A FASTER WAY TO A GREASE, GRIME AND GERM-FREE

PRODUCTION FACILITY



GVC-18000 – Continuous Steam Power

The GVC-18000 dry steam cleaner is ideal cleaning equipment for food and beverage production facilities. The machine makes cleaning and sanitizing production and packaging equipment easier, all thanks to its powerful dry steam.

Our system delivers high pressure up to 145 PSI and heat up to 290° F to break down soils like fats, sugars, heavy buildup, and allergens on contact helping you to consistently deliver the results you need as part of your plant SSOPs. It also helps to kill yeast, mold, pathogenic bacteria, and other dangerous or spoilage microorganisms.

Plus, dry steam cleaning provides the benefit of targeted cleaning in dry environments, water sensitive equipment, hard to reach areas, and other challenging applications where traditional dry cleaning methods simply can't produce the results you need.

Note: Call or visit goodway.com for additional accessories.

FEATURES

- Stainless steel construction
- In operation refillable water tank
- Continuous fill hose connection
- Stainless steel boilers and water tank
- Adjustable dry steam volume

- Steam output at 7-9 gallons/ hour (depending on moisture content)
- Adjustable moisture content from 5-15%
- Four chemical-injection settings
- Simultaneous vacuum option available Multiple cleaning tools

	GVC-18000
Input Power	22 amps, 480V, 50/60 Hz AC, three phase Maximum 18-KW
Power Supply Cord	33′, 10-4
Max. Output Steam Pressure	0 up to 145 PSI
Max. Output Steam Temperature	290° F
Boilers	Two 2.4 gallons stainless steel
Output Steam Volume	59 lbs/hr
Water Tank	10.4 gallons stainless steel
Chemical Tanks	Two 1.3 gallons
Dimensions	44" high x 28" wide x 41" deep
Weight	194 lbs net dry



Call: 1-800-333-7467 Visit: www.goodway.com

Goodway Technologies Corporation

420 West Avenue, Stamford, CT 06902-6384 U.S.A.

Phone: 203-359-4708 • Fax: 203-359-9601 • goodway@goodway.com