## Extreme Clean From Applied Cleansing Solutions With the Revolution Dry Vapour Steam

The Revolution is a durable, robust and powerful cleaning solution that uses dry vapour steam and state-of-the-art equipment to give your biggest and toughest cleaning challenges an extreme clean. Not just meeting - but exceeding - all HACCP and food regulatory requirements, the Revolution's unique equipment is proven to give you the highest levels of sanitation and hygiene possible. Floors, kitchen equipment, ovens, grouting, walls, ceilings, showers, glass, mattresses and windows will be quickly, easily and reliably cleaned and disinfected.



8 Bar / 116 PSI

4 Metres

## **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?

- ✓ 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

Maximum Temperature	170.5°C / 339°F
Steam Output (Water)	56gr./min.
	3.36lt./hour
Water Tank Volume	5lt. Internal
Electric Heating Power	2200Watt
Boiler Volume	2.9lt.
Heating up time	9 Minutes
Total Power	2250W – 10A
Voltage	240V – 50Hz
Boiler Material	Stainless Steel AISI 304
Dimensions (mm)	790 x 400 x 1050
Net Weight	36kg
Dry Steam Regulation	Manual – 0 to maximum
Detergent Function	YES
Detergent Tank Volume	5lt. Internal
Vacuum	YES
Vacuum Power	1200 Watt
Vacuum Container Volume	15lt.

**Technical Specifications** 

**Maximum Pressure** 

Length Power Cable

## Who does the Revolution suit?

The Revolution is suitable for schools, small hotels and restaurants, fast food outlets, butchers, bakeries and nursing homes – in fact anywhere requiring efficient cleaning and sanitising.

