

## GV Vesuvio

## STANDARD EQUIPMENT



- 00080-02898  
Hose 3,5 m



- 00080-02900



- 00080-02899



- 00080-02901



- 10001-09741



- 00080-02883



- 00080-02893



- 00080-0360 Steam nozzle (GV Vesuvio 10)
- 00080-03602 Steam nozzle (GV Vesuvio 15)
- 00080-03603 Steam nozzle (GV Vesuvio 18/GV Vesuvio 21)
- 00080-03605 Steam nozzle (GV Vesuvio 30)

## Optional:

- 00080-02904 Steam gun with hose (6 m)
- 00080-02903 Steam gun with hose (10 m)
- 00080-02909 Steam gun with hose (15 m)
- 00080-02907 Steam gun with hose (20 m)
- 00080-02908 Straight lance mm 750 without nozzle

- 10001-10374 Coupling for tanks Ø
- 00080-02910 Extension 650 mm
- 00080-02912 Lance with flat nozzle
- 00080-04383 Brass bristles brush Ø 80
- 00080-02922 Lance for barrel

## Equipped with:

- 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 and pressure gauge
- Device for using chemicals and detergents mixed with steam
- Control with low tension controls
- Control panel: ON-OFF main switch, indicator lamp, thermoregulator, boiler activating key, gun activating key
- Timer cycle.

	GV Vesuvio 18
code	45005-00002
max steam pressure/temperature	10 bar/180° C
boiler absorbed power	18000 W/400V~50Hz (Ph 3)
steam production	26.5 kg/h
boiler type/volume	Inox AISI 304/18 l
water tank/detergent tank capacity	25 l/5 l

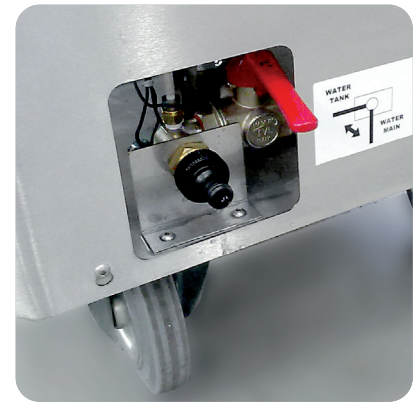


Simple and intuitive control panel, quick-coupling steam gun, main ON/OFF switch, activation lamp, electronic regulator of the temperature with digital display, low water level display with buzzer, boiler activation key, gun activation key, steam pressure gauge, steam selector and detergent selector. Steam gun with integrated steam/detergent function activation key and quick coupling of accessories. Timer cycle.

Unlimited autonomy thanks to the continuous power supply

of the boiler, which enables water top-ups in the tank without having to stop the machine or interrupt work, with major time saving in the operating phase. Boiler with saturated steam at 10 bar at a temperature of 180°C.

Equipped with 2 pumps: detergent and water. Maximum safety thanks to the 2 level controls, 1 thermostat, 1 pressure switch and 1 mechanical pressure valve. Discharge valve for complete discharge of the boiler; it eliminates water residues



and formation of lime scale, thus lengthening the lifespan of the boiler. Double tank: 25 litres for water and 5 litres for detergent. Equipped with 2 pivoting wheels and appropriate brake to use in food environments + 2 fixed wheels. A rich and complete range of accessories is supplied with practical accessory holders.

## Fields of applications

### Steam system:

Steam system: Food & beverage (food industry, catering, beverage, winery).

Hospitality, community & healthcare (hospitality, buildings cleaning, spa & sport, education & community, healthcare).

Industry (industry, transportation).

