

# Extreme Clean from Applied Cleansing Solutions With the Cosmos Wet & Dry Vapour Steam

The **Cosmos** is the ultimate heavy-duty and powerful industrial commercial cleaning solution that uses dry vapour steam and state-of-the-art equipment to give your biggest and toughest cleaning challenges a extreme clean. Not just meeting – but exceeding – all HACCP and food regulatory requirements, the Cosmos' unique equipment is proven to give you the highest levels of sanitation and hygiene possible. Delivering 700 litres of steam per minute, factory plant and equipment, such as conveyor belts and food machinery, will be quickly, easily and reliably cleaned and sanitized.



## How does it work?

Specialised cleaning tools help dry vapour steam molecules penetrate even the smallest pores, **killing bacteria** and **forcing dirt and debris to the surface** - without any chemicals! When an extra cleaning boost is needed, a small amount of food-safe detergent is injected to **suspend the dirt**. Dirt and debris are vacuumed away, leaving **slip-free. instantly dry. sanitised surfaces.**

## What are the benefits?

- ✓ **Sanitise** Without using harsh chemicals
- ✓ **Exceed** HACCP and all food hygiene requirements
- ✓ **Reduce** cleaning time with instant-dry surfaces
- ✓ **Extend** the life of your appliances and equipment
- ✓ **Eliminate** detergent build-up for slip-free floors
- ✓ **Save** money on water and chemicals
- ✓ **Increase** the efficiency of your staff
- ✓ **Be** environmentally friendly

## Product Benefits in the Food Sector:

- Cleaning and Disinfection of conveyor belts
- Reduction of down time and increase in production time
- Consistent results are achieved by automation of manual tasks
- Substantial benefits when sanitising in between product and recipe change-overs (Allergen Cleaning)
- No moving parts, no risk of contamination of product
- Very low water usage & reduced reliance on chemicals for cleaning and disinfection
- Well suited for dry environments (bakeries) and hygiene areas
- Leaves conveyor belt dry, clean and sanitised
- Deep clean in-situ, faster sanitation times
- Decontaminates belts e.g. E-coli, Salmonella, & Listeria
- Improved Hygiene standards & HACCP
- Substantial environmental benefits

## Benefits in the Industrial Sector:

- Best cleaning results with minimal downtime
- Less expensive than many other cleaning methods
- Deep cleaning technology is environmentally friendly
- Innovative technology adaptable to the needs of the customer
- Low water consumption with no toxic or hazardous additives helps to significantly reduce waste management costs
- Quick drying times and therefore availability of the cleaned equipment and parts
- Saturated steam is not conductive. No danger of short circuiting when used on electronic components
- Corrosion inhibitors can be simultaneously used with dry steam, avoiding rusting during cleaning
- Consistent cleaning results in the entire factory

Technical Specifications	
Maximum Pressure	10 Bar / 145 PSI
Maximum Temperature	180°C / 356°F
Max. Steam Output (Dry)	860gr./min. 51.6lt./hour
Max. Steam Output (Wet)	1020gr./min. 61.2lt./hour
Water Tank Volume	40lt. Stainless Steel Internal
Electric Heating Power	40,000Watt
Boiler Volume	18lt.
Heating up time	5 Minutes
Voltage	415V – 50Hz
Boiler Material	Stainless Steel AISI 304
Dimensions (mm)	1040 x 700 x 1100
Net Weight	106kg
Dry Steam Regulation	Manual – 0 – 860gr./min.
Wet Steam Regulation	4 Levels approx. 40/80/120/160 gr/m
Detergent Function	4 Levels approx. 40/80/120/160 gr/m
Detergent Tank Volume	2 x 5lt. PET Canister
Vacuum	YES
Vacuum Power	1200 Watt
Vacuum Container Volume	20lt.
Length Power Cable	10 Metres
Continuous Feeding Inlet	YES – ¾" BSP QR



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