

GV Egon VAC 4.1 Plus

NEW



Equipped with:

- ABS body
- Ready steam warning lamp
- Boiler 1,9 kW S.S. AISI 304
- Low level water lamp indicator
- Boiler is refilled continuously
- Flex hose 2 m
- Wheels suitable for use in food processing area
- ON/OFF main switch with indicator lamp
- ON/OFF boiler switch with indicator lamp
- Steam regulation
- Recovery tank capacity 8 l.
- Washable filter
- HEPA filtering system H14
- Pressure gauge.

Optional

- DOX Hygiene 3.697.0084



Standard Equipment

- 5.211.0165



- 2 X 3.753.0127



- 3.754.0255



- 3.754.0108



- 3.754.0109



- 3.754.0110



- 6.402.0115 PEK



- 6.402.0117 Stainless steel



- 6.402.0116 Brass



- 6.402.0095



- 3.754.0271



- 3.754.0292



- 3.754.0293



- 3.754.0005



- 5.412.0002



- 3.754.0015



- 3.754.0121



- 6.402.0096



- 3.754.0296



- 3.099.1923



- 3.754.0295



- 3.754.0294



- 3.754.0297



TUV certified for professional use

GV Egon VAC 4.1 Plus	
Code	8.406.0017
Max steam pressure/temperature	5 bar/152° C
Boiler absorbed power	1900 W/220/240V ~ 50Hz (Ph 1)
Vacuum motor absorbed power	1200 (max 1400) W
Column depression/Air flow	24 kPa/220 m³/h
Recovery tank capacity	8 l



GV Egon VAC 4.1 allows, simply and quickly and with the exclusive use of water, steam cleaning of all surfaces together with dust and liquid vacuuming. It is possible to clean and sanitize all surfaces (ceramic, stainless steel, glass, wood, linoleum, marble, carpet, armchairs and sofas) with high temperature steam, removing mites, germs, bacteria and prevent the onset of allergies. High pressure stainless steel boiler with unlimited autonomy, ready in a few moments and complete with a wide set of accessories. Silent operation in sensitive and crowded areas,

just setting the suction power on the gun. Egon Vac 4.1 is equipped with an HEPA H14 filter which remove the 99.995% of the air contaminants preventing the spread of bacterial and viral organism present in the air. No more waiting for the boiler to cool down, it can be safely refilled, even while you are using it. Set the boiler, choose the steam intensity. All the controls are on the handle, press the lever to steam, press the button to vacuum. Thanks to the powerful suction and the remote electronic function, it is possible to control the vacuum power and the steam plus



chemical injection directly from the gun, for an easy and professional cleaning operation.

Fields of applications Steam system:

Hospitality, community & healthcare (hospitality, buildings cleaning, spa & sport, education & community, healthcare).

Food & beverage (food industry, catering, beverage, winery).

Industry (industry, transportation, car washers, car dealers).

Sanitizing with DOX Hygiene

Steam itself is a powerful virus and bacteria killer. In addition, Egon Vac can be operated in conjunction with the optional sanitizing detergent DOX Hygiene which boost up the sanitizing feature of the steam. Important note: the presence of oxygen-based whiteners included in the DOX Hygiene may alter the color of the surfaces to be treated. DO NOT use the product in the water tank of the machine. Use only with steam diffuser accessory.

