

PRODUCT RANGE SPECIFICATION

M48960(06) – Wall-Mounted Stainless Steel Knife Steriliser, 6 Knives

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Product range	M48960(06){PSS}	Published catalogue data	14 Sep 2026

01 Product description and specification

Product description	Wall-mounted Grade 304 stainless steel knife steriliser with a six-knife capacity for food processing wash areas. Constructed from Grade 304 (18/10) stainless steel, the unit offers long-lasting resistance to corrosion, wear, and impact. It accommodates up to 6 knives and is designed for wall-mounted installation, making it suited to environments where floor space is limited. The steriliser incorporates a removable perforated tray and drop-on lid with handles, allowing for simple loading and effective cleaning. It includes a thermostatically controlled 3 kW / 220 V heating element, enabling consistent water temperatures within the adjustable range of 50°C to 110°C. A continuous draw-off system allows water to flow in at the base and overflow out the top through a dedicated outlet. A lever-operated ball valve enables adjustment of incoming water flow. The overflow outlet can be connected directly to a drainage system. All electrical and heating components are serviceable, ensuring ease of maintenance and long service life. The unit must be switched off if the incoming water is manually shut off, to prevent dry heating and damage to the element.
Short Form Specification	SPECIFICATION USE Use this description when specifying this product range. Basterfield M48960(06). Wall-Mounted Stainless Steel Knife Steriliser, 6 Knives. Constructed from Grade 304 (18/10) stainless steel, the unit offers long-lasting resistance to corrosion, wear, and impact. It includes a thermostatically controlled 3 kW / 220 V heating element, enabling consistent water temperatures within the adjustable range of 50°C to 110°C.

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
M48960(06)	KNIFE STERILIZER WALL MOUNTED SS304 185 X 148 X 579MM 6 KNIFE	Standard configuration

03 Application information

Intended applications	Knife Sterilisation
Industries	Food & Beverage Processing, Meat & Poultry Processing

04 Supply and support

Typical lead time	10–15 working days
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Warranty	12 months
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Product drawings and images



PRODUCT IMAGE

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.