

SUPERVAP 9000

ELECTRICAL SUPPLY 380V, 3-phase, 16 amp
(4 or 5 wire versions available)

POWER max. 9000 watts

WATER TANK 10 litres

BOILERS 2 x 4.5 litre,
stainless steel

BOILER STEAM 8 bar

PRESSURE

TEMPERATURE 180°C Nominal

AUTONOMY continuous
operation

STEAM VOLUME 213 litres
per minute

HEATING UP TIME approx.
9 minutes



Supplied with a hose and steam gun.
Optional wet & dry vacuum unit -
1200 watts, capacity 25 litres or
triple stage 3300 watts capacity 40 litres.

Compact, manoeuvrable and very powerful the Supervap 9000 is a heavy industrial 3-phase machine with two boilers generating approximately 213 litres of steam per minute.

Steam Super-Heated to 180°C and delivered at 8 bar pressure will make light work of even the most stubborn baked on grease, yet it is completely environmentally friendly!

GALAXY

ELECTRICAL SUPPLY 380V, 3-Phase, 32 amp

POWER max. 18000 watts

WATER TANK 20 litres

BOILERS 4 x 4.5 litre, stainless steel

BOILER STEAM 10 bar

PRESSURE

TEMPERATURE 180°C

AUTONOMY Nominal

continuous
operation

STEAM VOLUME 427 litres
per minute

HEATING UP TIME approx.
9 minutes



Supplied with a hose and steam
gun. Optional wet & dry triple
stage vacuum unit - 3300 watts
Vac tank capacity - 40 litre.

With four boilers supplying about 427 litres of super-heated steam per minute at 10-bar pressure this machine is the supreme industrial cleaner.

Within the food processing and printing industries, as well as the heavy engineering environment, the Galaxy has all the power you need.

It is particularly well suited to static operation in conjunction with a belt cleaner to ensure the highest levels of hygiene.

Greater public awareness and increased media attention on the hygiene standards of many organizations has created significant focus in this area.

GUM BUSTERS offers a range of professional hygiene systems utilising the latest in steam technology. Environmentally friendly, cost-saving systems, providing higher standards of cleanliness, extended lifetimes of equipment and prolonged refurbishment intervals.

GUM BUSTERS providing intelligent solutions today for the cleaning professionals of the future.



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About Gum Busters



INNOVATIVE STEAM CLEANING TECHNOLOGY

International Range

Product Information

Catalogue 2012/2013

EVOLUTION PLUS 110V/230V

ELECTRICAL SUPPLY	110V/230V, 50/60 Hz
POWER	1500 watts/2200 watts
WATER TANK	5 litres
BOILER	3 litres, stainless steel
BOILER STEAM PRESSURE	5 bar/6 bar
TEMPERATURE	165°C Nominal
AUTONOMY	continuous operation



HEATING UP TIME approx. 15/10 minutes
Supplied with a full set of steam only accessories.

This commercial steam cleaner is available in 110V or 220V enabling the wide-ranging benefits of steam cleaning to be available where reduced voltage power is necessary for safety reasons.

A detergent injection facility is included which allows for the injection of a suitable chemical into the steam as it leaves the cleaning head. Continuous fill operation allows for continuous steam cleaning, minimising down time and maximising results.

EVOLUTION VAC

ELECTRICAL SUPPLY	230V, 50/60 Hz
POWER	2200 watts
WATER TANK	5 litres
BOILER	3 litres, stainless steel
BOILER STEAM PRESSURE	6 bar
TEMPERATURE	165°C Nominal
AUTONOMY	continuous operation
HEATING UP TIME	approx. 9 minutes
WET & DRY	1200 watts
VACUUM UNIT	
VAC TANK CAPACITY	15 litres



Supplied with a full set of steam only and steam & vac accessories.

Guest houses, small hotels and restaurants, fast food outlets, butchers, nursing homes, leisure centres, gyms and swimming pools – in fact anywhere requiring efficient cleaning and sanitising – the new Evolution Vac is the answer to your cleaning problems. The Evolution Vac combines all the inherent benefits of steam cleaning with the simultaneous use of a professional wet/dry vacuum cleaner leaving only dry sanitised surfaces behind.

The Power of Steam

Key Advantages

- All models have an automatic refill facility allowing continuous operation – minimising down time, maximising results
- Improved bactericidal efficacy
- Higher standard of hygiene
- Low water usage
- Reduced chemical usage and associated risks
- Instantly clean and dry surfaces
- Up to 40% reduction in labour costs
- Ergonomic design
- Totally environmentally friendly

Compact, manoeuvrable, and very powerful, the Vega Plus has become the best seller of our range. The powerful vacuum cleaner and steam super-heated to 180°C and delivered at 8 bar pressure make this the ultimate super cleaner. The Vega Plus enables either simultaneous or independent use of the industrial strength vacuum or the super-heated steam facility. A feature allowing the addition of mild detergents to the dry steam as it is released from the cleaning head is also available with the Vega Plus. This is a tough machine for the toughest cleaning jobs.



VEGA PLUS

ELECTRICAL SUPPLY	230V, 50/60 Hz
POWER	max. 3600 watts
WATER TANK	5 litres
CHEMICAL TANK	5 litres
BOILER	3 litres, stainless steel
BOILER STEAM PRESSURE	8 bar
TEMPERATURE	180°C Nominal
AUTONOMY	continuous operation
HEATING UP TIME	approx. 9 minutes
WET & DRY VACUUM	1200 watts
VAC TANK CAPACITY	20 litres

Supplied with a full set of steam only and steam & vac accessories.

FURY AND CONTRACTOR

ELECTRICAL SUPPLY	230V, 50/60 Hz
POWER	max. 3600 watts
WATER TANK	5 litres
CHEMICAL TANK	2 x 5 litres
BOILER	3 litres, stainless steel
BOILER STEAM PRESSURE	8 bar
TEMPERATURE	180°C Nominal
AUTONOMY	continuous operation
HEATING UP TIME	approx. 9 minutes
WET & DRY VACUUM	1200 watts (Contractor only)
VAC TANK CAPACITY	20 litres (Contractor only)

Supplied with a full set of steam only. Contractor supplied with additional steam & vac accessories.

The Fury is the most powerful steam only machine in the range, ideally suited for factories, industrial outlets and chewing gum removal. Large quantities of chewing gum are thoughtlessly discarded each day on our streets. Traditional methods of gum removal are slow and ineffective. Now, using dry steam and a suitable environmentally friendly cleaning agent, chewing gum can be removed quickly and completely.

This process is equally applicable to external surfaces such as pavements, concrete and natural stone and internal surfaces like matting, carpets and furniture.



The Contractor is a tough and robust machine designed to enable cleaning of the highest quality to be undertaken whatever and wherever the job. The steam super-heated to 180°C nominal and delivered at 8 bar pressure allows the detailed cleaning of a huge variety of surfaces – from the sanitising of kitchen, baking and food manufacturing equipment to road film, graffiti and gum removal. The chemical injection facility allows the use of a suitable mild cleaning agent. The industrial strength vacuum enables the simultaneous removal of moisture and the residue of grease and grime.