

FOOD-GRADE ELECTRIC STEAMER



Optima SE II Product Features



Optima
SE II

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	18K	27K	42K
Operating Voltage	3-Phase 200V ~ 600V		3-Phase 380V ~ 600V
Operating Pressure	8.5 bar		
Max Pressure	9.0 bar		
Max. Temp. at Gun Tip	120 °C		
Boiler Temp.	174 °C		
Flow Rate	300 ~ 1,120 cc/min	300 ~ 1,690 cc/min	300 ~ 1,820 cc/min
Preheating Time	8 minutes	9 minutes	
Electrical Power	18 kW	27 kW	42 kW
Water Tank Capacity	38 L		
Boiler Type	STS 304, Immersion Electric Heater		
Net Weights	103 kg	110 kg	119 kg
Dimensions [LxWxH]	910 x 560 x 870mm		
Included Hoses/Guns	2 hoses, 2 guns		

FOOD PROCESSING

Total Sanitation

Most of pathogens are known to be eliminated at 78°C. The Optima Steamer is constantly able to produce hot dry steam at a pressure and temperature of 8.5–9.5 bar and 100–135°C at the nozzle tip, ensuring total sanitation of unwanted micro-organisms.



Clean and Sanitize Hard-To-Reach Areas

If your preparation area is older with scratches, dents, visible cracks or rusted and pitted areas allowing food particles trapped and bacteria to multiply, it may be impossible to clean using the method described in your SSOP. Steam cleaning might get the area “clean enough”

