



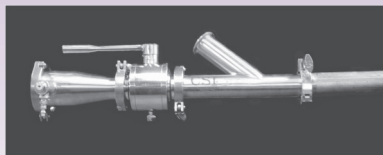
# Swash™ Sanitary Pipe Recovery and Cleaning System



## APPLICATION

### The SWASH™ Sanitary Pipe Recovery and Cleaning System, 165XX, was developed by

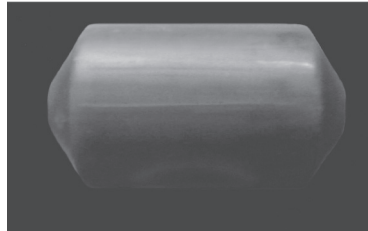
ARS/Pressure Washer Company (ARS/PWC) in an effort to provide a cost effective means of recovering valuable product from sanitary piping of all standard sizes, and at the same time, cleaning the piping to sanitary or even sterilization specifications. The system is available in standard configurations for 1, 1.5, 2, 3 and 4 inch sanitary piping. Any facility that utilizes sanitary piping will find the system to be efficient and easy to use. It will push product out of the piping and the end of a run while cleaning the piping at the same time. Fittings are included to facilitate propulsion with gases or liquids and a steam input line is available to achieve sterilizing conditions. Typical industries that could benefit from the system include wineries and other beverage firms, pharmaceutical, nutraceutical and cosmetics firms, food companies, dairies and any other companies that transport liquids, semi-liquids or soft solids through sanitary piping.



Swash™ Launcher

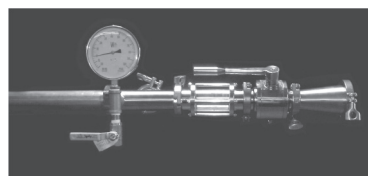
## PRINCIPLES OF OPERATON

The fundamental methodology is based on a very tight fitting silicone "bullet" referred to in industry as a "pig".



Swash™ Pig

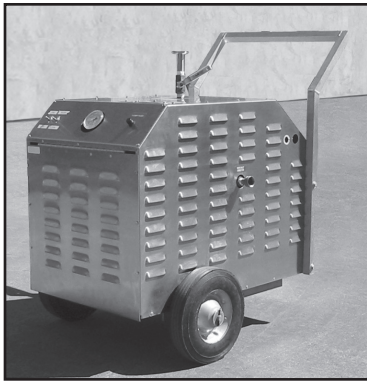
The pig is introduced into the sanitary piping system via a launcher which provides a means for the pig entering the pipeline. A "Y" connector allows the process piping to enter the launcher after which the material is directed into the facility process piping. At the end of a production run, the pig is launched by closing a process piping valve upstream of the launcher and opening the launcher valve. Pressurized air, nitrogen, water or steam at approximately 100psi is used to propel the pig out of the launcher and down the process pipe line, pushing the product down the line. At the end of the line, a retriever is utilized to capture the pig. A valve in the retriever permits relief of pressure in the line, after which the pig is manually retrieved from the receiver. A variety of accessories facilitate the process and permit sterilization of the process piping.



Swash™ Retriever

- **Interference Fit** -
  - Removes virtually all of process product.

- Eliminates nearly all water usage when using gas as a propellant.
- Cleans inside surfaces uniformly and effectively.
- Allows product line change over of compatible products (e.g. Merlot to Cabernet Sauvignon or chocolate ice cream to a chocolate ice cream with chips).
- Prevents dilution of process product compared to pushing out residual product with water.
- Prevents process product from contact with oxygen and the prospect of dissolved oxygen in the product.
- **Manual operation** - highly cost effective and easy to use. No electrical power required to operate the launcher or receiver.
- **Available in standard sanitary piping sizes** - easily incorporated into existing sanitary piping lines. [XX in item number is sanitary pipe diameter].
- **FDA grade silicon pig** - durable, long lasting and approved for use with food contact.
- **Separate steam input connection included** - permits steam sanitization or even sterilization in-place (SIP) without removing the launcher or retriever.
- **Sanitary component construction** - can be easily customized for unique installations.



## 162XX - SWASH STEAM GENERATOR

The SWASH™ steam generator was developed by ARS/Pressure Washer Company (ARS/PWC). It is manufactured exclusively for ARS/PWC by Electro-Steam Generator Corporation specifically for the food and beverage industry. It is designed to deliver dry, saturated steam at pressures ranging from 10psi to 85psi, with two selectable "high" and "low" pressure settings by electrical switches. The SWASH™ steam generator is ideal for wineries, breweries, bakeries, and other food and beverage facilities. It is useful for cleaning, sanitizing, sterilizing, heating, and humidifying equipment, facility walls and floors. Typical applications include bottling line sterilization, tank cleaning and sanitizing, barrel cleaning, hydrating and sanitizing, baking oven and proofer humidification or heating, steam kettle and jacketed tank heating, boosting hot water temperature, and surface contact sterilization with atmospheric steam.

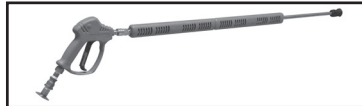
### FEATURES AND BENEFITS

- Dry, saturated steam in 10 to 15 minutes.
- 98% energy efficient
- Uses only 0.3 gallons of water per hour per rated kw.
- All electric, no open flame, fumes or combustible fuel.
- Portable with pneumatic wheels.

- Culinary grade steam, no chemical additives.
- Two adjustable and selectable pressure settings.
- Enclosed stainless steel cabinet.
- Fully automatic operation with auto fill pump and water level sensors.
- Complies with ASME Boiler and Pressure Vessel Code, Section 1, part PMB.
- Available in 5kw increments to 30kw for 208v, 230v, or 460v, 3-phase power. 220v single phase available. [XX in item number is kw rating].
- Outlet ball valve with sanitary adapter.

### SWASH™ STEAM ACCESSORIES

**16492 - SWASH™ General Purpose Steam Wand** - insulated with trigger gun.



**16495 - Insulated Gloves**

**16251 - Bordeaux Style Wine Barrel Wand** - with cast bronze bunghole adapter.



**611XX - SWASH™ Hose/Fitting Package** - with FDA/NSF approved 100 psi, 300°F rated hose, 1/2"ID, with sanitary adapters pre-assembled. Available in 10, 20, 30, 40 or 50 ft. lengths [XX in item number is length in feet].



**16496 - SWASH™ SIP Assembly** - with thermatic steam trap, combination pressure, temperature gauge, pressure relief ball valve and sanitary adapter, to steam sterilize process piping.



**16498-1, -2 - SWASH™ Automatic Steam Controller** - with 7-day timer, solenoid valve(s), needle valve(s), indicator lights, box mounted to automatically control one or two steam lines for overnight start-up of SIP process.



### ABOUT ARS/PWC

ARS/PWC provides one-stop shopping for parts and accessories for virtually all brands of pressure washers and steam cleaners. Field service is available throughout California. For more information about ARS/PWC products or service, or for the name of the ARS representative in your area, please call us at 800-RELY-ARS (800-735-9277 or visit us at our website: [www.cleanwinery.com](http://www.cleanwinery.com)

**We work well under pressure.**

