

GV Vesuvio

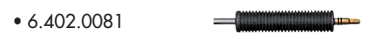
STANDARD EQUIPMENT



- 6.402.0080
Hose 3,5 m



- 6.402.0082



- 6.402.0081



- 6.402.0083



- 6.405.0207



- 6.402.0046



- 6.402.0069

- 4.407.0033 Steam nozzle (GV Vesuvio 10)
- 4.407.0076 Steam nozzle (GV Vesuvio 15)
- 4.407.0077 Steam nozzle (GV Vesuvio 18/GV Vesuvio 21)
- 4.407.0079 Steam nozzle (GV Vesuvio 30)

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

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 10	GV Vesuvio 15	GV Vesuvio 18	GV Vesuvio 21	GV Vesuvio 30
code	8.452.0010	8.452.0029	8.452.0002	8.452.0030	8.452.0001
max steam pressure/temperature	10 bar/180° C	10 bar/180° C	10 bar/180° C	10 bar/180° C	10 bar/180° C
boiler absorbed power	10000 W/400V~50Hz (Ph 3)	15000 W/400V~50Hz (Ph 3)	18000 W/400V~50Hz (Ph 3)	21000 W/400V~50Hz (Ph 3)	30000 W/400V~50Hz (Ph 3)
steam production	14,8 kg/h	22,2 kg/h	26.5 kg/h	31 kg/h	44.5 kg/h
boiler type/volume	Inox AISI 304/18 l	Inox AISI 304/18 l	Inox AISI 304/18 l	Inox AISI 304/18 l	Inox AISI 304/18 l
water tank/detergent tank capacity	25 l/5 l	25 l/5 l	25 l/5 l	25 l/5 l	25 l/5 l

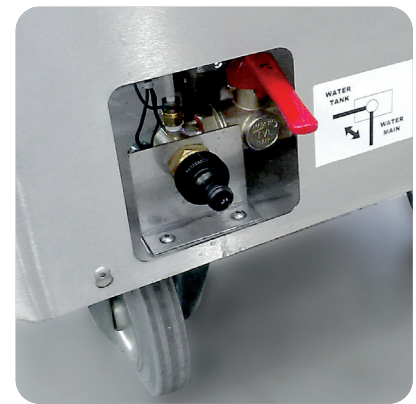


Simple and intuitive control panel, quick-coupling steam gun, main ON/OFF switch, activation lamp, electronic regulator of the temperature with digital display, low water level display with buzzer, boiler activation key, gun activation key, steam pressure gauge, steam selector and detergent selector.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

