



food



hire



public sectors



industry

SDV4500 STEAM

A commercial/industrial 4.5 bar pressure steam cleaning machine incorporating a chemical Delivery system . Made from a stainless steel construction with a continuous fill boiler. 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
- Detergent Delivery
- Removable waste tank recovery facility
- Continuous fill
- Steam control switch on handle
- Silent running
- Wide range of cleaning applications
- Wet pick up recovery facility
- Automatic safety shut off
- Clear pressure display
- Wide range of accessories included
- Simple operator controls
- Highly manoeuvrable
- Highly efficient chewing gum remover
- Optional steam only tool kit



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
Cookers hoods
Grouting
Kills bacteria and germs
Dissolves grease and grime

SDV4500	
Code	2082
Boiler	Electrical
Wattage : 1950W	Voltage : 230V-single phase
Capacity : 1.8 litres	Cord Length : 10m
Continuous Fill : Yes	Capacities
Steam Pressure : 4.5 bar	Boiler : 1.8 litres
Steam Temperature : 150°C	Cold Water Tank : 2.5 litres (easy fill)
Steam Control : Yes	Collection Tank : 12 litres
Vacuum	Detergent Tank : 2.5 litres (easy fill)
Motor : 850W	Weight : 25kg
Vacuum Control : Yes	

steam generators