

MAVAM

STEAM UNIT

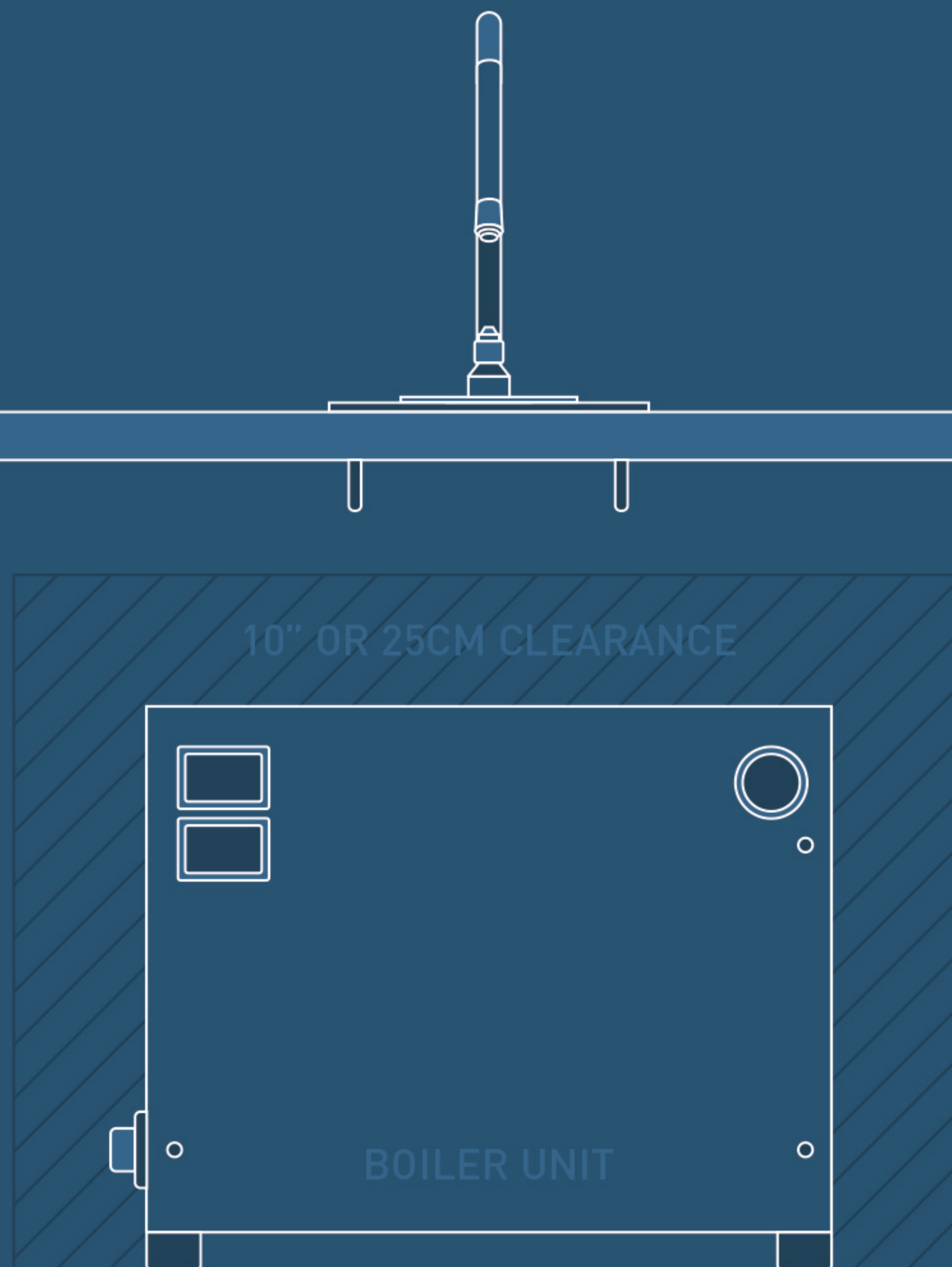


ENDLESS DRY STEAM

THE MAVAM STEAM UNIT WAS CREATED AS AN ADDITION TO YOUR MAVAM ESPRESSO MACHINE TO CRUSH LONG QUEUES OR AS A INDIVIDUAL UNIT PERFECT FOR TEA AND CHOCOLATE SHOPS.

Large volumes of temperature adjustable steam are generated by the large 5.5 copper steam boiler and delivered to the 10mm stainless steel vacuum cool touch steam wands by way of our patented temperature adjustable heated steam lines. This allows you to customize the level of moisture in the steam to create perfect milk texture.

The Steam unit is available in two styles with or with out a pitcher rinser in the drain tray.



DIMENSIONS

Interface Dimensions

9" / 23cm L x 14" / 35.5cm D x 9" / 23cm H

Boiler Unit Dimensions

16" / 40.5cm L x 18" / 46cm D x 13" / 33cm H

SPECIFICATIONS

Single Phase 220 Volt

17 Amps

Water supply is a typical 3/8
compression angle stop



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MADE IN SEATTLE, WA