

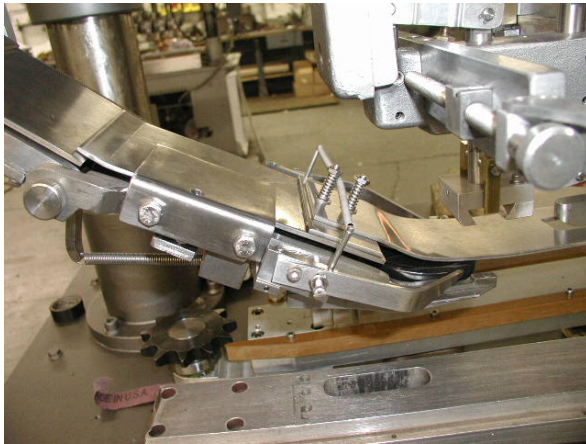


LAZAR TECHNOLOGIES, INC.

AUTOMATIC BOTTLE CAPPING EQUIPMENT

LSHS-30 Lazar Steam Heating System

The Lazar Steam Heating System employs a dry steam generator capable of delivering up to 212 degrees of *culinary clean steam* to the cap for disinfecting and heating the cap liner before cap application. The steam is 97% dry steam with very little condensation. The complete cap steam heating system includes all the connections, nozzles, stainless steel cap chute and drains for any condensation from the vapors. This system eliminates the traditional boiler installation, has no chimney, no long steam lines, and no enclosures.



Advantages:

- Instant steam, "Push Button" in less than 10 minutes
- No open flames, foul fumes, fuel usage, or long steam lines
- No heat dissipation; 98% efficiency to conserve energy and water
- No boiler chemicals required for operation

Specifications:

- 30 KW electric rating
- 100,400 gross BTU output
- 208 V. / 3 Phase at 84 A.
- 480 V. / 3 Phase at 37 A.



Dimensions: 19" W. x 26" L. x 23" H.

Aprox. Shipping Weight: 175 lbs.

Options:

- 316 Stainless Steel
- Motorized automatic flush
- Condensate return system
- Explosion proofing
- Water filter - 5micron
- CE certification
- CSA certification

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