

# WINERY & BREWERY



## Thorough Sanitation via Dry Steam

The Optima Steamer is ideal for the wine industry, making cleaning operations throughout the facility simple and more effective. Dry vapor steam travels much faster than liquid water and can reach deep into harborage areas and the wood pores of barrels. This allows for thorough sanitation, killing Brett and Zygo as well as countless other microorganisms.



## Barrel Cleaning

Nooks and crannies are the favorite places for bacteria to hide in barrels, but being in gaseous form, steam will effectively penetrate the cellulous structure of the wood. Also with the high temperature, tartrate removal is considerably easier, taking far less time and using virtually no water.