

Waterjetting Systems

**OERTZEN®**



*Stationary high pressure cleaners*  
*Solutions for the food industry,*  
*agriculture and repair shops*







One principle,  
many applications

Stationary high pressure cleaners are ideal for regular cleaning and care of both indoor and outdoor surfaces or work equipment in particularly intensive use or where high hygienic requirements apply. The water is piped directly from a central supply point to the outlets. In the food industry, agriculture or repair shops, stationary high pressure systems are especially convincing, combining reliable performance with minimal water and energy consumption and hence high efficiency plus a rugged, low-maintenance design. The excellent cleaning results every time are matched by high operating safety, reliability and immediate availability – whether for foam cleaning or for disinfection.



Typical installation

High pressure cleaning systems

All stationary high pressure cleaners feature an automatic, time-delayed start / stop device. The built-in flow controller and the temperature sensor, which prevents the pump from overheating, together ensure maximum safety. All units are durable and long-lasting thanks to high quality workmanship. With various expansion and upgrade options available, our stationary high pressure cleaners are suited for a wide range of tasks. The units can also be operated with hot feed water at 60 to 74 °C for an enhanced cleaning effect.

Optimised cleaning effect

The TIR internal tank cleaner, which is available as an option, makes a practical addition to our high pressure systems: thanks to the electric motor and rotating spray head, cleaning containers, vessels, tanks or barrels is simple and extremely effective.



OERTZEN S 312 E-VA



Hot-water high pressure systems

If there is no access to hot water on site, Oertzen cleaning systems can also be supplied with a built-in gas burner or an instantaneous water heater.

Standard equipment:

10 m/33 ft JET hp hose (300 bar) with swivel joint, spray gun, double lance with fully adjustable pressure regulation, HIP flat-jet nozzle with nozzle protection, 4 m/14 ft electric cable with CEE plug

Technical characteristics	S 312 VA	S 314 VA	S 323 VA	S 334 VA	S 350 VA
Flow rate max.	620 l/h / 127 gal/h	760 l/h / 201 gal/h	1,380 l/h / 365 gal/h	1,900 l/h / 502 gal/h	3,000 l/h / 793 gal/h
Unloading pressure	185 bar / 2683 psi	140 bar / 2031 psi	140 bar / 2031 psi	140 bar / 2031 psi	140 bar / 2031 psi
Working pressure max.	170 bar / 2466 psi	120 bar / 1740 psi	120 bar*** / 1740 psi***	120 bar*** / 1740 psi***	120 bar / 1740 psi
Simultaneous operation with ... guns	1	1	1, 2*	2	3
Control feature	SCS	SCS	SCS	SCS	SCS
Water inlet	3/4"	3/4"	3/4"	3/4"	1"
Amperage	16 A	16 A	16 A	16 A	32 A
Connecting power (400 V / 3-50 Hz)	3.5 kW	3.5 kW	5.5 kW	7.5 kW	11 kW
Motor / pump speed	1,420 rpm	1,420 rpm	1,420 rpm	1,420 rpm	1,420 rpm
Water feeding temperature max.	60 °C / 140 °F	60 °C / 140 °F	60/74 °C** / 140/165 °F	60 °C / 140 °F	60 °C / 140 °F
Dimensions (L x W x H)	550 x 350 x 350 mm 21.7 x 13.8 x 13.8 in	550 x 350 x 350 mm 21.7 x 13.8 x 13.8 in	800 x 450 x 450 mm 31.5 x 17.7 x 17.7 in	800 x 450 x 450 mm 31.5 x 17.7 x 17.7 in	800 x 450 x 450 mm 31.5 x 17.7 x 17.7 in
Weight	52 kg / 115 lb	52 kg / 115 lb	99 kg / 218 lb	128 kg / 282 lb	146 kg / 322 lb
Order number	710.000.512	710.000.531	710.000.533	710.000.544	710.000.550

Technical characteristics	S 312 E-VA 18 kW DH	S 312 E-VA 24 kW DH
Flow rate max.	600 l/h / 159 gal/h	600 l/h / 159 gal/h
Water temperature	55–40 °C / 131–104 °F	55–45 °C / 131–113 °F
Working pressure max.	160 bar / 2321 psi	170 bar / 2466 psi
Control feature	SCS	SCS
Engine / motor output	21.5 kW	28 kW
Standard voltage	400 V / 3-50 Hz	400 V / 3-50 Hz
Amperage	32 A	63 A
Water feeding temperature max.	50 °C / 122 °F	50 °C / 122 °F
Dimensions (L x W x H)	760 x 1,115 x 400 mm 29.9 x 43.9 x 15.8 in	760 x 1,115 x 400 mm 29.9 x 43.9 x 15.8 in
Weight	90 kg / 198 lb	90 kg / 198 lb
Order number	710.000.475	710.000.476

BRW 470 VA

Stainless steel floor cleaner  
Thorough cleaning plus time savings in the food and beverage industry, canteen kitchens, hotels and restaurants

SCS = Safety Control Stop

\* Optional \*\* 74 °C / 165 °F Art.-No. 710.000.465 with special seal kit \*\*\* 210 bar / 3046 psi optional SCS = Safety Control Stop



## Quality means reliability

With more than 70 years of experience in waterjetting systems, we know where your priorities lie – in the consistently high quality of our products and our service, for instance. You can trust your Oertzen units to be available whenever you need them and get the maximum possible benefit from our outstandingly efficient solutions.

## Support you can depend on

At Oertzen, we put the focus on customers and their individual requirements. With comprehensive advice upfront of your purchase, we help you find the solution that best matches your needs – and show you how to finance it. We continue to support you afterwards with a broad array of services. Our service technicians are at hand to assist within 24 hours – anywhere in Germany. You can also rely on our export partners to provide competent support not just throughout Europe but on every continent.

## Special requests welcome

Have you got any comments, criticisms or suggestions for improvements? We appreciate your feedback and we'll do our best to make adjustments for the future. If your requirements or ideas are very specific, we can supply you instead with a custom-made solution that's tailored to your cleaning demands.

von Oertzen GmbH  
22949 Ammersbek · Germany  
Phone +49 (0)40 604 11-0  
Fax +49 (0)40 604 11 49  
[info@oertzen-gmbh.de](mailto:info@oertzen-gmbh.de)  
[www.oertzen-gmbh.de](http://www.oertzen-gmbh.de)



Von Oertzen GmbH is part of the Hako Group – an association of quality manufacturers dedicated to excellent results in professional surface cleaning.