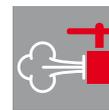


GV 8 T Plus



Standard equipment:

- 6.402.0080
Hose 3,5 m



- 6.402.0082



- 6.402.0081



- 6.402.0083



- 6.405.0207



- 6.402.0046



- 6.402.0069



- 4.407.0033 Steam nozzle

Optional:

- 6.402.0087 Steam gun with hose (6 m)
- 6.402.0085 Steam gun with hose (10 m)
- 6.402.0092 Straight lance mm 750 without nozzle
- 6.405.0197 Coupling for tanks Ø 40
- 6.402.0094 Extension 650 mm
- 6.402.0097 Lance with flat nozzle
- 6.402.0098 Brass bristles brush Ø 80
- 6.402.0112 Lance for barrel



Watch the video on youtube:
www.youtube.com/lavorpro

Equipped with:

- Built-in AISI 304 stainless steel
- Pivoting wheels with brakes, suitable for use in food processing areas
- The boiler can be refilled from the tank provided (continuous duty)
- Discharge valve
- Pressure gauge
- Device for using chemicals and detergents mixed with steam
- Heating and activation time required: 6 min.
- Control with low tension controls
- Control panel: ON-OFF main switch, indicator lamp,
- Saturated steam at 9 bar at a temperature of 175°C.

GV 8 T plus

Code	8.458.0001
Max steam pressure/temperature	9 bar/175° C
Boiler absorbed power	8000 W/400V ~ 50Hz (Ph 3)
Steam production	13,50 kg/h
Boiler type/volume	Inox AISI 304/5 l
Water tank/detergent tank capacity	10 l/5 l



Simple and intuitive control panel, quick-coupling steam gun, main ON/OFF switch with lamp, boiler resistance activation lamp, steam flow rate regulator, steam ready indicator lamp, steam pressure gauge. Steam gun with integrated steam/detergent function activation key and quick coupling of accessories. Boiler no water safety stop sensor. No water and water tank full lamp. Water pump activation lamp. Detergent pump activation lamp. Water/detergent selector key.

Boiler draining key.

Unlimited autonomy thanks to the continuous power supply of the boiler, which enables water top-ups in the tank without having to stop the machine or interrupt work, with major time saving in the operating phase. Boiler with saturated steam at 9 bar at a temperature of 175°C.

Equipped with 2 pumps: boiler and detergent. Maximum safety thanks to the 1 safety thermostat, 1 pressure switch and 1



mechanical maximum pressure valve. Discharge valve for complete discharge of the boiler; it eliminates water residues and formation of lime scale, thus lengthening the lifespan of the boiler. Equipped with 4 pivoting wheels suitable for food environments. A 10l water and 5l detergent double tank. A rich and complete range of accessories is supplied.

Fields of applications

Steam system:

Steam system: Food & beverage (food industry, catering, beverage, winery).

Hospitality, community & healthcare (hospitality, buildings cleaning, spa & sport, education & community, healthcare).

Industry (industry, transportation, car washers, car dealers).

