

FOOD PROCESSING

Total Sanitation

Most of pathogens are known to be eliminated at 78°C. The Optima Steamer is constantly able to produce hot dry steam at a pressure and temperature of 8.5–9.5 bar and 100–135°C at the nozzle tip, ensuring total sanitation of unwanted micro-organisms.



Clean and Sanitize Hard-To-Reach Areas

If your preparation area is older with scratches, dents, visible cracks or rusted and pitted areas allowing food particles trapped and bacteria to multiply, it may be impossible to clean using the method described in your SSOP. Steam cleaning might get the area “clean enough”



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.

