

FOOD-GRADE ELECTRIC STEAMER

Optima SE II Product Features







MODELS	SEII 18K	SEII 27K	SEII 42K	SEII 18K ASME	SEII 27K ASME	SEII 42K ASME
Operating Voltage	3-Phase 200V ~ 600V	3-Phase 380V ~ 600V	3-Phase 380V ~ 600V	3-Phase 200V ~ 600V	3-Phase 380V ~ 600V	3-Phase 380V ~ 600V
Operating Pressure	8.5 Bar					
Max Pressure	9.5 Bar					
Max. Temp. at Gun Tip	135 °C					
Boiler Temp.	174 °C					
Steam Flow Rate	300 ~ 1,200 cc/min	300 ~ 1,700 cc/min	300 ~ 1,900 cc/min	300 ~ 1,200 cc/min	300 ~ 1,700 cc/min	300 ~ 1,900 cc/min
Preheating Time	7~8 min	8~9 min	8~9 min	7~8 min	8~9 min	8~9 min
Power Consumption	18.2 kW	27.2 kW	42.2 kW	18.2 kW	27.2 kW	42.2 kW
Water Tank Capacity	38 L					
Boiler Material	304 Stainless steel	304 Stainless steel	304 Stainless steel	Carbon Steel (ASME)	Carbon Steel (ASME)	Carbon Steel (ASME)
Body Material	304 Stainless steel					
Net Weights	103 kg	110 kg	119 kg	119 kg	128 kg	144 kg
Dimensions [LxWxH]	910 x 560 x 870 mm					
Hoses/Guns Included	2 sets					

PRESSURE KING Pressure Washers & Steamers Sales and Service

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"

















WINERY & BREWERY



Thorough Sanitation via Dry Steam

The Optima Steamer is ideal for the wine industry, making cleaning operations throughout the facility simple and more effective. Dry vapor steam travels much faster than liquid water and can reach deep into harborage areas and the wood pores of barrels. This allows for thorough sanitation, killing Brett and Zygo as well as countless other microorganisms.



Nooks and crannies are the favorite places for bacteria to hide in barrels, but being in gaseous form, steam will effectively penetrate the cellulous structure of the wood. Also with the high temperature, tartrate removal is considerably easier, taking far less time and using virtually no water.

