



ELECTRIC STEAM GENERATOR VAPORONE ST



Electric hot steam generator for disinfecting tanks, barrels and many other devices used in food production.

Device features:

- Continuous steam flow at a constant temperature,
- Ready to work within a few minutes
- Direct connection to the water supply network





- PLC control
- 304 stainless steel construction
- Wheels + brake
- 316L stainless steel electric heating elements
- Steam heating power: 5 kW, 10 kW, 15 kW, 20 kW.
- Steam flow: 8 kg/h, 16 kg/h, 24 kg/h, 32 kg/h.
- 400 V.

DATI TECNICI TECHNICAL DATA				
vaporONE	8.05 ST	16.10 ST	24.15 ST	32.20 ST
Riscaldamento vapore Steam heating	5,0 kW	10,0 kW	15,0 kW	20,0 kW
Motore-pompa Motor-pump	-	-	-	-
Alimentazione Power supply	230 V / ~1 / 60 Hz		-	
	230-400-415-440-480 V / ~3 / 50-60 Hz			
Presa corrente Socket	16 A (~3)	16 A (400÷480/~3)	32 A (400÷480)	32 A (400÷480)
	32 A (~1)	32 A (230/~3) 63 A (230/~1)	63 A (230)	63 A (230)
Portata (media) Flow rate (average)	8 kg/h	16 kg/h	24 kg/h	32 kg/h
Temperatura Temperature	110 °C	110 °C	110 °C	110 °C
Pressione Pressure	1,5 bar	1,5 bar	1,5 bar	1,5 bar
Serbatoio Water tank	-	-	-	-
Cavo alimentazione Power cord	5 m	5 m	5 m	5 m
Peso Weight	25 kg	30 kg	33 kg	35 kg
Dimensioni Dimensions	54 x 50 x 80 cm			

PRODUCT VARIANTS

VARIANT	PRODUCT CODE	PRICE
vaporONE 8.05 ST		Gross price: 22 631 € Net price: 18 399 €
vaporONE 16.10 ST		Gross price: 24 846 € Net price: 20 200 €
vaporONE 24.15 ST		Gross price: 29 541 € Net price: 24 017 €
vaporONE 32.20 ST		Gross price: 33 972 € Net price: 27 620 €



GALLERY

