

AUM 012S - sensor-controlled stainless steel washbasin with knife sanitation container



AUM 012S is a sensor-controlled stainless steel washbasin with knife sanitation container intended for assembling in slaughter lines or onto a wall with limited space. The washbasin and the sanitation container integrate a water-resistant unit (electricity protection IP 55) that can be cleaned by using water nozzles. The washbasin is equipped with sensor-controlled outlet arm. Water turns on automatically when the user's hands are placed within the sensor's range and turns off when they have been removed. Water stops running with a certain time delay after the hands have been removed from the scanning zone. Part of the washbasin is a knife sanitation container with electric heating for 4 knives. The water temperature in the container is 83°C and is kept up by an electronic thermostat with a digital display. The sanitation container is equipped with inlet and outlet valves and over-flow to ensure a maximum height of the water level. The washbasin is equipped with a mechanism against excess pressure of hot and cold water. Siphon is accessible without the necessity of the bottom casing removal. The washbasin can be operated without the siphon as well ? if connected to the HT d = 40 instead. Top plastic covering part with a knife grid is placed on the washbasin freely to ensure easy maintenance. The AUM 012S stainless steel washbasin, in its construction and finish, meets EU standards and is mainly intended for food processing industry. It may be utilized in any other operations, where increased hygienic standards along with maximal water savings are required. AUM 012.S is manufactured from the stainless steel AISI 304. Other materials (e.g. AISI 316) possible on order. For cleaning we recommend WÜRTH detergents ? material preservation (no. 0893 121 K) and material cleaning (no. 893 121 1).

Rating: Not Rated Yet

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Manufacturer: [AZP Brno](#)

Description AUM 012S is a sensor-controlled stainless steel washbasin with knife sanitation container intended for assembling in slaughter lines or onto a wall with limited space. The washbasin and the sanitation container integrate a water-resistant unit (electricity protection IP 55) that can be cleaned by using water nozzles. The washbasin is equipped with sensor-controlled outlet arm. Water turns on automatically when the user's hands are placed within the sensor's range and turns off when they have been removed. Water stops running with a certain time delay after the hands have been removed from the scanning zone. Part of the washbasin is a knife sanitation container with electric heating for 4 knives. The water temperature in the container is 83°C and is kept up by an electronic thermostat with a digital display. The sanitation container is equipped with inlet and outlet valves and over-flow to ensure a maximum height of the water level. The washbasin is equipped with a mechanism against excess pressure of hot and cold water. Siphon is accessible without the necessity of the bottom casing removal. The washbasin can be operated without the siphon as well ? if connected to the HT d = 40 instead. Top plastic covering part with a knife grid is placed on the washbasin freely to ensure easy maintenance. The AUM 012S stainless steel washbasin, in its construction and finish, meets EU standards and is mainly intended for food processing industry. It may be utilized in any other operations, where increased hygienic standards along with maximal water savings are required. AUM 012.S is manufactured from the stainless steel AISI 304. Other materials (e.g. AISI 316) possible on order. For cleaning we recommend WÜRTH detergents ? material preservation (no. 0893 121 K) and material cleaning (no. 893 121 1).

Complete delivery

1. sink with sanitation box and sheathing
2. plastic covering part with a knife grid
3. connecting hose and a corner valves
4. fittings

Requirements for setting up the construction

- 1. Set up water inlet as per picture
- 2. Set up outlet for plastic pipe d = 40 mm or 44 mm
- 3. Set up cable CYKY 3Cx1,5 ? 2,5 or CYKY 5C x 1,5 ? 2,5 (for AUM 012S.E). The cable has to be connected through the main switch according to the ambient surrounding.

Download information about the product

- [AUM 012S.1 data for projectants - \(62 kB \)](#)
- [AUM 012S.2 data for projectants - \(62 kB \)](#)
- [AUM 012S.E data for projectants - \(62 kB \)](#)
- [AUM 012S.TV data for projectants - \(62 kB \)](#)

Basic technical information	Radius of sensor	self-adjusting
	Water inlet	G 1/2?
	Outlet	d = 40 mm
	Inner dimension of the washbasin	240 x 300 x 100 mm
	Electricity protection	IP 55
	Adjustable time of water flow	0 ? 4 sec. (adjusted to 1 sec.)
	Working temperature of sanitary liquid	83°C
	Container size	3,5 l
	AUM 012S.1, .2, .TV	
	Water pressure	0,2 ? 0,6 MPa
	Power supply	2 x 230 V, 50 Hz
	Power requirement	3 500 W
	Weight	18 kg
	AUM 012S.E	
	Recommended pressure	0,3 MPa (without variances and air bubbles)

Figures

