

# VAPOR

## STEAM LINE

VAPOR<sup>1</sup>ONE

VAPOR<sup>2</sup>DUO

VAPOR<sup>S</sup>STATION

### NEW GENERATION STEAMERS

FOR CLEANING, SANITIZING AND STERILIZING IN WINERIES, OIL MILLS, FOOD INDUSTRIES, ETC



#### **CLEANING/SANITIZING/STERILIZING**

FOOD INDUSTRY, MACHINERY & EQUIPMENT, BOTTLING LINES, FILTER SYSTEMS,  
STAINLESS STEEL STORAGE TANKS AND BARRELS IN WINERIES,  
ENGINEERING AND PRODUCTION ENVIRONMENTS, ETC.

#### **ENVIRONMENT FRIENDLY**

ELECTRIC HEATING, NO SMOG PRODUCTION

#### **FAST STEAM GENERATION**

CONSTANTLY AND CONTINUOUSLY, WITHOUT DISCONTINUANCE

#### **EASY TO USE**

MANEUVERABLES, ROBUSTS, RELIABLES

#### **ATTENTION TO WATER RESOURCES**

REDUCED WATER CONSUMPTION, NO WASTAGE

#### **ECONOMICALLY SUSTAINABLE**

LOW OPERATING COSTS, MINIMAL MAINTENANCE REQUIRED

#### **COMPETITIVE PRICES**

## VAPOR - STEAM LINE

**NEW GENERATION STEAMER  
FOR CLEANING, SANITIZING AND STERILIZING  
MACHINERY AND EQUIPMENT  
IN WINERIES, OIL MILLS, FOOD INDUSTRIES, ETC.**

The "VAPOR" steam line machines are industrial steam generators equipped with stainless steel electric boilers for the production of steam in low and medium pressure, dry or wet, for sanitizing and sterilizing.

All steam generators are equipped with stainless steel boiler with automatic refilling feature for the production of steam at over 150 °C, constant and continuous.

The new generation stainless steel electric boilers help save a considerable amount of water and energy usage as well as reducing the needs and costs of chemical products for sanitizing equipment and reduces the risk of chemical residues which can contaminate the product.

All steam generators takes approximately 2-5 minutes to bring the water to boil and all safety features and functions are controlled by a PLC incorporated into the unit.



### VAPORONE AND VAPORSTATION LOW PRESSURE STEAM

The low pressure steam system is mainly used for sanitizing and sterilizing for bottling lines and equipment used in wine production, for removing tartrate build up in stainless steel tanks and for eliminating contamination of Brettanomyces in wooden barrels. Thanks to the plentiful supply steam with a continuous flow and constant temperature, the system does an excellent job of saturating all internal surface areas involved achieving a high sanitizing effect with high temperatures of over 105 °C in constant contact with all surface areas.

### VAPORDUO MEDIUM PRESSURE STEAM, DRY OR WET

The medium pressure models allow for use of a lance for spot cleaning and sanitizing special work surfaces and equipment and is suitable for most HACCP protocol. The steam flow can be sprayed "dry" for sanitizing surface areas already cleaned or "wet" for a bit more washing action in spot cleaning (not a pressure washer).

Simple, robust, reliable and environment friendly, these steam generators are available with various power options and competitive prices



WINERY / OIL MILL



### APPLICATIONS

Wineries/cellars, oil mills, food industries, kitchens and food preparation, healthcare.

### TECHNICAL DATA

**Pressure:** from 1 bar up to 5,5 bar  
**Operating temperature:** from 105 °C up to 160 °C maximum  
**Power output:** from 5 kW to 40 kW and more...  
**Steam volume:** from 8 kg/hour to 64 kg/hour and more...  
**Low voltage controls:** 24 V  
**Power supply:** 220-240/400-480 V -3 50/60 Hz  
**Accessories:** steam lance with gun  
steam hose 4 meters  
**Optional:** increased power options (> 40 kW)  
garolla attach  
steam wand for barrels

**IDROELETRIKA**

via Genova, 9 - 37024 Arbizzano di Negrar - Verona - Italy  
+39 045 7731757 - info@idroeletrika.it - www.idroeletrika.com

MECHANICAL

FOOD INDUSTRY