

MK-OV76I

INDUSTRIAL DRY VACUUM CLEANER



leader in **dry steam** technology

vacuum cleaners

The MK-OV76I models, equipped with two motors, are designed for suction of food residues on shelves for electric ovens. The oven kit, the filter with fabric for high tem-

perature and the heat resistant suction inlet, allows to use the machines when the oven is on (just for some seconds). Not suitable for suction of burning embers.



stainless steel tank



two motors



dry



electrostatic proof

kit (included)



flexible hose in steel and ceramic with couplings Ø 36 (cod Q06992309)



straight aluminium wand with protection 1 m (cod Q06992310)



straight aluminium wand with half protection 1 m (cod Q06992311)



straight aluminium wand 1 m (cod Q06992312)



oven brush with teflon 400 mm (cod Q06992313)

filters



filter with fabric for high temperatures with ring (cod Q06992298)

	measure units	MK-OV76I Q30002153
motors	n°	2
power supply	V- Hz	220/240 - 50/60
motor	type	-
stage		2
power max	kW	2,4 single phase
tank	material	Inox
total tank capacity	lt	76
water lift (H ₂ O)	mm	2250
air flow	m ³ /h	340
noise level 3 m	db (A)	67
protection	IP	/
total filter surface	cm ²	5700
shaker	-	-
pump capacity	lt/min	-
pump lift	bar	-
pump	W	-
detergent tank	lt	-
cooling	by pass/through flow	by pass
weight net	kg	27

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 industrial sanitizing
 with ecological dry steam