

Get Extreme Water Savings with Bio Steam's Supervap 4WD

The **Supervap 4WD** is a **heavy-duty and powerful industrial commercial cleaning solution** that offers dry vapour steam and wet steam to give your biggest and toughest cleaning challenges an extreme clean. Not just meeting, **but exceeding** all HACCP and food regulatory requirements, the Supervap is proven to give you the highest levels of sanitation and hygiene possible. Delivering **320 litres of steam per minute, factory plant and equipment, such as conveyor belts and food machinery**, will be quickly, easily and reliably cleaned and sanitised.



How does it work?

Specialised cleaning tools help dry vapour steam penetrate even the smallest pores, **degreasing, killing bacteria and forcing dirt and debris to the surface** – without any chemicals! When an extra cleaning boost is needed, a small amount of food-safe detergent is injected to **suspend the dirt**. Dirt and debris can be vacuumed away, leaving **slip-free, instantly dry, sanitised surfaces**.

What are the benefits?

- ✓ **Exceed** HACCP and all food hygiene requirements
- ✓ **Reduce** cleaning time with instant-dry surfaces
- ✓ **Extend** the life of your appliances and equipment
- ✓ **Eliminate** detergent build-up for slip-free floors
- ✓ **Reduce** waste water and chemicals
- ✓ **Save** money on water and chemicals
- ✓ **Increase** the efficiency of your staff
- ✓ **Be** environmentally friendly

Who does the Supervap 4WD suit?

The Supervap is suitable for **commercial and industrial environments** that need a powerful cleaning solution.



Technical specifications	
Steam Pressure	9 bar
Electricity Supply/Frequency	415V, 3 phase, Available in 4 wire or 5 wire. 320 litres of steam per minute
Power (watts)/Current (amps)	9000W / 16 amps
Boiler material	Stainless steel
Boiler capacity	4.5 litre
Steam control	Continuous flow
Steam Temperature	180°C (boiler)
Heating Time	9 minutes
Tank capacity	20 litre water tank 2 X 5 litre detergent tank
Electric valve	For constant pressure
Steam hose length	6m
Max water used dry steam	12 litres per hour (200g/m)
Max water used wet steam	16.8 litres per hour (280g/m)
Weight	56kg
Dimensions (L x W x H)	88 x 60 x 1113 cm
Standard features	3 levels of Detergent facility 3 levels of water injection and emergency stop button
Optional extras	Mains water supply connection Vacuum facility Front castor wheels


Call now to order your own Supervap or to arrange a FREE on-site demonstration.

New specifications

The SuperVap now comes with

- 4 levels of water injection
- 4 levels of detergent injection,

making this machine unsurpassed in its versatility and agility

bio-steam 
commercial clean. extreme hygiene.

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Benefits of dry steam technology in the industrial sector:

- Best cleaning results with minimal downtime
- Less expensive than many other cleaning methods
- Deep cleaning technology is environmentally friendly
- Innovative technology adaptable to the needs of the customer
- Low water consumption with no toxic or hazardous additives helps to significantly reduce waste management costs
- Quick drying times and therefore availability of the cleaned equipment and parts
- Saturated steam is not conductive. No danger of short circuiting when used on electronic components
- Corrosion inhibitors can be simultaneously used with dry steam, avoiding rusting during cleaning
- Consistent cleaning results in the entire factory or workshop

Product benefits in the food sector:

- Cleaning and Disinfection of conveyor belts
- Reduction of down time and increase in production time
- Consistent results are achieved by automation of manual tasks
- Substantial benefits when sanitising in between product and recipe change-overs (Allergen Cleaning)
- No moving parts, no risk of contamination of product
- Very low water usage & reduced reliance on chemicals for cleaning and disinfection
- Well suited for dry environments (bakeries) and hygiene areas
- Leaves conveyor belt dry, clean and sanitised
- Deep clean in-situ, faster sanitation times
- Decontaminates belts e.g. E-coli, Salmonella, & Listeria
- Improved Hygiene standards & HACCP
- Substantial environmental benefits



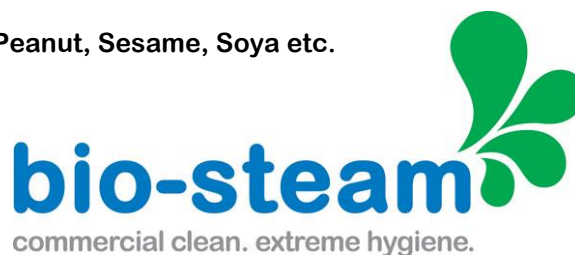
In industries like food processing, there are many possible applications for dry steam. The cleaning results of this technology are very high and it is possible to clean & sanitise in one step. Our mobile dry steam machines are used both operationally as well as deep cleaning and periodic maintenance cleaning tasks, e.g. in bakeries and meat processing plants. Biosteam can also provide automatic sanitation systems (CIP) for various production lines.

Validated Technology:

Belt sanitation unit achieves a log 3-4 reduction measured with ATP / Protein testing equipment

E-Coli, Listeria, Salmonella contamination reduced by 99.99%

Positive allergens reduced below 5 ppm e.g. Almond, Gliadin, Peanut, Sesame, Soya etc.



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