

EDGE

ST 18 / ST 30



- 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 (continuously duty)
- Temperature regulator
- Discharge valve
- Pressure gauge
- Device for using chemicals and detergents mixed with steam
- Heating and activation time required: 6min
- 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

	ST 18	ST 30
CODE	2094	2095
MAX STEAM PRESSURE	10bar	10bar
MAX STEAM TEMPERATURE	180°C	180°C
ABS. POWER/VOLTAGE	1800w/400 V~50Hz (3ph)	1800w/400 V~50Hz (3ph)
STEAM PRODUCTION	22.5Kg/h	37.5Kg/h
BOILER TYPE/VOLUME	Inox AISI 304 / 18l	Inox AISI 304 / 18l
WATER TANK/DETERGENT TANK CAPACITY	25 l / 5 l	25 l / 5 l
MACHINE DIMENSIONS (cm)	700x1130x800	700x1130x800
MACHINE WEIGHT	100Kg	100Kg

Standard equipment

- Hose 3.5m 
- Straight lance without nozzle 
- Straight lance 175mm without nozzle 
- Straight lance 475mm without nozzle 
- 3 brush kit 
- Plastic scraper 
- Glass wiper 
- Steam nozzle (ST 18) 
- Steam nozzle (ST 30) 

Optional:

- Steam gun with hose (6 m)
- Steam gun with hose (10 m)
- Steam gun with hose (15 m)
- Steam gun with hose (20 m)
- Straight lance 750mm without nozzle
- Coupling for tanks Ø 4
- Extension 650mm
- Lance with flat nozzle
- Brass bristles brush Ø 8
- Lance for barrel

Steam generator

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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.

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, 1 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.

Fields of applications

Steam system:

- Food & beverage (food industry, catering, winery).
- Hospitality, community & healthcare
- Buildings cleaning
- Spa & sport, education
- Industry
- Transportation



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