



**THE POWER OF STEAM  
FOR YOUR BUSINESS**

# COMBY 9000

**WHY CHOOSE  
STEAM IN YOUR  
BUSINESS?**



*Instantly cleans  
and dries surfaces  
saving in time  
and money*



*Improves infection  
controls higher  
bacteria elimination*



*Cost effective and  
environmentally  
friendly cleaning  
reduced water and  
chemical usage*



*Reduced cleaning  
time operator -  
labour saving*



Electric power supply	400V - 50/60 Hz
Max operating pressure	800 kPa (8 Bar)
Total max power	10400 W
Max boiler power	9000 W
Max vacuum power	1400 W
Temperature max	180 °C
Steam generation	15 kg H <sub>2</sub> O/h
Boiler capacity	4,2 l
Refill tank	15 l
Detergent tank	5 l
Vacuum bucket	10 l
Weight	47 kg
Dimensions	800x550x1020 mm



## ACCESSORIES



## APPLICATIONS



### HEALTHCARE

*Sanitizing - to reduce cross contamination and bacteria in:*

- Hospitals: wards, theatres, beds, floors, walls, toilets.
- Veterinary surgery: floors, tiled walls, work surfaces, bird cages.
- Dentist surgery: floors, tiled walls, work surfaces, chairs.



### HOTEL, LEISURE AND HOSPITALITY

*You can sanitize changing rooms, showers - toilets creating a clean and fresh environment thus improving your company image.*

- Kitchens: extraction ducts, ovens, work surfaces.
- Gymnasiums: equipments, changig rooms, toilets.



### MUNICIPAL CLEANING AND GENERAL INDUSTRY

*Steam is a very effective tool in removing chewing gum and graffiti quickly and easily, improving your city/town image.*

- Shopping malls.
- Buildings and fascia's.
- Workshops garages.
- Degreasing motors and components.
- Degreasing on heavy goods vehicles.
- Buses, trains, airplanes.



### FOOD MANUFACTURING - PROCESSING

*Fish processors, bakery and confectionary, dairy, abattoirs, soft-drinks and beverages.*

- Floors, walls, work surfaces.
- Machinery, conveyors.
- Ventilation ductwork, air conditioning, heating.
- Baking racks - trays.
- Ovens - mixers/blenders.