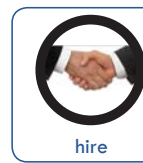




**EDGE**



food



hire



public sectors



industry

# SV8000



A Commercial/industrial 8 bar pressure steam cleaning machine. Made from a stainless steel construction with a continuous fill boiler allowing refill at any time during operation. Complete with an integral vacuum system that has been awarded a Clean Show Innovation Award for its unique design. Machine is supplied with a complete set of tools and accessories. High temperature steam penetrates deep into surfaces sanitising and killing bacteria in a wide variety of commercial environments. The integral vacuum ensures surfaces are left clean & dry.

### Product Features

- Steam at temperatures up to 170°C and 8 bar pressure
- Removable waste tank with locking lid
- Continuous fill
- Steam control switch on handle
- Silent running
- Wide range of cleaning applications
- Wet pick up recovery facility
- Stainless steel construction
- Automatic safety shut off
- Clear pressure display
- Wide range of accessories included
- Simple operator controls
- Highly manoeuvrable

### 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



A Square Deal All Round

## SV8000

Code	2088
Boiler	Electrical
Wattage : 1950W	Voltage : 230V-single phase
Capacity : 1.8 litres	Cord Length : 10m
Continuous Fill : Yes	<b>Capacities</b>
Steam Pressure : 4.5 bar	Boiler : 1.8 litres
Steam Temperature : 150°C	Cold Water Tank : 2.5 litres (easy fill)
Steam Control : No	Collection Tank : 12 litres
Vacuum	Detergent Tank : No
Motor : 850W	Weight : 20kg
Vacuum Control : No	

steam generators