

Pneumatic Conveyor Belt Cleaning Tool

Before Cleaning After Cleaning



The newly-developed Pneumatic Conveyor Belt Cleaning Tool paired with the Optima Steamer SE-II model will tackle the most challenging conveyor cleaning job! The Pneumatic Conveyor Belt Cleaning Tool is a fraction of the cost compared to other conveyor tools on the market because it is driven by a simple, yet effective pneumatic system (not computerized or motor-driven). It is easy to install and inexpensive to maintain. Adjustments and customization are also simple. Everything from the cleaning area (belt width) to the speed of the cleaning head is mechanically adjusted. The new tool is capable of cleaning up to 48" of the belt width. Special orders for custom specifications are also available.



You need Dry Steam if you have

- Challenge lowering ATP counts
- Dry clean facility, lack of drainage
- Need for water and chemical usage reduction
- Need more CIP/SIP to save time
- Tight budget



Contact us



Videos

"Less water, better results"



**FOOD PROCESSOR
PLANT SANITATION
AND
CLEANING**

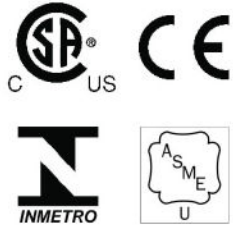
Contact us to get a free demo.

844 US-STEAM
or on the web at
www.steam.am

OPTIMA™
STEAMER
Industrial-Grade Dry Steamer

Food Safety Made Easy with the Optima Steamer™

Our powerful, user-friendly line of industrial dry steam machines will help you easily comply with regulatory codes and laws-such as FSMA (Food Safety Modernization Act), all while saving time, saving resources and saving money. Whether your needs are for spot cleaning, CIP/COP/SIP/SOP, or specifically conveyor belt cleaning and sanitation, the Optima Steamer™ is the right choice.



OPTIMA STEAMER SE-II

Optima Steamer SE-II Product Specifications*

Output	42kw	27kW	18kW
Voltage	380~600V		208~600V
Amperage	8~64 amps depending on voltage, 3 phase		
Steam capacity	163 lb/hr	105 lb/hr	70.26 lb/hr
Max flow rate	0.08~0.37 gal/min, varies per model		
Operating pressure	101~123 psi		
Boiler temp	346~350F		
Boiler capacity	8.56 gal	5.80gal	4.58 gal
Boiler material	Carbon steel		
Water source	10 gal onboard tank and direct connection		
Preheat time	6~9 minutes based on kW and voltage		
Dimensions	35.8" x 22" x 34.3"		
Weight	304lbs	278 lbs	258 lbs
Construction	Food-grade stainless steel		
Interface	2 switches with LCD display		

*Specs based on ASME/NB stamped version. For stainless steel boiler version specs, visit www.steam.am.

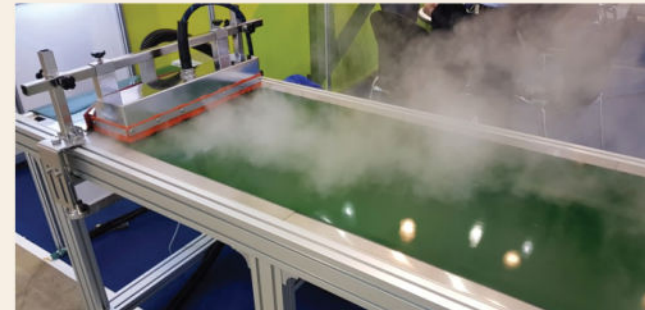
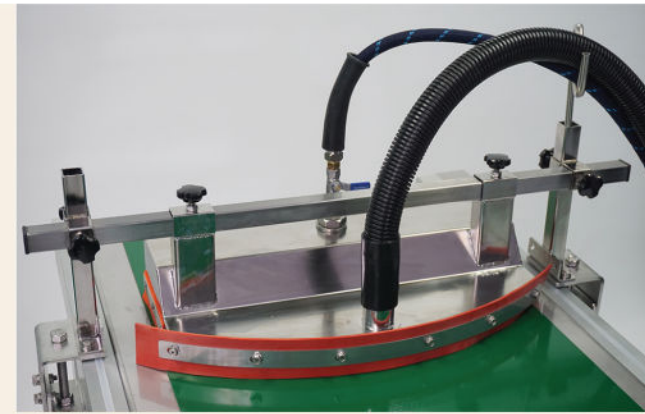
Conquer Pathogens, Allergens & Biofilm

Sustainability

The Optima Steamer is a sustainable solution for dry clean facilities as it uses less than 0.08 gal/min and generates virtually no wastewater. Its low water consumption also translates to lower power requirements. Furthermore, the use of dry steam eliminates the need for chemicals, reducing hazards and training costs.

Validation

In a study, exposure to dry steam from the Optima Steamer effectively reduced common food pathogens on stainless steel surfaces, including *S. aureus*, *C. coli*, and *L. monocytogenes* to less than 1 CFU. Additionally, *S. enterica* was reduced to less than 1%.



Closed conveyor belt surface vacuum hook-up



Steam tenting for complete lethal temperature contact