

IVP Vesuvio



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- 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 • Pressure gauge • Device for using chemicals and detergents mixed with steam • Heating and activation time required: 6 min. • Control with low tension controls • Control panel: ON-OFF main switch, indicator lamp, thermoregulator, water and warning light (with buzzer), boiler activating key, gun activating key • Saturated steam at 10 bar at a temperature of 180°C

| Technical data: | IVP 10 Vesuvio | IVP 18 Vesuvio | IVP 30 Vesuvio |
|--------------------------------------|--------------------------|--------------------------|--------------------------|
| Code | 8.452.0010 | 8.452.0002 | 8.452.0001 |
| Absorbed power | 18 Kw 400V-50Hz (Ph3) | 18 Kw 400V-50Hz (Ph3) | 30 Kw 400V-50Hz (Ph3) |
| Max pressure | 10 bar | 10 bar | 10 bar |
| Steam production | 15 Kg/h | 22,5 Kg/h | 37,5 Kg/h |
| Max temperature | 180° C | 180° C | 180° C |
| Boiler type/volume | inox AISI 304 18 l. | inox AISI 304 18 l. | inox AISI 304 18 l. |
| Water tank capacity | 25 l. | 25 l. | 25 l. |
| Detergent tank capacity | 5 l. | 5 l. | 5 l. |
| Heating and activation time required | 7 min | 7 min | 6 min |

