

Winery & Brewery



True dry steam reaches deep into wood pores where hot water or chemicals cannot, making steam a much more effective way to remove yeast genera such as *Brettanomyces* from wooden barrels. Steam at a constant high temperature is proven to eliminate yeast and bacteria from various surfaces using little amount of water and no chemicals. Using steam is also a great way to clean any nooks and crannies around winery and tasting room facilities.

Advantages of STEAM:

- Reduced water and chemical consumption
- No wastewater run-off or over-spray
- Chemical-free sanitation
- Increased sanitation (penetrate 1/2" deeper in wood)
- Save time and effort
- Clean hard to reach nooks and crannies

Applications of STEAM:

- Clean and sanitize barrels and tanks
- Sterilize bottles
- Clean and sanitize conveyor belts, processing machineries and equipment
- Use with CIP, SIP, COP and SOP systems
- Clean around facilities (floors, grout, windows, tasting areas) without overspray



The Optima Steamer

The Optima Steamer is available in electric versions (safe indoor use) and in diesel-powered versions ideal for mobile outdoor usage (Note that units can be used for indoors by running extended hoses inside for facilities where 3-phase power is not available).

Features:

- Continuous dry steam generation
- Mobile
- Adjustable moisture control – to generate wet steam for faster general cleaning purposes
- User- friendly interface; easy to maintain

Barrel Steam Wand

Our barrel steam wand is carefully designed to maximize the performance of the Optima Steamer to save steaming time while achieving the right temperature to remove unwanted micro-organisms.

Features:

- Stable and self-standing while steaming
- Reach internal temperature of 235 °F degrees in minutes
- Digital temperature display to let users know when sanitation is complete

Water Conservation

The Optima Steamer generates dry saturated steam and superheated steam by using as little as 4.3 gallons of water per hour (continuous steaming). Compared to a typical pressure washer or wet steamer, using the Optima Steamer will cut the water consumption to a fraction of the amount. More importantly, using dry steam will result in little to no wastewater. Treating wastewater with a high BOD level can be a costly venture. Using dry steam to clean and sanitize around the facility will save wineries not only money and time, but also increase sanitation efficacy.

STEAM Sanitation

True dry steam is in the form of vapor, which travels much faster than liquid water and can reach harborage sites like nooks and crannies. Steam generation takes less time than heating a volume of water because it uses a fraction of the amount. As a result, steam can clean areas much faster than water. The Optima Steamer is ready for all-day use in minutes, which means saving on time and energy costs. Heat from consistent dry steam can kill almost anything on contact. Steam at the molecular size of H₂O can even penetrate deeper than hot water or chemicals into wooden barrels, which results in much better efficacy on spoilage yeast genera such as *Brettanomyces* and *Zygosaccharomyces* (lab certificates available upon request) as well as food-related bacteria such as *E-coli*, *Listeria* and *Salmonella*.

Ideal Package for Wineries & Breweries



Optima SE



Power Hose (65')



Wine Barrel Wand



Lances & Brushes