

OPTIMA STEAMER SEII

Stainless Steel electric steamer designed for industrial sanitization



Popular Applications:

- Food & beverage processing, equipment and facility sanitization
- Food packaging and bagging equipment
- Wineries, breweries and distilleries
- Chemical-free sanitation of conveyor belts, mixers, weighers, slicers, cutting tables, and more
- Food pasteurization equipment
- Manufacturing (CNC) & HVAC equipment cleaning and maintenance
- Cleanroom maintenance
- Food transporter sanitization
- Phosphating, pretreatment for painting and coating



Benefits of the Optima Steamer™ SEII



Sanitize in hard-to-reach areas

Dry steam can clean nooks and crannies in legacy equipment without sanitary design, harborage sites, water and pressure-sensitive parts and surfaces.



User-friendly LCD display

LCD display helps users see the operating status, error messages and maintenance alerts in real time.



Simplified process

With no drainage requirement, bring the Optima Steamer™ to what needs to be cleaned and sanitized, not the other way around. Convert a traditionally COP process into a CIP process.

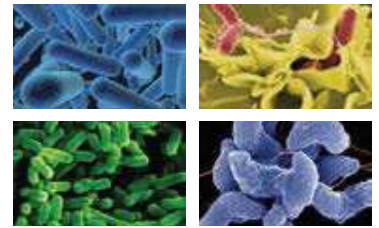


ASME, CSA, UL and CE

The SEII comes with various stamps, markings and certifications showing its compliance to major international codes and standards.

We have the proof to show it!

FSMA (Food Safety Modernization Act) requires that growers, manufacturers, processors, packers, transporters and warehouses to have proactive sanitization protocols. If you are considering steam to up your game, choose carefully. Not all steam is created equal. Temperature, moisture level, consistency and cleaning protocols make a world of difference. We have put the Optima Steamer™ to the test against the following microorganisms: *E. coli*, *listeria*, *salmonella*, *campylobacter*, *brettanomyces*, *zygosaccharomyces* and *Staphylococcus*. Test studies and results are available on our website.



Product Specifications

Model	SE 18K	SE 27K	SE 42K
Heating Source	Electric Heaters		
Voltage Options	3-phase, 208~600V	3-phase 380~600V	
Power Consumption	18.2kW	27.2kW	42.2kW
Steam Pressure	8.5 bar (124 psi) [Max. 9.5 bar (138 psi)]		
Spraying Temperature	135°C (275°F)		
Boiler Temperature	174°C (345°F)		
Flow Rate	300~900cc/min (0.08~0.24gal/min)	300~1,200cc/min (0.08~0.31gal/min)	
Preheating Time	6~10 minutes		
Water Tank Capacity	38L (10gal)		
Boiler Material	304 Stainless steel (Carbon Steel for ASME models)		
Pipe Materials	304 and 316 Stainless steel, Brass, Copper, Teflon		
Body, Frame Materials	304 Stainless Steel		
Net Weight	89kg (196lbs)	98kg (216lbs)	121kg (267lbs)
Unit Dimensions	52 x 84 x H87cm (20.5 x 33 x H34.2")		
# of Steam Outlets	2 outlets		
# of Hoses and Guns	2 sets included		

Accessories

Included Items:



Standard Steam Gun
w/ 3.5mm Nozzle



Quick-Connect
Steam Gun



Premium
Steam Hose
10m (33')



Barrel Cleaning
Tool



Floor
Spinner



Power Steam
Hose 10/15/20m
(33/50/65')



Conveyor
Belt Tool

Recommended Items: