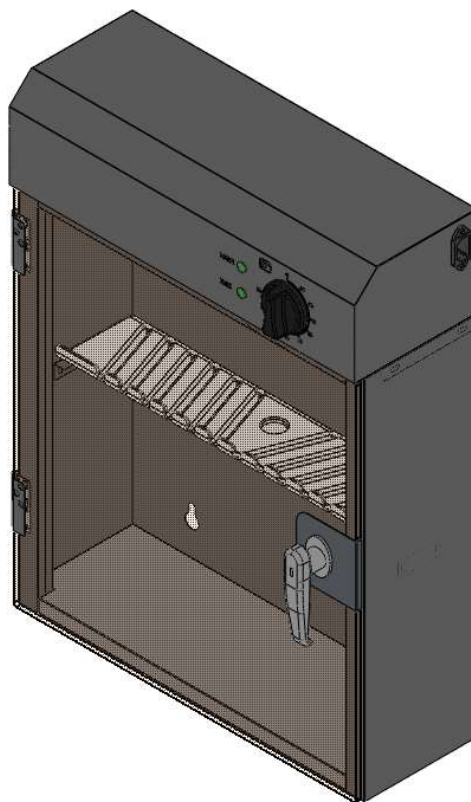




KNIFE STERILIZER

MEST13



Thank you for choosing our knife sterilizer. All information and guidelines contained in this manual have been compiled in compliance with applicable regulations, reflecting the current state of engineering development alongside our extensive knowledge and experience.

The actual scope of supply may deviate from the descriptions and specifications herein due to specific configurations, additional optional features, or modifications resulting from technological advancements. Should you have any queries, please contact the manufacturer.

To ensure optimal performance of this product and minimise unnecessary damage or injury, please read the operating instructions thoroughly before any operation of the device, particularly prior to switching it on.

The manufacturer shall not be held liable for any damage or negligence resulting from improper operation.

This manual should be stored directly on the device for easy access by the operator. The company reserves the right to make technical modifications to the product within the scope of improving performance characteristics and further development.



Warning

- ◆ Any modification, incorrect installation, adjustment, repair or maintenance may result in property damage or personal injury. Should adjustment or repair be required, contact the supplier and ensure it is carried out by trained professionals.
- ◆ For your safety, do not store or use flammable or explosive gases, liquids, or items near this product.
- ◆ This appliance should not be used by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ◆ Children should be supervised to ensure their safety.
- ◆ Please store the instruction manual carefully. Should the appliance be transferred to a third party, ensure the manual is provided alongside it. All users must strictly adhere to the information and safety guidelines contained within the manual.
- ◆ If the appliance is positioned adjacent to walls, partitions, kitchen units, decorative panels, etc., it is recommended that these surfaces be constructed from non-combustible materials. Alternatively, they should be covered with suitable non-combustible insulation material, and fire

regulations must be strictly observed.

- ◆ This appliance contains no user-serviceable components. To prevent product damage and personal injury, use only genuine replacement parts during servicing.

The appliance casing must be earthed to ensure safety. Thanks for your cooperation.

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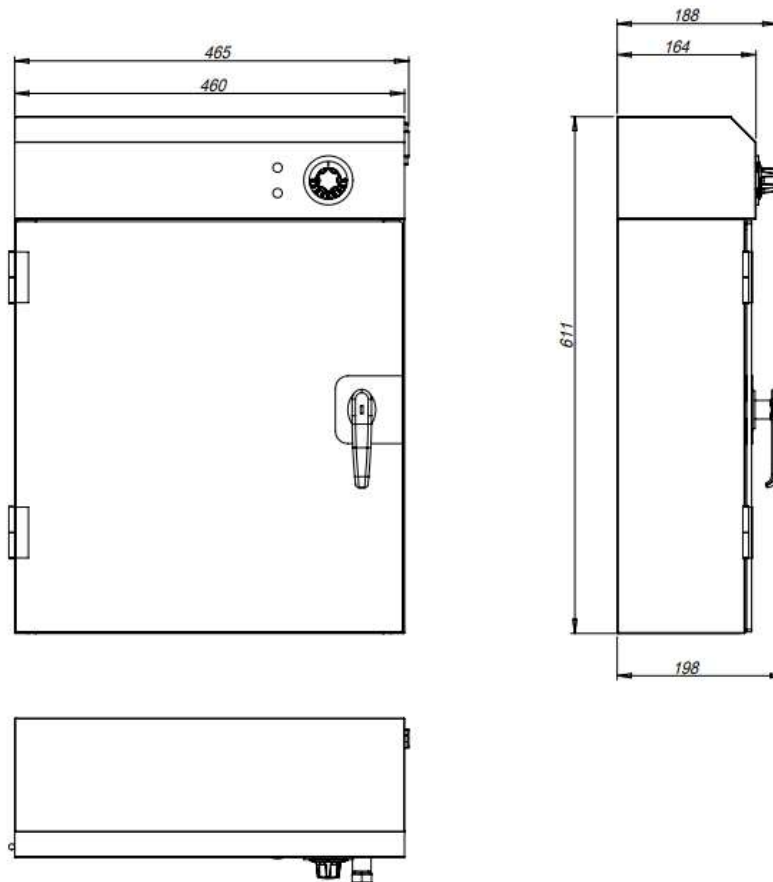
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1、 Product Features Overview

The knife sterilizer has been developed by our company, incorporating the strengths of similar products both domestically and internationally. It boasts a novel design, rational structure, user-friendly operation, robust durability, and straightforward maintenance. Constructed entirely from stainless steel, it is both aesthetically pleasing and long-lasting. Equipped with a high-quality UV (ultraviolet) sterilisation lamp, it features an automatic power cut-off upon door opening, ensuring safety and reliability.

2、 Schematic Diagram and Working Principle

2.1 Schematic Diagram



2.2 Structural Performance Characteristics

2.2.1 Entirely constructed from stainless steel with mirror-finished interior surfaces, combining aesthetic appeal with durability.

2.2.2 Equipped with a 10W UV sterilisation lamp, the ultraviolet rays it emits eliminate 99% of bacteria on the knife. Ultraviolet radiation possesses

both bacteriostatic and bactericidal properties.

2.3.3 The door panel is constructed from UV-resistant acrylic and incorporates a microswitch that cuts off power when opened, thereby preventing harmful ultraviolet radiation exposure to the human body.

3、Product Specifications

Capacity	Twelve chef's knives and one steel knife
Dimensions	460*610*165
Weight	Approximately 7kg (wall-mounted)
Voltage	220V~240V
Power	20W

4、Important notes

4.1 Transportation and Storage

During transportation, this appliance must be handled with care and

not inverted to prevent damage to the product casing and internal components. Packaged stoves should not be stored outdoors for extended periods and must be kept in a well-ventilated warehouse free from corrosive gases. Should temporary storage be necessary, measures to protect against rain must be implemented.

4.2 Installation and Precautions

This knife sterilizer is designed for wall mounting to prevent accidental falling of cutlery outside the cabinet. Secure the knife sterilizer to the wall using at least one set of 12-inch bolts. Employ bolts of corresponding size capable of withstanding a minimum load of 20 kilograms.

4.3 Special Notes:

4.3.1 Do not allow anyone unfamiliar with this knife sterilizer to operate the equipment.

4.3.2 Do not allow children to operate this equipment.

4.3.3 Under no circumstances must you modify, bend, cut, break, weld, or use non-standard accessories on this equipment. Unauthorised alterations to the knife sterilizer may cause personal injury. Such actions will void the warranty.

4.3.4 Do not operate the knife sterilizer after consuming alcohol, drugs, or medication.

4.3.5 The knife sterilizer must be earthed. In the event of an electrical

short circuit, earthing effectively reduces the risk of electric shock and rapidly interrupts the current. This knife sterilizer is equipped with a power cord featuring an earth-bound conductor. The plug must be inserted into a power socket fitted with an earth connection.

5、 Instructions for Use

5.1 Please connect to a power supply that matches the electrical data indicated on the electrical nameplate next to the knife disinfection cabinet.

Note 1: The knife sterilizer utilises UV-C light waves emitted by the UV lamp to eliminate exposed bacteria.

Note 2: All utensils and cutlery must be thoroughly cleaned and free of all residues before being placed inside the knife sterilizer.

Note 3: The unit will not activate with the door open. The door must be closed and latched securely; the ‘Door Closed’ indicator will illuminate upon proper closure before the timer commences. The door may be locked at any time to ensure utensil security.

5.3 When opening the door to place cutlery inside, take great care to position the cutlery on the rack to avoid damaging the UV lamp.

5.4 After closing the door and confirming the lamp is illuminated, rotate the timer to set the duration. Adjust to fifteen minutes. Upon completion of the sterilisation cycle, the timer will sound an audible alert. The door

may then be opened and the cutlery removed.

Note: The minimum recommended disinfection duration is three minutes.

For optimal sterilisation efficacy, please utilise the full fifteen-minute disinfection cycle.

6、 Routine inspection

6.1 Routine inspections must be conducted regularly.

6.2 Regular product checks can prevent serious accidents.

6.3 Cease operation immediately upon detecting electrical or mechanical faults.

6.4 Inspect the machine's condition before and after each daily use.

6.5 Is the machine tilted before use?

6.6 Is the control panel damaged before use?

6.7 Are there signs of ageing, cracks, or damage to the power cord before use?

6.8 During operation, are there unusual odours, foul smells, abnormal vibrations, or signs of electrical leakage?

6.9 Is the power output functioning normally during operation?

7、 Cleaning and Maintenance

7.1 Clean before use, ensure the power supply is disconnected.

7.2 Remove the knife from the sterilizer.

7.3 Lift and remove the plastic knife tray from the sterilizer.

7.4 Clean the knife tray using a neutral soap solution. The remaining parts of the sterilizer may be wiped with a slightly damp cloth. To ensure efficient penetration of UV rays, the equipment must be kept clean. If necessary, remove the door to facilitate cleaning.

Note: Avoid splashing water or soapy water onto the UV lamp tube, as this may reduce its light output and radiation, impairing its efficiency and potentially causing electrical faults (short circuits).

Equipment Maintenance Schedule:

Item	Maintenance	Every day	Six months
Body and control panel	Clean	○	
Timer	Check/replace		*
Microswitch	Check/replace		*
UV lamp	Check/replace		*
Indicator light	Check/replace		*

***: Indicates that it must be carried out by a qualified professional.**

8、 Fault Analysis and Troubleshooting

Fault Symptom	Cause
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UV lamp fails to illuminate	Confirm correct installation of UV lamp Confirm door is fully closed and locked Confirm power supply connection is correct Confirm power supply voltage is 220V-240V Confirm timer is in the “on” position
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When performing any repairs, please ensure that the power is turned off, the plug is unplugged, and the timer is in the end state.

Please keep this manual in a safe place for future reference.

