

GENERATORI DI VAPORE STEAM GENERATORS

RESIDENTIAL

ideal for home, offices and medium-sized premises



COMMERCIAL

ideal for shops, horeca and carwash



PROFESSIONAL

ideal for food facilities, food production and means of transport



INDUSTRIAL

ideal for the most demanding industrial cleaning processes



RESIDENTIAL

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www.cctechnology.it



CENERENTOLA

VIP - VAP filter



Alta Tecnologia,
Grandi Prestazioni

High Technology,
Top Performance

Vapore & Aspirazione

- Generatore di vapore con sistema brevettato "Carica Continua"
- Controllo elettronico
- Utilizzo acqua da rubinetto
- Aspira polvere/liquidi con motore bistadio 450/1200W

Steam & Vacuum

- Steam generator with a patented water "Auto Refill" system
- Steam flow electronic control
- Use of tap water only
- Two-stage vacuum cleaner (450 to 1200W)

Scheda tecnica/Technical Features

CEN VIP - Vap Filter

Potenza/Maximum rating	2300W
Alimentazione/Voltage	230/50Hz
Produzione Vapore/Steam supply	2.75kg/hr
Pressione max/Maximum pressure	4.5 bar
Temperatura max/Max temperature (in caldaia/boiler)	147 °C
Temperatura ugello/ Temperature (steam nozzle)	125 °C
Caldaia/Boiler volume	0.7 lt
Consumo Acqua/Water Consumption	2.7 lt/hr
Pronta in/Heating time	3 min
Serbatoio acqua/Water tank capacity	1.4 lt
Peso kg/Weight	11
Dimensioni cm (HxLxP)/Dimensions (HxWxD)	29x33x54
Caldaia/Boiler material	stainless steel
Resistenze/Heating elements	stainless steel 321
Lunghezza flessibili aspirazione/ Steam-intake hoses length	2.2 mt

accessories
for details: www.cctechnology.it



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CENERENTOLA INOX



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Vapore & Aspirazione

- Erogatore di vapore con sistema brevettato "Carica Continua"
- Controllo elettronico
- Utilizzo acqua da rubinetto

Steam & Vacuum

- Steam generator with a patented water "Auto Refill" system
- Steam flow electronic control
- Use of tap water only

Scheda tecnica/Technical Features

	CEN INOX 1700	CEN INOX 2000	CEN INOX 2800
Potenza/Maximum rating	1700 watt	2000 watt	2800 watt
Potenza motore aspirazione/ Vacuum power	900 watt	900 watt	900 watt
Alimentazione/Voltage	110V-50/60Hz	230V-50Hz	230V-50Hz
Produzione vapore/Steam supply	2.3 Kg/h	2.5 Kg/h	3.5 Kg/h
Pressione max/Max pressure	6.0 bar	3.5 bar	6.0 bar
Temperatura max/Max temp (in caldaia/boiler)	155 °C	135 °C	155 °C
Temperatura ugello/ Temperature (steam nozzle)	135 °C	120 °C	135 °C
Caldaia/Boiler volume	1.45 lt	1.45 lt	1.45 lt
Consumo Acqua/ Water Consumption	2.2 lt/hr	2.5 lt/hr	3.5 lt/hr
Pronta in/Heating time	6 min	4.5 min	3.5 min
Serbatoio acqua/ Water tank capacity	1.5 lt	1.5 lt	1.5 lt
Peso kg/Weight kg	12	12	12
Peso con carrello kg/ Weight with trolley kg	25	25	25
Dimensioni cm(HxLxP)/ Dimensions (HxWxD)	40x30x32	40x30x32	40x30x32
Dimensioni con carrello cm (HxLxP)/ Dimensions with trolley (HxWxD)	110x34x60	110x34x60	110x34x60
Caldaia/Boiler material	st. steel 304	st. steel 304	st. steel 304
Resistenze/Heating elements	st. steel 316	st. steel 321	st. steel 321

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BILLY

Versioni/Models:

solo vapore; vapore e aspirazione; vapore e iniezione detergente; vapore iniezione e aspirazione.

steam only; steam & intake; steam & detergent injection; steam, detergent injection & vacuum.

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Generatore di Vapore Industriale

Industrial compact Steam cleaner

per pulizia e sanificazione di:

- industria alimentare: ristorazione, macellerie, gelaterie, pasticcerie, panetterie, negozi di alimentari
- ospitalità: strutture alberghiere e ristorazione in generale
- sanità: ospedali, case di cura, sale d'attesa, servizi igienici, stanze dei pazienti, sale operatorie o attrezzature mediche
- mezzi di trasporto (interno di treni, aerei ed attrezzature varie).

designed to clean and sanitize:

- food facilities: bakeries, pubs and lounges, grocery stores, butcher shops, delis
- hospitality: hotels, restaurants, fast food
- healthcare: hospitals, nursing homes, waiting rooms, restrooms, patient rooms, operating rooms or durable medical equipment
- means of transport (interiors of trains, planes and related fittings).

Scheda tecnica/Technical Features

	SERIE 2	SERIE 3	SERIE 4	SERIE 6	SERIE 9
Potenza/Maximum rating	1700W	3400W	4500W	6000W	9000W
Alimentazione/Voltage	110V	230V	400V	400V-50Hz	400V-50Hz
	50/60Hz	50Hz	50Hz	200V-50/60Hz	
Produzione vapore/Steam supply	2.13kg/h	4.25kg/h	5.65kg/h	7.50kg/h	11.25kg/h
Energia prodotta/Energy produced	6120kJ	12240kJ	16200kJ	21600kJ	32400kJ
Pressione max/Maximum pressure	6.5bar	6.5bar	7.5bar	7.5bar	7.5bar
Temperatura max/Max temperature (in caldaia/boiler)	165°C	165°C	175°C	175°C	175°C
Temperatura ugello Temperature (steam nozzle)	145°C	145°C	150°C	150°C	150°C
Caldaia/Boiler volume	3lt	3lt	3lt	3lt	3lt
Consumo Acqua/Water Consumption	2.13lt/hr	4.25lt/hr	5.65lt/hr	7.50lt/hr	11.25lt/hr
Pronta in/Heating time	0 min	5 min	4 min	4 min	3 min
Serbatoio acqua/Water tank capacity	5lt	5lt	5lt	5lt	5lt
Serbatoio detergente/Defergent tank	2lt	2lt	2lt	2lt	2lt
Serbatoio di recupero/Recovery tank	12lt	12lt	12lt	12lt	12lt
Potenza motore asp./Vacuum power	900W	1000W	1000W	1000W	1000W
Vtaggio impugnatura/ Voltage on handgrip	12V	12V	12V	12V	12V
Peso kg/Weight kg (min / max)	26/39	26/39	26/39	26/39	26/39
Dimensioni cm (HxLxD)/ Dimensions (HxWxD)	95x43x65	95x43x65	95x43x65	95x43x65	95x43x65
Caldaia/Boiler material	st. steel	st. steel	st. steel	st. steel	st. steel
Resistenze/Heating elements	incoloy	incoloy	incoloy	incoloy	incoloy



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INDUSTRIAL

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Vapore Secco 10 Bar

Dry Steam at 10 Bar

Robusto generatore di vapore per pulizia e sanificazione di attrezzature, superfici e ambienti industriali.

Fra i principali settori d'uso:

- Industria alimentare
- Farmaceutica
- Meccanica
- Mezzi di trasporto e autolavaggio

Powerful steam clearing tool to tackle the most demanding industrial cleaning processes. Among its main ranges of application:

- food industry
- pharmaceutical industry
- mechanical industry
- means of transportation & car washing

Scheda tecnica/Technical Features

	SERIES 9	SERIES 13	SERIES 18
Potenza/Maximum rating	9000 watt	13500 watt	18000 watt
Alimentazione/Voltage	400/575V-50/60 Hz	400/575V-50/60 Hz	400/575V-50/60 Hz
Produzione vapore/Steam supply	11.25 Kg/h	6.90 Kg/h	22.50 Kg/h
Pressione max/Maximum pressure	10 bar	10 bar	10 bar
Temperatura max/Max temperature (in caldaia/boiler)	185 °C	185 °C	185 °C
Temperatura ugello Temperature (steam nozzle)	160 °C	160 °C	160 °C
Caldaia/Boiler volume	3.5 lt	4.6 lt	4.6 lt
Consumo Acqua/Water Consumption	11.25 lt/hr	16.90 lt/hr	22.50 lt/hr
Pronta in/Heating time	5 min	5 min	4 min
Serbatoio acqua/Water tank capacity	50 lt	50 lt	50 lt
Serbatoio detergente/Detergent tank	10 lt.	10 lt.	10 lt.
Voltaggio sull'impugnatura/ Voltage on handgrip	12 V	12 V	12 V
Peso kg/Weight kg	60	65	70
Dimensioni cm (HxLxP)/ Dimensions (HxWxD)	75x50x75	75x50x75	75x50x75
Caldaia/Boiler material	st. steel 304	st. steel 304	st. steel 304
Resistenze/Heating elements	Incoloy	Incoloy	Incoloy
Lunghezza flessibili/ Steam hoses length	6mt (opt 10mt)	6mt (opt 10mt)	6mt (opt 10mt)

CYCLONE MAXI



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