



### JETVAC *Maxi*

Powerful 240v continuous steam generator with detergent injection and wet/dry vacuum. Large water capacities and extra power make the Maxi ideal for sizeable commercial facilities with mains power. Available in 6 Bar or 8 Bar models.



### JETVAC *Major*

Extra large 37L capacity steam generator with detergent injection and wet/dry vacuum. Features automatic powerful 12000w boiler generating 260g / minute of 180°C dry steam makes short work of all cleaning issues. Available in 240V 15A or in 3 phase 10A or 20A models.



#### IDEAL FOR:

- Food Processing Facilities
- Wineries/Bottling Facilities
- Abattoirs/Meat Processing
- Engineering Plants

### STEAMBOX *Mini*

The most compact of the industrial range featuring water tight IPX5 welded stainless steel chassis, automatic refilling and detergent injection. Powerful 8 Bar 10A - 10 bar 15A Models both with a 5L Boiler and total 11L water capacity. Optional vacuum model.



### STEAMBOX *Pro*

The Steambox Pro features water tight IPX5 welded stainless steel chassis, wet & dry vacuum automatic refilling and detergent injection. 10 Bar model available in 15A 240V or 3 Phase with a large 7L boiler and 35L total water/ detergent capacity. Also available with direct water supply.



### STEAMBOX *Industrial*

The largest steam machine in our range featuring water tight IPX5 welded stainless steel chassis, wet & dry vacuum automatic refilling and detergent injection. This 3 Phase 10 bar model has a massive 14L boiler with a total 54L water/ detergent capacity. Can produce up to 970 g steam / minute. Also available with direct water supply.



**Commercial  
Cleaning  
Equipment**  
*The Equipment Specialists*

Stanford Way Malaga Western Australia 6090

PO Box 2438 Malaga Western Australia 6944

[www.ccequipment.com.au](http://www.ccequipment.com.au)

BOOK A FREE DEMO - +618 9249 8744

[info@ccequipment.com.au](mailto:info@ccequipment.com.au)

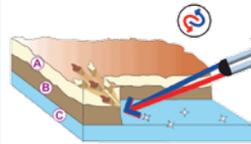
## STEAM PRESSURE **Makes cleaning quicker!**



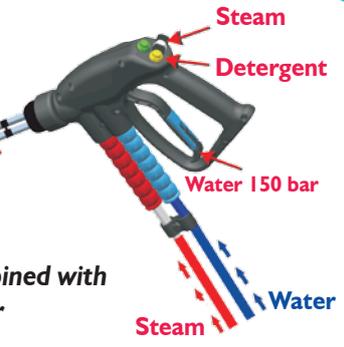
Combining the power of +180°C super heated 94% dry steam and 50-100°C hot water blasting at up to 150 bar pressure; the STEAM PRESSURE can clean and degrease hard surfaces in seconds.

**NO SCRUBBING  
NO CHEMICALS**

### Steam Vapor and Hot Water Blaster



10 bar steam + 180°C combined with high pressure water 150 bar



Blast food residues off processing equipment and preparation areas with 150 bar high pressure water and then thermally sanitise using +180°C super heated 94% dry system.



Degrease and remove grime from all mechanical workshop surfaces or engineering machinery in seconds. With the STEAM PRESSURE there is no more scrubbing or degreasers.



The STEAM PRESSURE is ideal for use in environments like abattoirs where the high pressure water rids surfaces of meat/bone residue in seconds and the +180°C melts fats and sanitises.

THREE PHASE HYDRO SYSTEM



THREE PHASE STEAM GENERATOR

| Technical Data          |                         |
|-------------------------|-------------------------|
| Stainless steel Boiler  | AISI 304                |
| Body                    | AISI 304 (BA)           |
| Pressure                | 30 - 150 bar / 3-15 MPa |
| Water flow              | From 2 to 11 l/min      |
| Temperature             | From 50° to 100° C      |
| Stainless steel Boiler  | AISI 304                |
| Body                    | AISI 304 (BA)           |
| Boiler volume           | 11 - 12,5 - 14 l        |
| Water tank              | 50 l                    |
| Direct Water Connection | YES                     |
| Detergent tank          | 20 l                    |
| Operating pressure      | 10 bar                  |
| Steam T°                | 180° C                  |
| Detergent T°            | 90-145° C               |
| Power supply            | 400 V 3~ - 50/60 Hz     |
| Weight                  | 114 Kg                  |

