

STEAMTECH

Foodservice Models

Save Time, Save Money, Save Water



One Step Sanitation Process
Reduces Manual Cleaning
Uses Normal Tap Water
Chemical Free Operation
Temperature Range to 300°

Environmentally Safe Indoors
Easy & Safe to Operate
Portable Restaurant Usage
Meets Health Dept. Standards
for Indoor Use

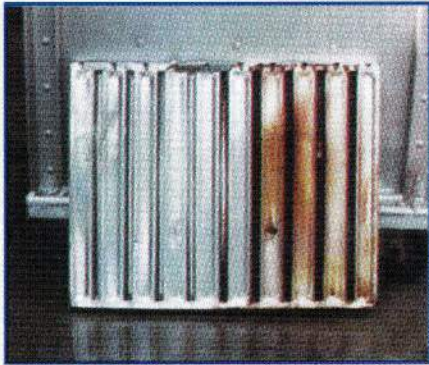


The Series Machine
A One-of-a-Kind Cleaning Solution

Clean & Sanitize Without Chemicals USE A STEAMTECH

The Series Machines

The foodservice and food processing industries have been subjected to ever-increasing sanitation scrutiny from health departments. While acceptable standards have steadily risen to protect the consumer, many chemicals used within the industry have been banned in food preparation areas, making sanitation an even more labor-intensive job, directly affecting the profitability of your business.



Reduced Manual Cleaning

Steamtech has developed cleaning machinery allowing one employee to outperform an entire crew. The machines take the place of mops, brushes, soaps and chemicals.

Chemical Free Cleaning

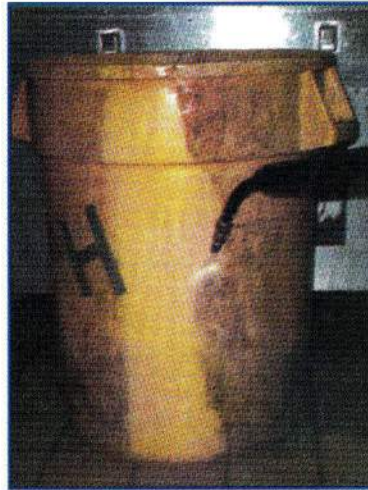
The Steamtech Series sanitizers utilize a new thermal cleaning process requiring no chemical assistance. All models generate sufficient temperature and pressure to literally melt unwanted grease and to thoroughly kill bacteria on equipment, walls and floors in kitchen and food preparation areas.

Series I

Pressure	1200-1500 PSI
Water Volume	2.3 GPM
Weight	42 Lbs.
Voltage	117 Volts
Pump Intake	190° Hot Water
Motor	2 HP Industrial Baldor

Environmentally Safe

All models are designed to meet those strict federal and state environmental mandates. They are heated by clean burning LP/natural gas that meets USDA standards for indoor use.



Designed for Use In

Restaurants	Supermarkets
Hotels	Schools/Colleges
Country Clubs	Commissaries
Hospitals	Flight Services
Bakeries	Nursing Homes

Applications

Kitchen/Food Preparation Areas

Kitchen Floors	Racks & Carts
Grease Filters	Rubber Mats
Hoods & Ducts	Garbage Cans
Conveyor Systems	Restrooms
Drains/Pipes	Line Equipment

Exterior Sanitation

Gum Removal	Drive-Thru
Sidewalks	Exhaust Fans
Loading Docks	Pool Aprons
Shopping Carts	Awnings



Series I

Portability

All Steamtech Series machines are extremely compact and completely portable. They are engineered for use all over your facility. This added versatility means higher productivity than is possible with a stationary unit.

Employee Safety

"Slip and Fall" accidents—caused by improperly degreased floors—are the #1 insurance claim in the foodservice industry. Mopping does not thoroughly remove grease it simply rearranges it. The wet-steam of a Steamtech unit breaks the viscosity of grease and washes it away. The result is a safer workplace and lower premiums.



Nationwide Support

Quality equipment and local support best assure customer satisfaction. Our nationwide rep network offers prompt sales and service. This includes on-site demonstrations, set-up and employee training. Let us show you how to replace inefficient manual cleaning with new cost effective Thermal Cleaning.

Series III

Steam Pressure	1000 PSI
Temperature	cold to 330°
Water Volume	2.0 GPM
Weight	160 Lbs.
Size	W 25" x L 30" x H 34"
Fuel	L.P.G./Natural Gas

STEAMTECH

MANUFACTURER OF SANITATION EQUIPMENT