



## SIoux Restaurant Cleaner

The Sioux Restaurant Cleaner is a 100% electric (no burner or fuel required) pressure washer/steam cleaner designed specifically for cleaning the interiors and exteriors of food related businesses. This system is ideal for fast food restaurants, full service restaurants, grocery stores, and meat packaging and processing facilities. The Sioux Restaurant Cleaner uses your current hot water supply at a low flow rate of

0.6 gallons per minute (2.3 LPM) for steam and 1.1 gallons per minute (4.2 LPM) for hot water pressure wash. The unit produces a discharge pressure of 1500 PSI (103.4 BAR). The 310°F (154°C) steam option allows the operator to sanitize surfaces and to thoroughly remove oil, grease, fats, and other substances from a variety of surfaces.

### CLEANING APPLICATIONS

This system can be used to clean:

- Exhaust filters
- Dumpsters and dumpster areas
- Grease traps
- Sewers
- Exterior of buildings
- Floors and mats
- Bathrooms
- Walls
- Vehicles
- Sidewalks
- Awnings
- Drive-thru areas
- Kitchens and kitchen equipment
- Tables
- Entrances

### CLEANING APPLICATION BENEFITS

This system:

- Exceeds USDA and health department standards.
- Decreases chances of cross contamination and food borne illness.
- Reduces labor costs and water consumption.
- Eliminates the need for cleaning contractors.
- Reduces splash back when cleaning.
- Uses electricity only when in use.
- Has no burner, flame or air contamination.
- Requires no fuel to operate.

## Model RC1.1H1500 (hot water wash only)

## Model RC1.1H1500-R (hot water wash plus steam option)

Specifications	Hot Water Wash	Steam Option (RC1.1H1500-R)
Flow, GPM (LPM)	1.1 (4.16)	0.6 (2.27)
Pressure, PSI (BAR)	1500 (103.4)	500 (34)
Outlet Temp, °F (°C)	210 (99)	310 (154)
Standard Electricals	230V/1Ph/60Hz	70Amps

\*Based on inlet temperature of at least 140°F (60°C) provided by customer's own hot water system.

- Unit dimensions: 36" x 16" x 19" (L x W x H) 180 LBS



## STANDARD FEATURES

- Adjustable temperature control setting from 140°F (60°C) to 310°F (154°C).
- Automatic shutdown system.
- Shut off gun for added operator safety.
- Detergent injection.
- NEMA 4 water tight control enclosure for added safety and longevity.
- Temperature limit switch.
- Low RPM pump and high quality 1.5 HP motor for extended life of equipment.
- Dual pressure relief valves for added safety.
- Stainless steel frame.
- Stationary or portable configuration.
- Direct mount, triplex plunger pump with high temperature 180°F (82°C) seals for longer life.
- 50' of high pressure hose. (Additional hose available)

## RECOMMENDED MODEL FEATURES (ask for model RC1.1H1500-R)

Recommended model includes standard features plus...

- SCR - Patented Adjustable Temperature Control System to maintain precise output temperature within +/- 2° F, regardless of incoming water temperatures. Includes digital readout display.
- Steam Option - 310°F steam option for optimum cleaning, degreasing, sterilizing, and instantly removing chewing gum.
- Chem Pump – Precisely control the amount of detergent being used in your cleaning and sterilizing applications.

## CLEAN:

- Exhaust Filters • Walls • Dumpsters
- Grease Traps • Sewers • Bathrooms
- Kitchens • Kitchen Equipment • Sidewalks • Tables
- Vehicles • Floors & Mats • Awnings • Entrances
- Drive-Thru Areas



1150 Davis Road, Suite J, Elgin, IL 60123  
 P: (847) 468-8800 • (800) 788-8867 • F: (847) 468-8811  
 www.lorchem.com • info@lorchem.com

We Know How To Get Things **CLEAN**



form 415-10