

STEAM

enICEco



STEAM 3 - STEAM 10 - STEAM 20



PROFESSIONAL  
SOLUTIONS

TECHNOLOGIES FOR CLEANING OF EVERY SURFACE

Steam with a temperature of up to 180°C will kill bacteria's and disinfect. It is a cleaning and disinfection at the same time. Even in difficult to reach areas.



The application of saturated steam makes it possible to clean many different surfaces in the industrial and commercial sector. Industries that requires an effective cleaning and sanitizing. All at low operational cost with a focus on environmental friendly solutions

Some of the industries that benefit from steam cleaning:

- FOOD INDUSTRY
- MEAT PROCESSING
- MILK DAIRY
- FRUIT AND VEGETABLES
- BREAD AND PASTA
- SPORTSHALLS/SWIMMING POOLS
- MEDICAL AND COSMETIC INDUSTRIES
- GENERAL INDUSTRIAL MAINTENANCE



Our STEAM range has been designed to provide equipment with high reliability, robustness and performance.

They have also been designed to carry out long hours of daily work for hours on end, without interruptions.

Professional users know that regular maintenance is a must to avoid downtime, which is why STEAM steam cleaning machines offer easy access to parts and provide affordable service and maintenance.



But industrial steam cleaning equipment offer many more advantages than that.

- Reduced water and chemical consumption
- Can remove deposits that water or chemicals alone can not touch
- An almost “dry” cleaning process
- Approved and safe method in food and medical industries.
- Low operational cost and easy to use





Model	Steam 3	Steam 10	Steam 20
<b>Working pressure (bar)</b>	6,5	10	10
<b>Boiler power (kW)</b>	3,3	10	20
<b>Boiler capacity (litres)</b>	3,6	6,6	16
<b>Steam production (g / min)</b>	140	260	460
<b>Water tank capacity (litres)</b>	5	11	25
<b>Detergent tank capacity (litres)</b>	1	11	5
<b>Temperatur in boiler (° C)</b>	170	185	185
<b>Power connection</b>	230V-50Hz 1 ph	400V-50 Hz 3 ph	400V-50 Hz 3 ph
<b>Amp</b>	14	15	27
<b>Regulation of temperature</b>	No	Si	Si
<b>Water outlet regulation</b>	No	No	No
<b>Start-up time (min)</b>	7	7	8
<b>Weight (Kg)</b>	40	95	115
<b>Dimensions (LxWxH)</b>	61 x 33 x 96	102 x 55 x 97	102 x 55 x 97

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