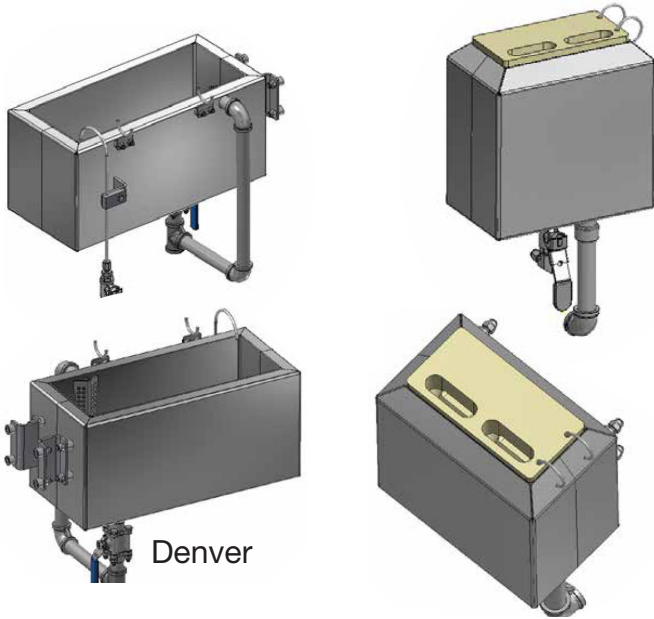
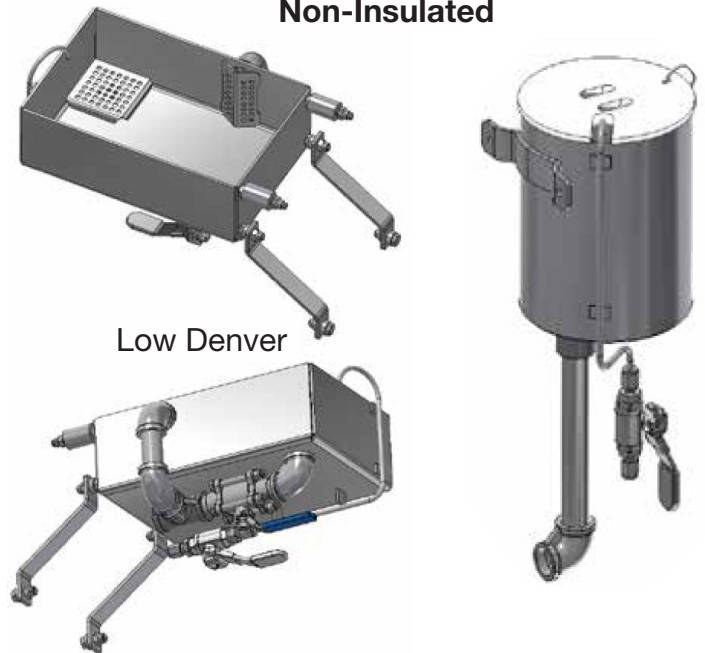


Insulated



Non-Insulated



STERILIZERS

Frontmatec knife & hook sterilizers are designed to clean, degrease, and sanitize knives with a hot water recirculation system. Both insulated & non-insulated sterilizers can be used to clean and degrease knives; however, only insulated sterilizers can maintain the temperatures necessary to sanitize knives.

For cleaning and degreasing of knives, a 140°F temperature water is normally used. Any sterilizer can support this temperature level.

To effectively sanitize knives, 180°F temperature water is normally used. To achieve & maintain 180°F water temperatures, insulated sterilizers are necessary.

Value of Frontmatec Sterilizers

- Easily clean and sanitize knives & hooks
- Sterilizers help maintain water temperatures for cleaning and sanitizing
- The standard design of our equipment means less spare parts on hand are needed
- The sterilizers are constructed for long life

CONTACT

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