

OPTIMA STEAMER XD/XE

The most user-friendly Optima Steamer™



Popular Applications:

Optima XD

- Mobile cleaning business
- Exterior & interior vehicle cleaning and sanitization
- Surface decal and film removal
- Sculpture and monument cleaning
- Disaster recovery

Optima XE

- Commercial cleaning
- Auto repair and body shops
- Animal holding facility sanitation
- Nursing homes and daycare sanitization
- Cleanroom maintenance



Features of the Optima Steamer™ XD/XE



User-friendly LCD display

LCD display helps operators to see the operating status, error message and maintenance alerts real time.



Tank level windows

In addition to low level sensors, water and fuel tanks have windows for physical level visibility.



Easy maintenance

No-tool necessary pull-up top cover provides easy access to internal parts. Minimal disassembly and reassembly time for any maintenance or repair.



Emergency stop button

In addition to multiple stage safety features, a single, easy-to-spot stop button enhances safety of employees and the machine in case of emergency.

Product Specifications

Model	XD	XE 12K	XE 18K	XE 27K
Heating Source	Diesel burner	Electric Heaters		
Voltage Options	100-240V	3-phase, 208~600V		3-phase 380~600V
Power Consumption	0.3kW	12.2KW	18.2kW	27.2kW
Steam Pressure	8.5 bar (124 psi) [Max. 9.5 bar (138 psi)]			
Spraying Temperature	135°C (275°F)	135°C (275°F)		
Boiler Temperature	178°C (352°F)	174°C (345°F)		
Flow Rate	300~1,200cc/min (0.08~0.31gal/min)	300~600cc/min (0.08~0.16gal/min)	300~900cc/min (0.08~0.24gal/min)	300~1,200cc/min (0.08~0.31gal/min)
Preheating Time	3 minutes	8~10 minutes	6~7 minutes	
Fuel Consumption	Avg. 1~2L/hr (0.26~0.5 gal/hr) [Max. 4.1 L/hr (1.1gal/hr)]	—		
Fuel Tank Capacity	36L (9.5gal)	—		
Water Tank Capacity	36L (9.5gal)	72L (19gal)		
Boiler Material	304 Stainless Steel			
Pipes Materials	Stainless Steel, Brass, Copper, Teflon			
Body, Frame Materials	Polypropylene, Polyethylene, Steel (SS400)			
Net Weight	87kg (196lbs)	78kg (171lbs)		87kg (196lbs)
Unit Dimensions	66 x 100 x H89cm (25.9 x 39.3 x H35")			
Available Color(s)	Red			
# of Hoses and Guns	2 sets	1 set	2 sets	

Accessories

Included Items:



Standard Steam Gun
w/ 3.5mm Nozzle



Quick-Connect
Steam Gun



Steam Hose
10m (33')



Standard Steam Gun
w/ 3.5mm Nozzle



Steam Hose
10m (33')

XE 12K only:

OPTIMA STEAMER SE-II

Stainless steel electric steamer made for sanitization



Popular Applications:

- Food & beverage processing equipment and facility sanitization
- Food packaging and bagging equipment
- Wineries, breweries and distilleries
- Conveyor belt, mixer, weigher, slicer, cutting table sanitization
- Food pasteurization
- Manufacturing (CNC) & HVAC equipment cleaning and maintenance
- Cleanroom maintenance
- Food transporter sanitization
- Phosphating, pretreatment for painting and coating



Benefits of the Optima Steamer™ SE



Clean and sanitize hard-to-reach areas

Dry steam can clean nooks and crannies in legacy equipment without sanitary design, harborage sites, water and pressure sensitive parts and surfaces.



User-friendly LCD display

LCD display helps operators to see the operating status, error message and maintenance alerts real time.



Simplified process

With no drainage requirement, bring the Optima Steamer™ to what needs to be cleaned and sanitized, not the other way around. Convert a traditionally COP process into a CIP process.

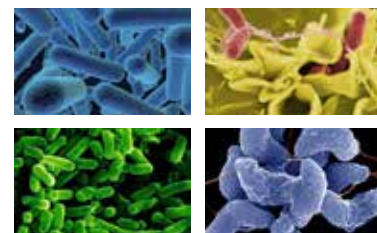


ASME, CSA, UL and CE

As a proof that the Optima Steamer™ is in compliance with major international codes and standards, you will find various stamps and marks.

We have the proof to show it!

FSMA (Food Safety Modernization Act) requires that growers, manufacturers, processors, packers, transporters and warehouses to have proactive sanitization protocols. If you are considering steam to up your game, choose carefully. Not all steam is created equal. Temperature, moisture level, consistency and cleaning protocols make a world of difference. We have put the Optima Steamer™ to the test against the following microorganisms: *E. coli*, *listeria*, *salmonella*, *campylobacter*, *brettanomyces*, *zygosaccharomyces* and *Staphylococcus*. Test studies and results are available on our website.



Product Specifications

Model	SE 18K	SE 27K	SE 42K
Heating Source	Electric Heaters		
Voltage Options	3-phase, 208~600V	3-phase 380~600V	
Power Consumption	18.2kW	27.2kW	42.2kW
Steam Pressure	8.5 bar (124 psi) [Max. 9.5 bar (138 psi)]		
Spraying Temperature	135°C (275°F)		
Boiler Temperature	174°C (345°F)		
Flow Rate	300~900cc/min (0.08~0.24gal/min)	300~1,200cc/min (0.08~0.31gal/min)	
Preheating Time	6~10 minutes		
Water Tank Capacity	38L (10gal)		
Boiler Material	304 Stainless steel (Carbon Steel for ASME models)		
Pipes Materials	304 and 316 Stainless steel, Brass, Copper, Teflon		
Body, Frame Materials	304 Stainless Steel		
Net Weight	89kg (196lbs)	98kg (216lbs)	121kg (267lbs)
Unit Dimensions	52 x 84 x H87cm (20.5 x 33 x H34.2")		
# of Steam Outlets	2 outlets		
# of Hoses and Guns	2 sets included		

Accessories

Included Items:



Standard Steam Gun
w/ 3.5mm Nozzle



Quick-Connect
Steam Gun



Steam Hose
10m (33')



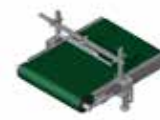
Barrel Wand
Tool w/ Analog
Thermometer



Floor
Spinner



Power Steam
Hose 10/15/20m
(33/50/65')



Conveyor
Belt Tool

Recommended Items: