

Technical details

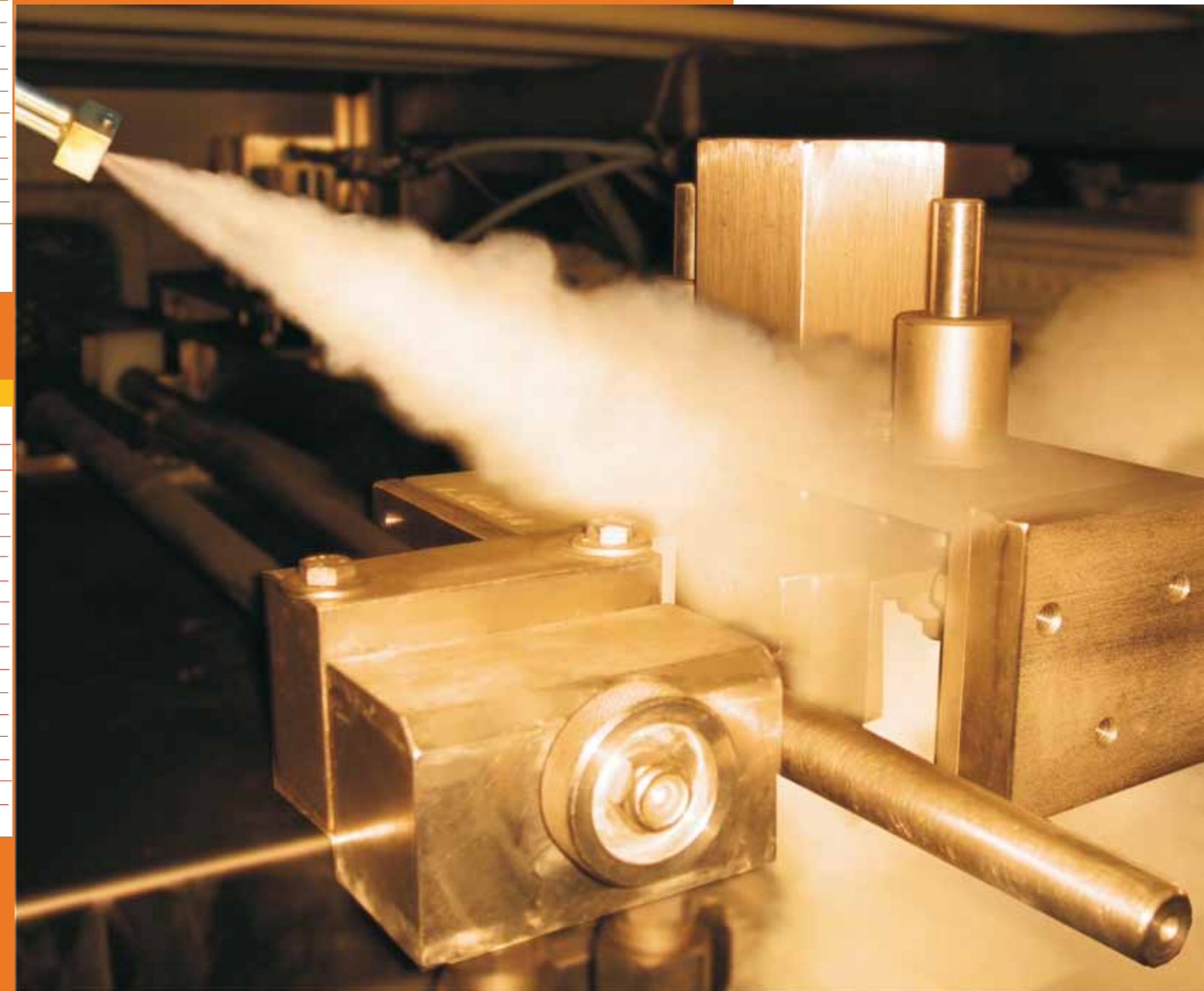


Steam technology

Modern cleaning technology for the food industry.

Mobile model		SUPER	SPECIAL 2	MAXI-4	
Voltage	V	400	400	400	
Current consumption	A	14	27,3	54,7	
Output	kW	9	18	36	
Thermal output	kcal/h	7.700	15.462	30.924	
Operating pressure	bar	10	10	10	
Number of steam generator		1	2	4	
Steam output	Kg/h	12,8	25,7	51,4	
Temperature in the generator	°C	180°	180°	180°	
Temperature at the nozzle exit (steam)	°C	150°	150°	150°	
Temperature at the nozzle exit(steam+additive)	°C	ca. 73°	ca. 100°	ca.100°	
Water storage tank	l	50	110	2x50	
Additional product storage tank	l	1,4	2x1,4	5	
Water consumption	l/h	13	25	50	
Maximum hose length	m	18	20	36	
Time from switching on to standby	min	4	4	4	
Working hours per day	h	24	24	24	
Preparation for extraction		SERIE	SERIE	SERIE	
Dimensions	Length	mm	880	1.055	1.390
	Width	mm	520	700	900
	Height	mm	910	815	1.050
	Weight	Kg	80	165	257

Stationary model		GIOVE	9KW	18KW	36KW	72KW
Voltage	V	400	400	400	400	400
Current consumption	A	14	27,3	54,7	109,4	109,4
Output	kW	9	18	36	72	72
Thermal output	kcal/h	7.700	15.462	30.924	61.848	61.848
Operating pressure	bar	10	10	10	10	10
Number of steam generator		1	2	4	8	8
Steam output	kg/h	12,8	25,7	51,4	102,8	102,8
Temperature in the generator	°C	180°	180°	180°	180°	180°
Temperature at the nozzle exit (steam)	°C	150	150	150	170	170
Temperature at the nozzle exit(steam+additive)		ca.73°	ca.100°	ca.100°	ca.100°	ca.100°
Additional product storage tank	l		Depending on the design			
Water consumption	l/h	13	25	50	100	100
Maximum hose length	m	18	20	36	36	36
Time from switching on to standby	min	4	4	4	4	4
Working hours per day	h	24	24	24	24	24
Preparation for extraction			Depending on the design			
Dimensions			Dependind on the design			



CE



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Save costs - Improve the cleaning

Reduce downtime

Steam cleaning - quick, through, easy!

The use of the electronic steam generator "Saturno", for cleaning and for sanitizing the surfaces allows considerable advantages:

- reduction of the downtime;
- reduction of the workforce;
- reduction or complete removal of antibacterial product.



Our Saturno generators produce saturated steam at 10 bar with a temperature at the nozzle of around 180°C. The steam at high temperature allows quick sanitization even in difficult to reach areas, for example, the corners. The use of saturated steam for cleaning is always safe and avoids any risk of short circuit or damage to electrical and electronic components.

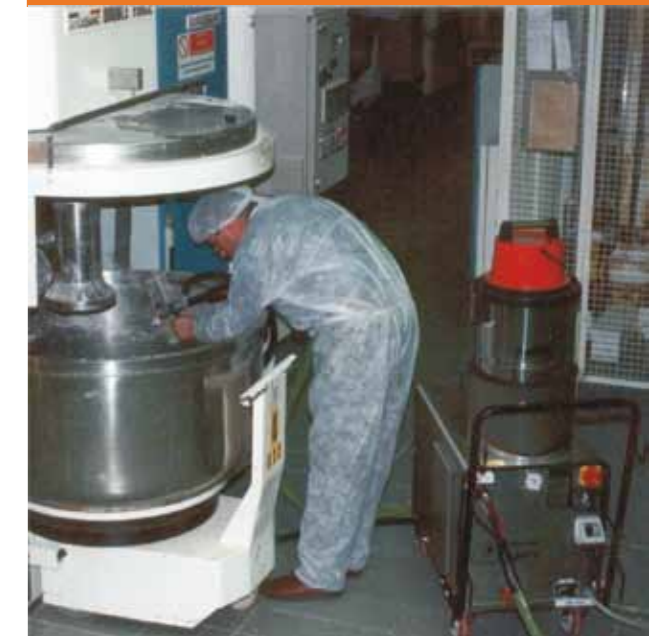
We provide what you need!

In order to satisfy the needs of the customers, R.E.A. snc manufactures fixed-system steam generators capable of either generating steam or able to utilise the client's on-site steam generator.

R.E.A. snc also manufactures mobile steam generators, easily moveable, do not require any connection to mains water and the steam can be used in complete safety within the plant.



Our technical department is at your disposal to study special solutions for your specific requirements.



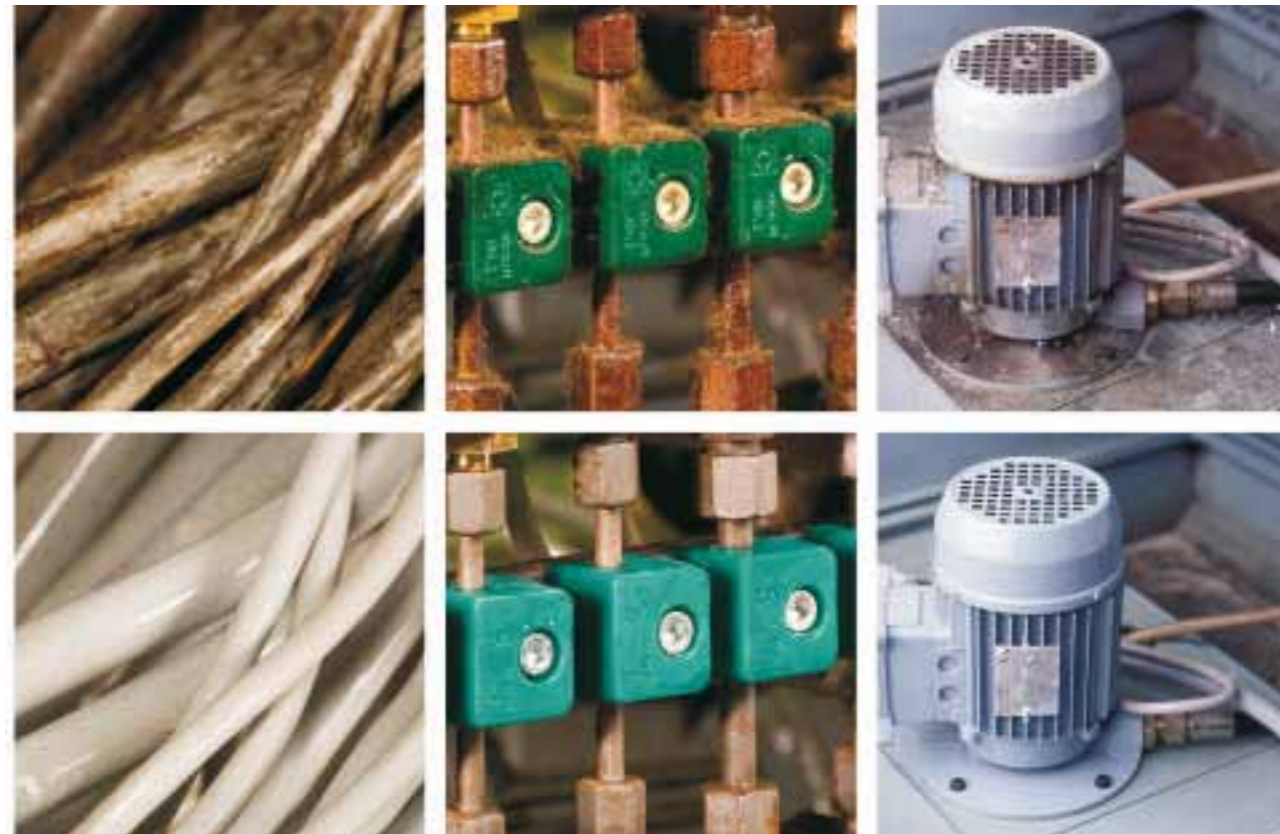
Keeping equipment clean improves the productivity and the quality of the products, reduces maintenance, improves the work environment by helping the operators in their job and improving the image of the company.

It is possible to couple the steam generators with robotics to clean conveyor belts, chains, plants, cold rooms, and special systems quickly, eco-friendly and inexpensively.

Cleaness of production plants, machinery and final product - every time!

Ecological, flexible, effective!

R.E.A. snc has been manufacturing saturated steam generators for more than 25 years -used in the food industry for cleaning and sanitizing every type of surface.



Saturno generators are able to remove grease and grime from floors with the floor cleaning set avoiding the use of aggressive detergents. The waste is then vacuumed, leaving the floor clean and dry without residual contaminants.



The floor cleaning set comprises of a cleaning tool with a vacuum hose and an industrial vacuum cleaner.



Thorough cleaning of the plant

Saturated steam enables you to reach a high level of cleanliness and hygiene on machines, conveyors, doorways, equipment, etc.



Cleaning of components

Our vacuum benches are available in different sizes to suit your needs and can be supplied with grid platforms, turning plates with optional robotic-loading capability.

Saturated steams helps you to reduce the consumption of water and detergent during cleaning.

The electrical controls are low-voltage. The power of the R.E.A. steam generators ranges between 9kW and 72 kW and their production ranges between 12,5kg and 100 kg of steam for hour.



AUTOMATIC BELT WASHER

Wash, sanitize, dry and, if needed, cool any type of conveyor belt, on one or two sides, continuously operating whilst maintaining a very high quality final product.



BAKIN-PANS AND FOOD TRAY WASHER

Washing and sanitizing system, small size and with a low waste production. It can be semi or full automatic.



Non - stop operation with online -cleaning

Standard systems

Pasteurizing tunnel

Our system is adapted to our clients' needs. It is able to pasteurize the surface or the whole product, for exemple, ham, salami, etc.

The R.E.A steam generators are able to clean with steam or a combination of steam and detergent.

Our technical department is at your disposal to study any specific need.

Automatic system for carcasses:

Innovative system to clean and sanitize carcasses by saturated steam. The waste is vacuumed for appropriated disposal. Quickly and able to guarantee a high level of hygiene.



R.E.A. snc has developed a robotic system to avoid contamination during the cutting of the pork carcasses.



SUPER

Output	kW 9
Operating pressure	bar 10
Steam output	Kg/h 12.8
Water consumption	l/h 13



SPECIAL 2

Output	kW 18
Operating pressure	bar 10
Steam output	Kg/h 25.7
Water consumption	l/h 25



MAXI -4

Output	kW 36
Operating pressure	bar 10
Steam output	Kg/h 51.4
Water consumption	l/h 50



GIOVE

Output	kW 9 - 72
Operating pressure	bar 10
Steam output	Kg/h 13-100
Water consumption	l/h 13-100

GIOVE - The fixed-system steam generator is used at washing and sanitizing areas of the plant.

The right standard accessories for your needs. Other tools available on request!

kit 1 + 4

Hose package with control unit, long lance, brush holder with attachment, wiper, short lance.



kit 1 + 3

Hose package with control unit, long lance, brush holder with attachment, short lance.



KNIFE-WASHERS

Saturated steam system to clean and sanitize knives. The steam can be generated for the knife washer or the system can utilise available on-site steam of the plant. In a three step process, simply pass the blade through the slot three times to wash, sanitise and cool the blade.

Thanks for the purpose-designed accessories you can clean and vacuum simultaneously avoiding humidity and water run off.