

[Manuals.plus](#) /

› [Royal Catering](#) /

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Royal Catering UV Knife Sterilizer RC-KSSS201 Instruction Manual

Model: RC-KSSS201

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Royal Catering RC-KSSS201 UV Knife Sterilizer. Please read this manual thoroughly before use and retain it for future reference.

The Royal Catering RC-KSSS201 UV Knife Sterilizer is designed to enhance hygiene standards in professional kitchens. Utilizing UV light, it effectively reduces bacteria on knife surfaces by up to 99%, offering a chemical-free and environmentally friendly sterilization method. This unit can accommodate up to 14 knives and features a durable stainless steel casing with an acrylic glass door for safe operation.





Figure 1: Front view of the Royal Catering RC-KSSS201 UV Knife Sterilizer. The sterilizer features a stainless steel body and a transparent acrylic glass door, with indicator lights at the top.

2. SAFETY INSTRUCTIONS

Important: Always observe the following safety precautions to prevent injury or damage to the device.

- Read all instructions before operating the appliance.
- Do not look directly at the UV light. UV radiation can be harmful to eyes and skin. The acrylic glass door is UV-impermeable for safe viewing.
- Ensure the appliance is connected to a properly grounded 230V power outlet.
- Do not immerse the appliance in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Always unplug the appliance before cleaning or maintenance.
- Use only as intended for sterilizing knives.

3. SETUP

1. **Unpacking:** Carefully remove the sterilizer from its packaging. Inspect for any signs of damage during transit.
2. **Placement:** Choose a stable, level surface for the sterilizer. Ensure adequate ventilation around the unit. The unit can also be wall-mounted using appropriate fasteners (not included) through the pre-drilled holes on the back.
3. **Power Connection:** Connect the power cord to a standard 230V electrical outlet.
4. **Initial Cleaning:** Before first use, wipe the interior and exterior surfaces with a damp cloth. Ensure the unit is dry before plugging it in.



Figure 2: Dimensions of the RC-KSSS201 UV Knife Sterilizer. The unit measures approximately 57 cm in height, 35 cm in width, and 12 cm in depth.

4. OPERATING INSTRUCTIONS

1. **Loading Knives:** Open the acrylic glass door. Carefully place up to 14 clean knives into the designated slots within the sterilizer. Ensure knives are clean and dry before placing them inside for sterilization.



Figure 3: The sterilizer with its acrylic glass door open, revealing the interior and knife slots. The interior is made of stainless steel.



Figure 4: Close-up view of knives properly loaded into the sterilizer's internal rack, ready for the sterilization cycle.

2. **Closing the Door:** Close the acrylic glass door securely. The unit will not operate if the door is not properly closed.
3. **Setting the Timer:** Locate the timer dial on the side of the unit. Rotate the dial clockwise to set the desired sterilization time, up to a maximum of 60 minutes. The UV lamp will activate once the timer is set.



Figure 5: The timer dial located on the side of the sterilizer, allowing users to set sterilization cycles up to 60 minutes.

4. **Sterilization Cycle:** The UV light will illuminate, indicating that the sterilization process is active. The green indicator light on the front panel will also be on.



Figure 6: The sterilizer in operation, with the internal UV light glowing blue, indicating an active sterilization cycle. Knives are visible inside.

5. **Cycle Completion:** Once the set time has elapsed, the UV light will automatically turn off, and the timer will return to zero. The red indicator light may illuminate to signal completion or a standby state.
6. **Removing Knives:** Open the door and carefully remove the sterilized knives.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and optimal performance of your sterilizer.

- **Disconnect Power:** Always unplug the appliance from the power outlet before cleaning.
- **Exterior Cleaning:** Wipe the exterior stainless steel surfaces with a soft, damp cloth. For stubborn stains, use a mild, non-abrasive cleaner.
- **Interior Cleaning:** Clean the interior surfaces and knife rack with a damp cloth. Ensure all surfaces are dry before re-connecting power.
- **Acrylic Glass Door:** Clean the acrylic glass door with a soft cloth and a non-abrasive cleaner specifically designed for acrylic to avoid scratching.
- **UV Lamp Replacement:** The UV lamp has a limited lifespan. If the lamp fails to illuminate, it may need replacement. Contact customer support for replacement instructions and parts.
- Do not use harsh chemicals, abrasive cleaners, or scouring pads, as these can damage the surfaces.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not turn on.	No power supply. Door not closed properly. Timer not set.	Check power connection and outlet. Ensure the door is securely latched. Rotate the timer dial to the desired duration.
UV light does not illuminate.	UV lamp faulty. Door not closed. Timer not set.	Contact customer support for lamp replacement. Close the door securely. Set the timer.
Knives fall out of holder.	Improper placement. Holder design.	Ensure knives are seated firmly in the slots. If issues persist, consider placing knives with handles up for better stability.

If the problem persists after attempting these solutions, please contact Royal Catering customer support.

7. SPECIFICATIONS

Feature	Detail
Model	RC-KSSS201
Power	8 W
Voltage	230 V
Housing Material	Stainless Steel
Door Material	Acrylic Glass
Timer	Up to 60 minutes
Knife Capacity	14 knives

Feature	Detail
Dimensions (L x W x H)	12 x 35 x 57 cm

8. WARRANTY AND SUPPORT

Warranty: This product is subject to the standard return policy, which typically allows for returns or replacements within 30 days of purchase. Please refer to your purchase documentation for specific warranty terms and conditions.

Customer Support: For technical assistance, parts, or warranty claims, please contact the seller, [expondo GmbH](#), or visit the Royal Catering website for further support information.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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