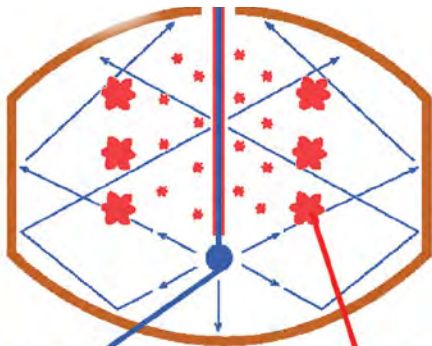
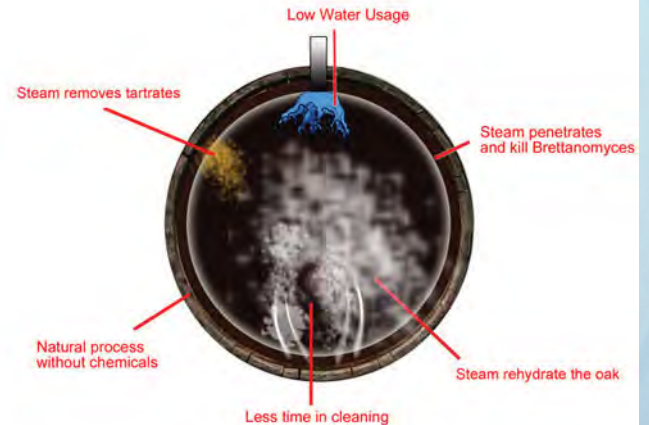


Wine Barrel Cleaning Solutions



**Disinfects and sanitises
all types of barrels**

In a fraction of the time, compared to traditional methods, wine barrels can be cleaned and restored using only water and no chemicals.



1) Water 2) Steam

**Hot water injection
with dry steam**

Improve quality and longevity with Bacchus Wine Barrel and Bottling Line Steam Cleaning System

Imagine a single cleaning system that could be used to remove tartares quickly as well as rehydrate the oak barrels; all whilst reducing cleaning time, water consumption and chemical costs. See for yourself the true power of Tecnovap Bacchus superheated dry steam.

Wine barrel steam cleaning systems are currently used in wineries worldwide to improve environmental hygiene, cleaning efficiency, OH&S and to reduce costs.

Benefits of using TECNOVAP Bacchus' wine barrel cleaning system:



Detartrating and disinfection of the barrel in minutes

Tecnovap wine barrel cleaning systems have the ability to rehydrate and detartrate the oak barrels during storage. The cleaning process also creates a natural vacuum in the barrel.

Fast and efficient

The process only takes minutes once a minimum temperature of over 100°C is reached. The whole process is complete without a single chemical, meaning no wastewater to treat.



Reduce water and waste

The use of dry vapor steam machines such as Bacchus Industrial and Steam Pressure, permits impressive financial savings on wastewater treatment and chemical use.

Easier setup and operation

The operation is simple, does not require the use of a flame, and most importantly, can help bring back the oak flavour.



Bacchus Static

7,2 kW - 10,8 kW - 14,4 kW - 21,6 kW

THREE-PHASE steam generator with or without automatic refilling system, with stainless steel body, watertight IPX5, direct connection to water supply and low voltage control panel.

Optional: Digital device with pressure gauge and hour meter.

- 40 litre water tank
- 5 litre - 14 litre boiler volume capacity
- 6 bar operating pressure



Accessories Included

Bacchus Dynamic

3,6 kW

MONO-PHASE OR THREE-PHASE STEAM GENERATOR with automatic refilling system with electromechanical water level control inside the boiler - True Temp™, stainless steel chassis and body watertight IPX5. Digital device with: thermometer, pressure gauge, hour meter, automatic switching on/off.

- 5 litre boiler capacity
- 97 g/min steam production
- 6 bar operating pressure



Accessories Included



Bacchus Pro

3,6 kW - 7,2 kW - 10,8 kW

THREE-PHASE steam generator with stainless steel chassis and body, watertight IPX5, automatic refilling system with electromechanical water level control inside the boiler - True Temp™, direct connection for water supply, low voltage control panel.

- 10 litre water tank
- 7,3 litre boiler capacity
- 6 bar operating pressure



Accessories Included

Bacchus Industrial

10,8 - 14,4 kW - 21,6 kW - 28,8 kW - 36 kW

THREE-PHASE steam generator with stainless steel chassis and body, watertight IPX5, automatic refilling system with electromechanical water level control inside the boiler - True Temp™, direct connection for water supply, low voltage control panel.

- 20 litre water tank
- 11,5 litre - 12,5 litre - 14 litre boiler capacity
- 6 bar operating pressure



Accessories Included

BOOK A FREE DEMO +618 9249 8744



Steam Power Bacchus

THREE-PHASE STEAM GENERATOR with tubular stainless steel frame and body with watertight protection IPX5, automatic refilling system with electromechanical water level control inside the boiler - True Temp™, pressure switch regulation 6/10 bar and direct water supply connection. Electric console with a digital device with pressure gauge and hour meter.

- 35 + 14 litre water tank
- 11 litre to 14 litre boiler capacity
- 6-10 bar operating pressure



Accessories Included

Automatic Washing System for Barrels



Semi-Automatic Cleaner

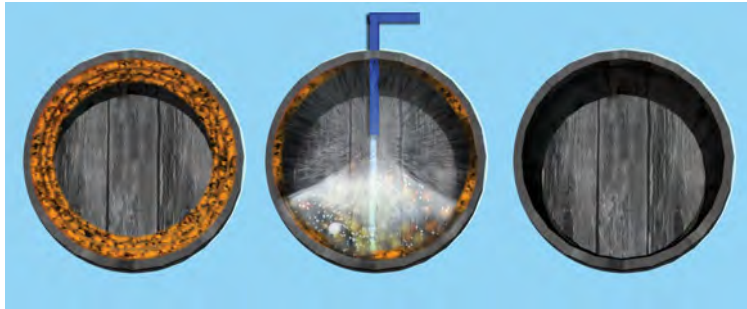


Manual Washing System Trolley



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Rehydrates and revitalises the oak barrels with Tecnovap steam vapour



BEFORE

Tartrates and tannins on barrel

STEAM CLEANING

Penetrates and kills Brettanomyces

AFTER

Steam removes tartrates



Insert the steam diffuser into plug hole

Watch the video online to see fast detartrating of the barrel

Bottling Line Cleaning

Tecnovap Bacchus is also capable of sterilising and cleaning a 2300 bottles per hour bottling line without using any chemicals, saving you on time and money.



Advantages of using our Wine Barrel Cleaning System for barrel cleaning include:

- Low water usage
- No harmful chemicals
- Safe and total disinfection
- Removal of Brettanomyces from the wood
- Complete releasing of scale from walls
- Detartrating and disinfection of the barrel
- Cleans up to 150 barrels a day

More information and video on wine barrel cleaning solutions, visit www.ccequipment.com.au