRIP

Power supply cable length 1.20 m



Timer

10-KNIFE CABINET ref. 806 430

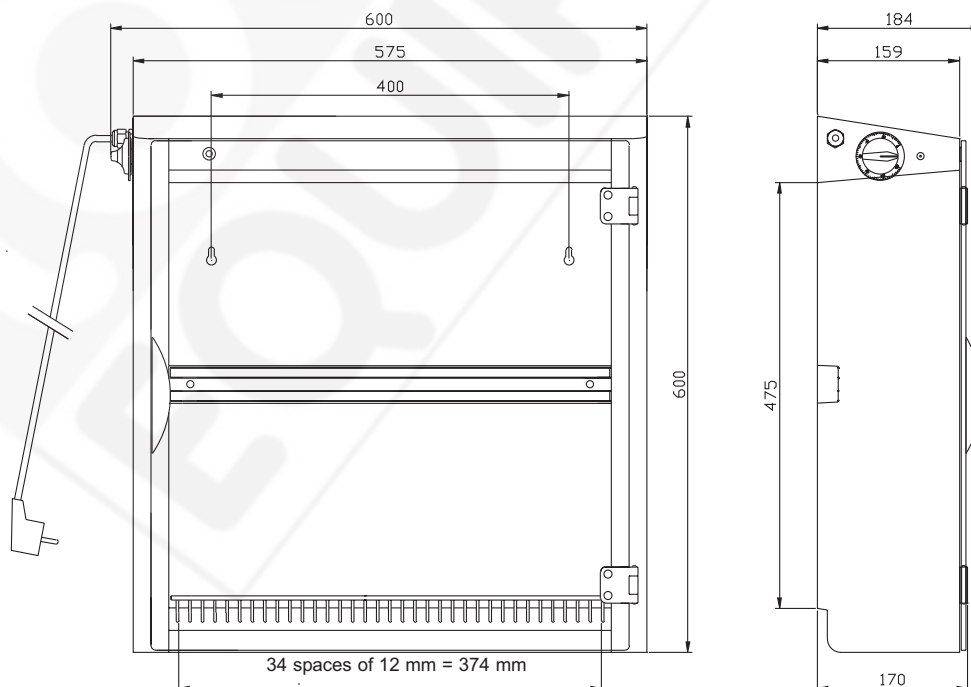
• Principle: sterilisation of bacteria by U.V. radiation

- Food quality stainless steel construction.
- Radiused vertical edges.
- Sloped top and inside.
- See-through plexiglas door, 5 mm thick, radiused with magnetic fastening.
- Magnetic strip to fix knives.
- Knives held with blade upward, handles applied against end stop in lower part.
- Timer adjustable from 0 to 2 hours.
- 15 W germicidal tube reference 262 170.
- Safety: stop of tube on opening of door (timer stays on).

• Also available :

1-door sterilisation cabinet with magnetic strip, capacity: 10 knives
+ lock and key, ref. **816 430**.

- Nominal voltage	: 230V 1N~
- Frequency	: 50 Hz
- Input power	: 30 W
- Appliance classification	: I
- Protection index	: IP 23
- Standards	: NF EN 60335-1



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STERILISATION CABINETS FOR 30 KNIVES WITH MAGNETIC STRIP

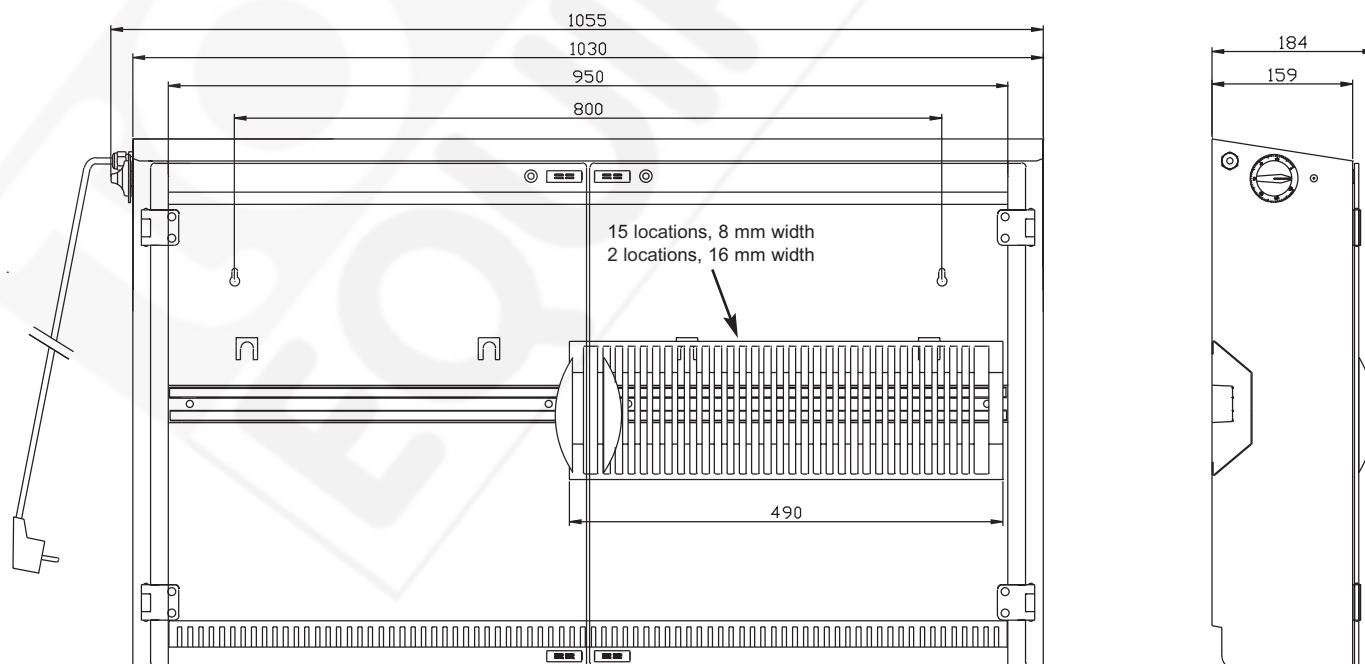
Power supply cable length 1.20 m

Timer

Removable
rack to increase
the capacity of
the cabinet

30-KNIFE CABINET ref. 806 431

- Principle: sterilisation of bacteria by U.V. radiation
- Safety: stop of tube on opening of door (timer stays on).
- Food quality stainless steel construction.
- Radiused vertical edges.
- Sloped top and inside.
- 2 see-through plexiglas doors, 5 mm thick, radiused with magnetic fastenings.
- Also available :
2-door sterilisation cabinet with magnetic strip + rack, lock and key, capacity: 30 knives, ref. **816 431**.
- Magnetic strip to fix knives, blades upward + removable stainless steel sheet metal rack to increase the capacity of the cabinet.
- Nominal voltage : **230V 1N~**
- Frequency : **50 Hz**
- Input power : **45 W**
- Appliance classification : **I**
- Protection index : **IP 23**
- Standards : **NF EN 60335-1**
- End stop in lower part to hold the knife handles.
- Capacity: 20 knives with magnetic strip.
- 30 knives with magnetic strip + stainless steel rack.
- Timer adjustable from 0 to 2 hours.
- 30 W germicidal tube reference 262171.



This document is not binding. The specifications given are subject to change with a view to improvement.

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MANUAL

FOR INSTALLATION AND USE

OPERATING PRINCIPLE

- The cabinets are fitted with a mercury vapour germicidal tube which emits ultraviolet radiation of a wavelength between 250 and 260 nanometres.
- This radiation has a sterilising photochemical action on germs, virus, bacteria, mould, etc...
- This sterilisation is directly urged by the UV radiation effect which modifies the chemical structure of the components of living cells preventing them from reproducing.

INSTALLATION

- Your disinfection cabinet has been subjected to workshop tests for correct operation.

Location.

The cabinet must be wall mounted by two screws. See the technical specifications table (below) to determine the drilling centre distance relating to your model.

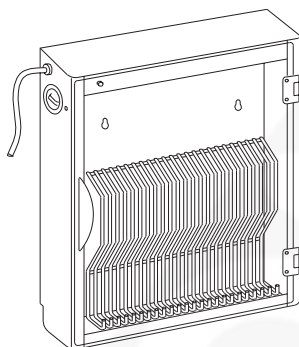
Electrical connection.

This appliance must be protected by a 30 mA differential circuit breaker and is connected by a plug via a 1.20 m electric cable supplied.

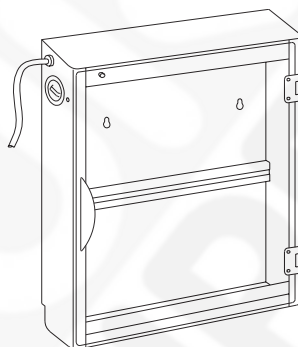
The appliance must be in all cases earthed.

TECHNICAL SPECIFICATIONS

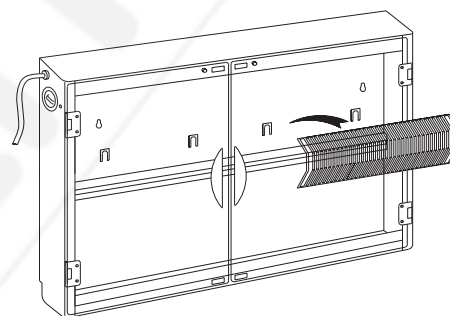
Model 806 420



Model 806 430



Model 806 431



Reference	Model	Dimensions	Construction	Drilling centre distance	Input power	Tube reference
806 420	20 knives with stainless steel wire basket	575 x 160 x 600 mm	brushed stainless steel	400 mm	30 W	262 170
816 420	20 knives with stainless steel wire basket + key	575 x 160 x 600 mm	brushed stainless steel	400 mm	30 W	262 170
806 430	10 knives with magnetic strip	575 x 160 x 600 mm	brushed stainless steel	400 mm	30 W	262 170
816 430	10 knives with magnetic strip + key	575 x 160 x 600 mm	brushed stainless steel	400 mm	30 W	262 170
806 431	30 knives with magnetic strip	1030 x 160 x 600 mm	brushed stainless steel	800 mm	45 W	262 172
816 431	30 knives with magnetic strip + key	1030 x 160 x 600 mm	brushed stainless steel	800 mm	45 W	262 172

For all the references opposite:

- Nominal voltage : **230V 1N~**
- Frequency : **50 Hz**
- Appliance classification : **I**
- Protection index : **IP 23**
- Standards : **NF EN 60335-1**



MANUAL FOR INSTALLATION AND USE

USE

MODELS WITH STAINLESS STEEL WIRE BASKET.

- Place the knives between the stainless steel wires with the knife edge to the outside of the cabinet and the handle against the bottom of the basket.

MODELS WITH MAGNETIC STRIP

- Place the knives upright on the magnetic strip.
then
- Close the door properly.
- Set the timer to the max. position (2 hours) to guarantee correct sterilisation of utensils.
- **If the door is opened during operation:**
- The appliance will automatically stop but the timer continues to run.
- **When the door is closed again:**
- The appliance automatically resumes the sterilisation for the time remaining on the timer.

SPARE PARTS

MODEL 806 420

5 mm transparent plexiglas door (no handle or hinges)	: 120 656
Stainless steel wire basket	: 229 123
Door handle	: 229 124
Door magnet	: 229 126
Push switch	: 229 128
Timer	: 229 130
Graduated timer knob	: 229 131
Power supply cord	: 262 109
15 W lamp	: 262 170
Hinge	: 229 125
OPTION lock	: 229 129

MODEL 806 430

Stainless steel end stop 540 mm long	: 120 625
5 mm transparent plexiglas door (no handle or hinges)	: 120 656
Door handle	: 229 124
Door magnet	: 229 126
Magnetic strip	: 229 127
Push switch	: 229 128
Timer	: 229 130
Graduated timer knob	: 229 131
Power supply cord	: 262 109
15 W lamp	: 262 170
Hinge	: 229 125
OPTION lock	: 229 129

MODEL 806 431

Stainless steel sheet metal rack	: 120 515
Stainless steel end stop 995 mm long	: 120 624
5 mm transparent plexiglas door (no handle or hinges)	: 120 657
Door handle	: 229 124
Door magnet	: 229 126
Magnetic strip	: 229 127
Push switch	: 229 128
Timer	: 229 130
Graduated timer knob	: 229 131
Power supply cord	: 262 109
30 W lamp	: 262 172
Hinge	: 229 125
OPTION lock	: 229 129

MAINTENANCE - CLEANING

- The appliance should be cleaned on a daily basis, using normal cleaning products which comply with hygiene rules. Abrasive products are not to be used. Do not use chlorinated products (bleach for example) and rinse well after cleaning. It is recommended that gloves are worn while cleaning.

ABNORMAL OPERATION

For any after-sales service problem, please quote:

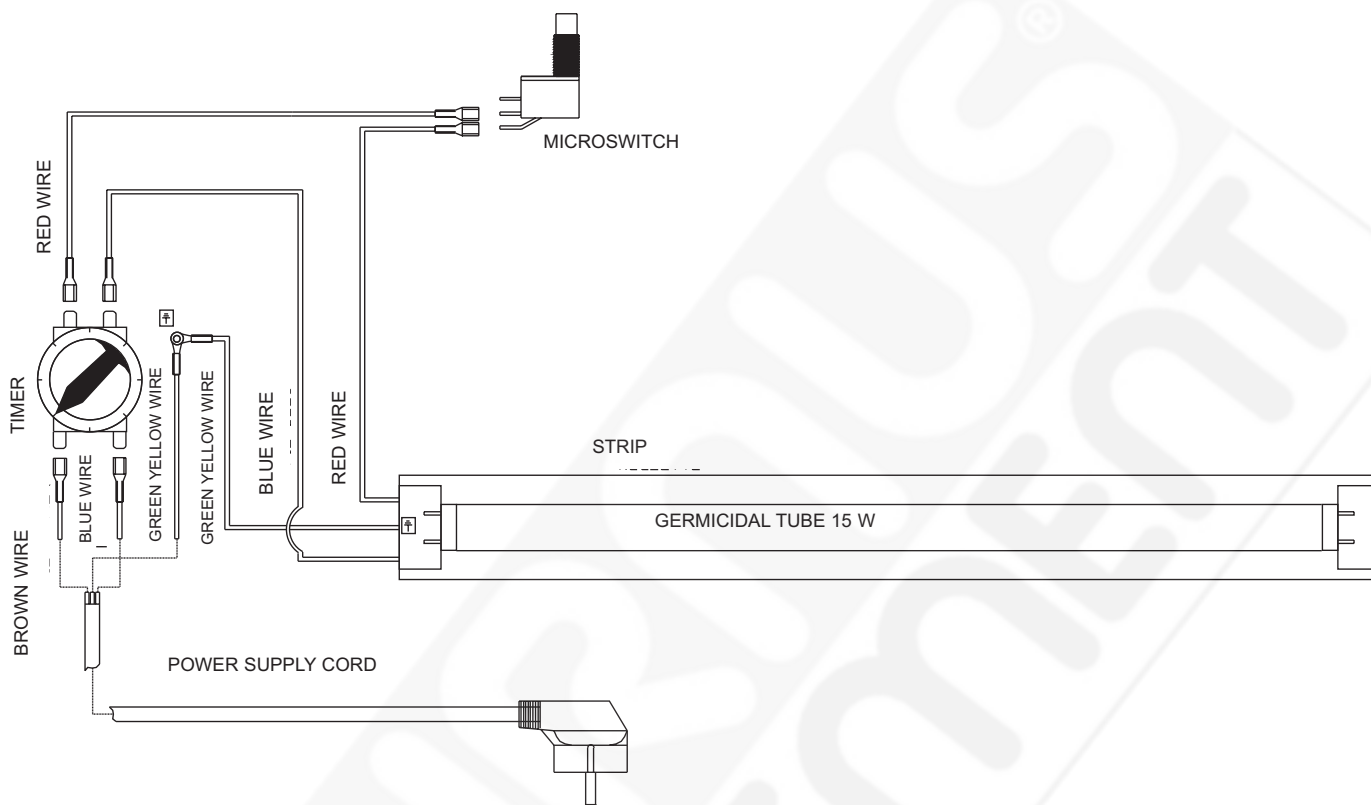
- The type of appliance.
 - The serial number.
- This information is shown on the data plate of the appliance.

Please also quote:

- The date of order.
- The date first used.

MANUAL FOR INSTALLATION AND USE

ELECTRICAL WIRING DIAGRAM: 1 door models (806 420 / 816 420, 806 430 / 816 430)



ELECTRICAL WIRING DIAGRAM: 2-door model (806 431 / 816 431)

