GV Vesuvio









MORE INFO

CHARACTERISTICS

• 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.

TECHNICAL DATA

	GV Vesuvio 10	GV Vesuvio 15	GV Vesuvio 18	GV Vesuvio 21	GV Vesuvio 30
code	45005-00010	45005-00029	45005-00002	45005-00030	45005-00001
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~50/60Hz (Ph 3)	15000 W/400V~50/60Hz (Ph 3)	18000 W/400V~50/60Hz (Ph 3)	21000 W/400V~50/60Hz (Ph 3)	30000 W/400V~50/60Hz (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
dimension (cm)/weight	114x52,5x91,5/103 kg	114x52,5x91,5/103 kg	114x52,5x91,5/103 kg	114x52,5x91,5/103 kg	114x52,5x91,5/103 kg

PLUS



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, 2 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.

STANDARD EQUIPMENT

 • 00080-02898 Hose 3,5 m	 • 00080-02900	 • 00080-02899	 • 00080-02901	 • 10001-09741
 • 00080-02883	 • 00080-02893	• 00080-03601 Steam nozzle (GV Vesuvio 10) • 00080-03602 Steam nozzle (GV Vesuvio 15)	• 00080-03603 Steam nozzle (GV Vesuvio 18/GV Vesuvio 21) • 00080-03605 Steam nozzle (GV Vesuvio 30)	

OPTIONAL

• 00080-02904 Steam gun with hose (6 m)	• 00080-02903 Steam gun with hose (10 m)	• 00080-02908 Straight lance mm 750 without nozzle	• 00080-02907 Steam gun with hose (20 m)	• 10001-10374 Coupling for tanks Ø 40
• 00080-02909 Steam gun with hose (15 m)	• 00080-02910 Extension 650 mm	• 00080-02912 Lance with flat nozzle	• 00080-04383 Brass bristles brush Ø 80	• 00080-02922 Lance for barrel