

Barrel Cleaning Systems

Mobile and stationary systems

Mobile and stationary barrel washing systems are designed for the simultaneous washing of up to 2 barrels. Equipped with integrated high-pressure cleaning systems, manual or semi-automatic loading and raising/lowering equipment depending on the model chosen, these units are ideally suited for use in medium-sized and larger operations.



Mode of operation of the mobile and stationary systems

The mobile and stationary systems work with a spray head that rotates in three dimensions, driven by an electric motor.

Through the simultaneous movement in all the rotation axes, a 360 degree spray pattern is formed, thereby thoroughly cleaning every location and every corner inside the barrel. The dirty water that thereby arises flows away through drip trays.

This guarantees the most rational, effective and economic cleaning of the inside of wine barrels.

Mobile and stationary systems can be connected to any commercially-available high-pressure cleaner or any stationary high-pressure pump. Stationary systems are equipped with a high-pressure system as standard. On customer request, these systems can be fitted with different kinds of washing cycles, such as steam or compressed air.

And where no standard products can be used, we can also offer customised versions.

