

POWERFUL STEAM CLEANING SOLUTION



FEATURES

- Stainless steel construction
- In operation refillable water tank
- Continuous fill hose connection
- Stainless steel boilers and water tank
- Adjustable dry steam volume
- Adjustable moisture content from 5-15%
- Four chemical-injection settings
- Simultaneous vacuum option available
- Multiple cleaning tools

The Highly Versatile and Powerful GVC-9000

For smaller scale applications, the GVC-9000 is an excellent tool for food and beverage production facilities. The machine makes cleaning and sanitizing production and packaging equipment easier, all thanks to its powerful dry steam. Our system delivers high pressure up to 10,52 BAR and heat up to 143°C to break down soils like fats, sugars, heavy buildup, and allergens on contact helping you to consistently deliver the results you need as part of your plant SSOPs. It also helps to reduce yeast, mold, pathogenic bacteria, and other dangerous or spoilage microorganisms to an acceptable level. Plus, dry steam cleaning provides the benefit of targeted cleaning in dry environments, water sensitive equipment, hard to reach areas, and other challenging applications where traditional dry cleaning methods simply can't produce the results you need.

GVC-9000	
Input Power	23 amps, 230V, 50/60 Hz AC Optional: 380V, 480V.
Power Supply Cord	10 m
Max. Output Steam Pressure	10,5 BAR
Boiler	4,5 L
Output Steam Volume	14 kg/hr
Water Tank	20 L
Chemical Tanks	5 L
Dimensions	88 cm L x 60 cm W x 110 cm H
Weight	63 kg

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