

# 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.



633 N Helena St. Spokane, WA 99202  
(509) 535-1555 | info@northstardirect.com

1210 N Oregon Ave. Pasco, WA 99301  
(509) 547-2323 | info@northstarhotsy.com

## 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: