

Extreme Clean From Applied Cleansing Solutions With the Supervap Wet & Dry Vapour Steam

The **Supervap** is a **heavy-duty and powerful industrial commercial cleaning solution** that offers dry vapour steam and wet steam to give your biggest and toughest cleaning challenges an extreme clean. Not just meeting - but exceeding - all HACCP and food regulatory requirements, The Supervap is proven to give you the highest levels of sanitation and hygiene possible. Delivering **320 litres of steam per minute, factory plant and equipment, such as conveyor belts and food machinery**, will be quickly, easily and reliably cleaned and sanitised.

How does it work?

Specialised cleaning tools help dry vapour steam penetrate even the smallest pores, **degreasing, 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 can be 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)	220gr./min. 13.2lt./hour
Max. Steam Output (Wet)	300gr./min. 18lt./hour
Water Tank Volume	20lt. Stainless Steel Internal
Electric Heating Power	10,000Watt
Boiler Volume	4.5lt.
Heating up time	5 Minutes
Voltage	415V – 50Hz
Boiler Material	Stainless Steel AISI 304
Dimensions (mm)	880 x 600 x 1100
Net Weight	63kg
Dry Steam Regulation	Manual – 0 – 22gr./min.
Wet Steam Regulation	4 Levels approx. 20/40/60/80 gr/m
Detergent Function	4 Levels approx. 20/40/60/80 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

