

IVP Vesuvio



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- 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 • Pressure gauge • Device for using chemicals and detergents mixed with steam • Heating and activation time required: 6 min. • 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

Technical data:	IVP 10 Vesuvio	IVP 18 Vesuvio	IVP 30 Vesuvio
Code	8.452.0010	8.452.0002	8.452.0001
Absorbed power	18 Kw 400V-50Hz (Ph3)	18 Kw 400V-50Hz (Ph3)	30 Kw 400V-50Hz (Ph3)
Max pressure	10 bar	10 bar	10 bar
Steam production	15 Kg/h	22,5 Kg/h	37,5 Kg/h
Max temperature	180° C	180° C	180° C
Boiler type/volume	inox AISI 304 18 l.	inox AISI 304 18 l.	inox AISI 304 18 l.
Water tank capacity	25 l.	25 l.	25 l.
Detergent tank capacity	5 l.	5 l.	5 l.
Heating and activation time required	7 min	7 min	6 min

