

# PROFESSIONAL LINE

## Steam generators

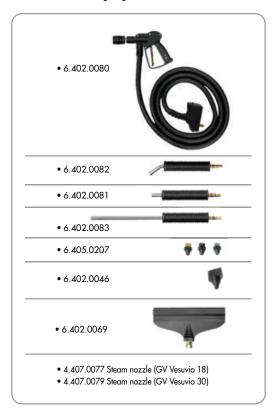
### **IVP Vesuvio**



• Built-in AISI 304 stainless steel • Pivoting wheels with brakes, suitable for use in food processing areas • The boiler can be refilled from the tank provided (continuous duty) • Temperature regulator • Discharge valve • Pressure gauge • Device for using chemicals and detergents mixed with steam • Heating and activation time required: 6 min. • Control with low tension controls • Control panel: ON-OFF main switch, indicator lamp, thermoregulator, water and warning light (with buzzer), boiler activating key, gun activating key • Satured steam at 10 bar at a temperature of 180°C

IVP 18 Vesuvio	IVP 30 Vesuvio
8.452.0002	8.452.0001
18 Kw/400 V-Ph3	30 Kw/400 V-Ph3
10 bar	10 bar
22,5 Kg/h	37,5 Kg/h
180° C	180° C
25 l.	25 l.
5 l.	5 l.
	8.452.0002 18 Kw/400 V-Ph3 10 bar 22,5 Kg/h 180° C 25 I.

#### **Standard equipment:**



#### **Optional:**

- 6.402.0087 Steam gun with hose (6 m)
- 6.402.0085 Steam gun with hose (10 m)
- 6.402.0093 Steam gun with hose (15 m)
- 6.402.0090 Steam gun with hose (20 m)
- 6.402.0092 Straight lance mm 750 without nozzle
- 6.405.0197 Coupling for tanks Ø 40
- 6.402.0094 Extension 650 mm
- 6.402.0097 Lance with flat nozzle
- 6.402.0098 Brass bristles brush Ø 80
- 6.402.0112 Lance for barrel



Watch the video on youtube: www.youtube.com/fasavideo