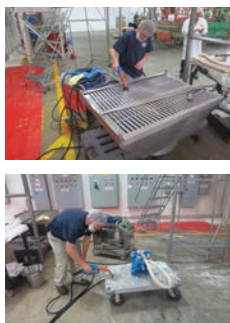


Stainless steel electric steamer made for sanitization



Popular Applications:

- Food & beverage processing equipment and facility sanitization
- Food packaging and bagging equipment
- Wineries, breweries and distilleries
- Conveyor belt, mixer, weigher, slicer, cutting table sanitization
- Food pasteurization
- Manufacturing (CNC) & HVAC equipment cleaning and maintenance
- Cleanroom maintenance
- Food transporter sanitization
- Phosphating, pretreatment for painting and coating



Benefits of the Optima Steamer™ SE



Clean and sanitize hard-to-reach areas

Dry steam can clean nooks and crannies in legacy equipment without sanitary design, harborage sites, water and pressure sensitive parts and surfaces.



Proven efficacy

Optima Steamer's steady high temperature dry steam has been put to test against most common food pathogens and spoilage yeasts and delivered astonishing results!



Simplified process

With no drainage requirement, bring the Optima Steamer™ to what needs to be cleaned and sanitized, not the other way around. Convert a traditionally COP process into a CIP process.

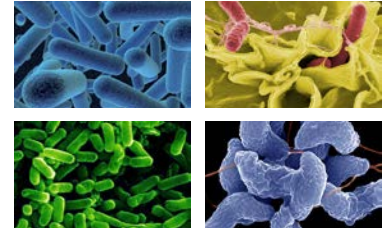


ASME, CSA, UL and CE

As a proof that the Optima Steamer™ is in compliance with major international codes and standards, you will find various stamps and marks.

We have proof to show!

FSMA (Food Safety Modernization Act) requires proactive sanitization protocols. If you are considering steam to up the game, choose carefully. Not all steam is created equal. Temperature, moisture level, consistency and cleaning protocols make a world of difference. We have put the Optima Steamer™ to a test against the following microorganisms: E. coli, listeria, salmonella, campylobacter, brettanomyces, zygosaccharomyces and Staphylococcus. Test studies and results are available.



Product Specifications

Model	SE 18K	SE 27K	SE 42K
Heating Source	Electric Heaters		
Voltage Options	3-phase, 208~600V	3-phase 380~600V	
Power Consumption	18.2kW	27.2kW	42.2kW
Steam Pressure	8.5 bar (124 psi) [Max. 9.5 bar (138 psi)]		
Spraying Temperature	135°C (275°F)		
Boiler Temperature	174°C (345°F)		
Flow Rate	300~900cc/min (0.08~0.24gal/min)	300~1,200cc/min (0.08~0.31gal/min)	
Preheating Time	6~7 minutes		
Water Tank Capacity	38L (10gal)		
Boiler Material	304 Stainless steel (Carbon Steel for ASME models)		
Pipes Materials	304 and 316 Stainless steel, Brass, Copper, Teflon		
Body, Frame Materials	304 Stainless Steel		
Net Weight	89kg (196lbs)	98kg (216lbs)	121kg (267lbs)
Unit Dimensions	52 x 84 x H87cm (20.5 x 33 x H34.2")		
# of Steam Outlets	2 outlets		
# of Hoses and Guns	2 sets included		

Accessories

Included Items:



Steam gun RL22
w/ 5.5mm Nozzle



Steam gun with
Quick Coupler



Steam Hose
10m (33')

Recommended Items:



Barrel Wand
Tool w/ Analog
Thermometer



Floor
Spinner



Power Steam
Hose 10/15/20m
(33/50/65')



Conveyor
Belt Tool