



Simply Clean

"Platinum import partner"

OSPREDEEP CLEAN
STEAM CLEANING TECHNOLOGY

Osprey industrial steam cleaners

- Contract cleaning
- Catering
- Leisure
- Industrial applications

Setting New Hygiene Standards

Facilities management companies face the continual challenge of achieving the highest standards on a daily basis using traditional cleaning methods, the main problem always being the lack of time to achieve the desired result.

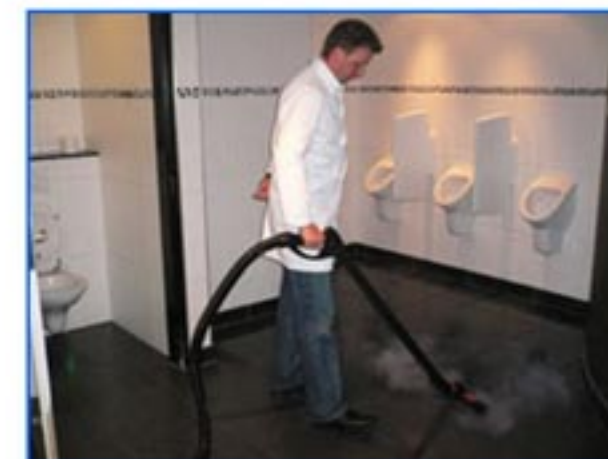
The introduction of dry-steam cleaning techniques into most types of cleaning contracts will enable you to achieve and maintain the highest standards that are required by your clients in this ever challenging market. The use of steam is seen by your client as being innovative, time saving and a solution to many cleaning issues.

OSPREDEVOLUTION INDUSTRIAL STEAM CLEANER

The Revolution Osprey Steam Cleaner is ideal for guest houses, small hotels and restaurants, fast food outlets, butchers, nursing homes, leisure centres, gymnasiums and swimming pools. In fact the Revolution Osprey Steam Cleaner is the ideal solution for just about establishment or organisation that requires an efficient cleaning and sanitising solution. The Revolution Osprey Steam Cleaner is the answer to all of your cleaning problems, whether they are big or small.

Technical data:

Power requirement:	110 Volt / 230 Volt / 50/60 Hz
Maximum power	1500 Watt / 2200 Watt
Steam pressure	6 Bar nominal
Boiler capacity	3 L
Heating up time	Approx. 9 - 15 minutes
Autonomy	Continuous operation
Detergent facility	5 L
Indicator for lack of water	Yes
Cable length	4 m
Machine dimensions	480 x 320 950 mm
Net weight	23 Kg
Max. Boiler Temperature	165 °C
Adjustable pressure output	Yes
Incorporated vacuum unit	No



Benefits of dry steam technology in the industry:

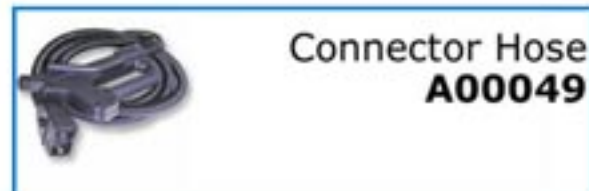
- Best cleaning results with minimal downtime, Less expensive than many other cleaning methods.
- Deep cleaning technology is environmentally friendly, innovative technology adaptable to the needs of the customer.
- Low water consumption with no toxic or hazardous additives helps to significantly reduce waste management costs.
- Quick drying times and therefore availability of the cleaned equipment and parts.
- Saturated steam is not conductive. No danger of short circuiting when used on electronic components.
- Corrosion inhibitors can simultaneously used with dry steam, avoiding rusting during cleaning.
- Consistent cleaning results in the entire facility..

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Steam technology
"The natural solution"



Connector Hose
A00049



Straight
Extension
Tube
A00101



Nylon Detail
Brush
A00020



Red Funnel
A00007



Safety
Goggles
A00096



Safety
Gloves
A00097



Brass Detail
Brush
A00022



Wire Detail
Brush
A00021



Triangular
Brush
A00006



Accessory Bag
A00903



Nylon
Upholstery
Brush
A00108



2 Inch Round
Brass Brush
A00052



2 Inch Round
Brush
A00005



Detail Nozzle
A00104



Medium Steam
Lance
A00051



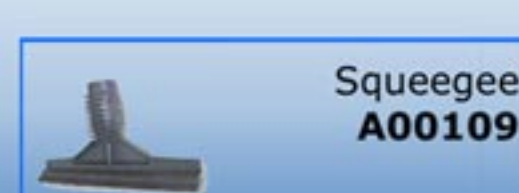
Long Steam
Lance
A00112



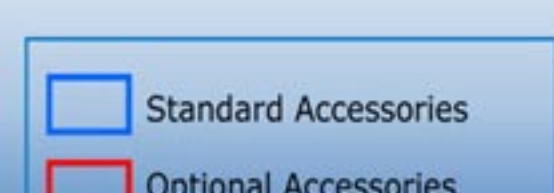
Floor Brush
A00106



Large
Triangular
Brush
A00107



Squeegee
A00109



Standard Accessories
Optional Accessories



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 Tel: 044 873 6040 Fax: 044 873 6040





OSPRED INNOVATIVE STEAM CLEANING TECHNOLOGY - CATERING & FOOD RETAILING / CONTRACT CLEANING

Cost effective -Today's hectic catering and food retailing environments face the continual challenge of maintaining the highest cleaning standards at the lowest cost. Public and Government pressures, widely publicised by the Media, bring the whole topic of food safety sharply into focus. OSPREDDEEPCLEAN hygiene systems exceed all regulatory food hygiene requirements, enhancing the professionals' own HACCP schemes. There is no safer or more cost-effective way to ensure that hygiene cleaning methods are being fully optimised than by the introduction of dry-steam cleaning techniques. The OSPREDDEEPCLEAN range of professional hygiene systems will improve the standards of cleanliness in food preparation areas in excess of 100%. This will result not only in greater hygiene standards but in extended lifetimes of equipment and prolonged refurbishment intervals. And because our systems are so simple and efficient to use, the savings in labour costs alone can pay for the cost of the equipment.

Environmentally friendly - Our latest steam technology uses very little water and no harsh chemicals, so providing maximum standards of cleaning and hygiene with minimum environmental impact. The ergonomic design of the OSPREDDEEPCLEAN systems ensures that they are easy to use and blend into your workplace, maintaining the high aesthetic qualities our customers expect.

Demonstration on location - We will always demonstrate a machine so that you can be completely satisfied that it ideally suits the specific requirements of your business.

Contract cleaning - Improving standards

Facilities management companies face the continual challenge of achieving the highest standards on a daily basis using traditional cleaning methods, the main problem always being the lack of time to achieve the desired result.

The introduction of dry-steam cleaning techniques into most types of cleaning contracts will enable you to achieve and maintain the highest standards that are required by your clients in this ever challenging market. The use of steam is seen by your client as being innovative, time saving and a solution to many cleaning issues.

- Reducing water, chemical usage and associated risks
- Reduction in labour costs
- Improved visual appearance

Key benefits

The OSPREDDEEPCLEAN range is unparalleled in achieving the highest standards of cleanliness and hygiene in the most efficient and cost-effective manner.

- Up to 40% labour saving
- Improved bactericidal efficacy
- Instantly dry surfaces, ready for use
- Ergonomically designed and colour coded accessories available on request
- Optional ability to pre-spray chemical
- Powerful built-in wet and dry vacuum available on certain models
- Improved compliance with 'HACCP' standards



Conclusion:

OSPREDDEEPCLEAN offers a range of professional hygiene systems specifically designed for the catering and food retailing environment, ensuring that our systems meet and exceed the expectations of our growing list of discerning, satisfied clients, which include leading cleaning contractors, supermarket chains, hotel and leisure groups, retail and fast food outlets. Our considerable investment in development and manufacturing resources ensures that our innovative steam cleaning solutions keep us at the forefront of this technology. Our commitment is to give you the ultimate solutions for your cleaning and hygiene needs.



The OSPREDDEEPCLEAN Steam Technology has been subject to independent scientific bactericidal studies by Dr Peter Kite and CCFRA, copies of which are available on request from ITS Simply Clean