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## **Multifunctional sterilizer MULTISTERIL (New)**

New,

Made in Italy,

Multisteril is a revolutionary device that automatically performs all the main phases of preparation for the sterilisation cycle, such as disinfection, cleaning, rinsing, drying, without human intervention,

Advantages of the device:

Risk factor - The manipulation of instruments or potentially infectious materials is a very important factor and must be strictly controlled, both for the protection of the operators and for those legally responsible for the operation. Multisteril eliminates any risk,

Management protocol - Sterilisation is only ensured if there is a correct procedure for preparing the material. Multisteril correctly performs all cycles,

Space - this is another important issue. In reality, sterilisation rooms are often small; so rationalisation of space is very valuable. The Multisteril does everything in a space of 40 cm,

Total cost - cost is an important factor that must be kept under control. With the Multisteril, each cycle costs about €2.

Standard equipment:

Multisteril CD Disinfectant concentrate, does not shear proteins - 1 pc (DM401ALP),

Mesh rectangular basket (SVMA069),

Round tip basket (SVMA072),

Optional equipment (at extra charge):

Multisteril CD Disinfectant concentrate, does not shear proteins - 6 pcs (DM401ALP),

Support for 2 surgical trays (VM801ZVM),

Technical data:

Dimensions:

Multisteril:

Width: 415 mm,

Length: 450 mm,

Height: 415 mm,

Height with open lid 750 mm,

Depth with open lid: 530 mm,

Container:

Width: 332 mm,

Height: 120 mm,

Depth: 227 mm,

Weight: 20 kg,

Power supply: 220V~ - 50/60 Hz,

Power consumption: 1 kW,

Holds a valid technical passport,

Warranty: 12 months,

Financing available (Poland only): Instalments, Leasing, Loan,

If you have any questions, please do not hesitate to contact us!

In case you don't find the product you are interested in, please get in touch with us and we will do our best to find the perfect solution for YOU.

WE SPEAK ENGLISH

HABLAMOS ESPANOL

WIR SPRECHEN DEUTSCH

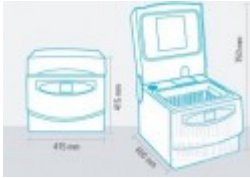
ON PARLE FRANCAIS

WIJ SPREKEN NEDERLANDS

МЫ ГОВОРИМ ПО РУССКИ

МИ РОЗМОВЛЯЄМО УКРАЇНСЬКОЮ

WE SHIP WORLDWIDE



3 TECHNICAL DATA	
<b>GENERAL</b>	
Working temperature	+4°C - +270°C
Max. ambient humidity	90%
Humidity tolerance	20% r.H. p. 20°C
Control height	750 mm
Internal depth	400 mm
Weight (empty oven)	22 kg
<b>CONNECTIONS</b>	
Power voltage	220 V a.c. ±10% single phase
Max. allowed power	0.5 kW
Frequency	50/60 Hz
Power cord	2 x 1.5 mm <sup>2</sup>
Phase	0 V, 0 V, 230 V
<b>CONNECTIONS</b>	
IP of oven door	4
Frequency	50/60 Hz
<b>CONNECTIONS SUPPLY</b>	
Water pressure	1.5 - 2 bar
Max. temperature	+50°C
Water flow tolerance	20 l/h weight flow
Max. volume	20 l/h weight flow
Water flow volume	20 l/h
<b>OPTIONAL EQUIPMENT</b>	
Model	1.5 x 2.5 (3.0) (4.0)
	Additional package Available control
Autostat system with full control	1% -> -1%
	2% -> -2%
	3% -> -3%
	5% -> -5%
	8% -> -8%
Model	0.5/1.0/2.0
Temp. 200	0.5/1.0/2.0
Temperature 200	0.5/1.0/2.0/3.0/4.0/5.0