



food



hire



public sectors



industry



SO4500

A commercial/industrial 4.5 bar pressure steam only cleaning system. Designed for heavily soiled areas requiring cleaning utilising steam only. Made from a stainless steel constructed with a continuous fill boiler. Machine is supplied with a complete set of tools and accessories. Increase of cleaning efficiency and standards, Achievable time saving advantages.

Product Features

- Steam at temperatures up to 170 °C and 8 bar pressure
- Continuous fill
- Steam control switch on handle
- Silent running
- Wide range of cleaning applications
- Steel construction
- Automatic safety shut off
- Clear pressure display
- Wide range of accessories included
- Simple operator controls
- Light weight and highly manoeuvrable
- Locking front castors

Application Areas

- Deep cleaning
- Toilets and bathrooms
- Chemical free cleaning
- Food preparation
- Stainless steel surfaces
- Leisure industry
- Healthcare industry
- Defrosting freezers
- Floor and wall tile cleaning
- Food outlets
- Cooker hoods
- Grouting
- Kills bacteria and germs
- Dissolves grease and grime



SO4500	
Code	2087
Boiler	Electrical
Wattage - 1950W	Voltage - 230V-single phase
Type - Stainless Steel	Cord Length - 10m
Capacity - 1.8 Litres	Capacities
Continuous Fill - Yes	Boiler - 1.8 Litres
Steam Pressure - 4.5 Bar	Cold Water Tank - 2.5 Litres (easy fill)
Steam Temperature - 150C	Weight - 25kg
Steam Control - Yes	User Information
Accessories	Heater On - LED
Hose 4 metres - Yes	Steam Ready - LED
Extension Tube - 2	Cold Water Refill - LED & alarm
Floor Brush - Yes	LED Temperature indicator - Yes
Triangular Brush - Yes	More accessories
Elbow for Brush - Yes	Nylon Detail Brush - 5
Window Squeegee - Yes	Brass Detail Brush - 5
Long Steam Lance - Yes	55mm Round Brush - Yes
Bent Steam Lance - Yes	User Manual - Yes
Detail Brush Lance - Yes	-