CREATING A CULTURE OF CLEAN ™





Portable Steam Generators - All Electric





APPLICATION

The SWASH™ Deluxe and Menikini™ Steam Master Wine units were developed and refined in conjunction with ARS/SWASH and Electro-Steam Generator, Corp. to address the specific needs of the food and beverage industries with a focus on wineries and breweries. Both are exclusive offerings through SWASH Sanitizing Equipment.

FEATURES AND BENEFITS (SWASH™ Deluxe)

- Construction Complies with ASME (American Society of Mechanical Engineers) Boiler and Pressure Vessel Code, Section 1, Part PMB – for safety assurance.*
 Made in United States.
- Accepts Hot Water Up to 180°F for greater efficiency.
- **UL and CSA approved** ensures electrical design safety.

(Continued on reverse side.)

FEATURES AND BENEFITS (Menikini)

- Construction Complies with CE Marking requirements (Conformité Européene) for safety assurance and ensures electrical design safety.*
 Made in Italy.
- Accepts Hot Water Up to 158°F for greater efficiency.

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FEATURES AND BENEFITS (SWASH™ Deluxe) continued.

- Built-in Accessory Brackets holders and brackets built into unit to store barrel wand, steam gun, steam hose and power cord for convenience and readiness for use.
- Ergonomic design with large diameter no flat rear wheels easy to maneuver in tight spaces and to go up and over curbs, hoses and other floor irregularities.
- Easy access circuit breakers does not require removal of cabinet panels to reset circuit breakers.
- **Drain valve isolated from drain fitting** for safety when doing hot blow downs. The handle for the ball valve that opens the drain is isolated from the final drain fitting to avoid steam burns.

FEATURES AND BENEFITS (Common to both SWASH™ Deluxe and Menikini units)

- **Dry, saturated steam** 98% efficient with no loss of energy up the flue as with fossil fuel fired boilers.
- Sanitary steam outlet port with ball valve for easy hook-up.
- All electric no open flame, no fumes, no combustible fuel and no fuel storage resulting in safe operation and lower insurance rates than with fossil fuel fired boilers.
- Portable mounting gets the steam where you need it without long, hot steam lines.
- Adjustable pressure setting high/low pressure selector switch with safety over-pressure reset switches.
- Fully enclosed, easy access, stainless steel cabinet Isolates and insulates tank and hot steam piping for safety.
- **No boiler chemicals required** potable water feed, (optional softening or RO pre-treatment) generates culinary grade steam for use in direct food/beverage contact surfaces.
- Low water cut-off prevents damage to heating elements.
- Feedwater pump built-in overcomes the internal pressure of the steam.

ACCESSORIES AVAILABLE

- Bordeaux style barrel steam wand to distribute steam into barrels and prevent over pressurization.
- Steam gun for general purpose steam sterilization of hard surfaces and floor drains.
- **Steam hose** FDA approved for food contact, rated for 100 psig and 345°F includes sanitary clamp adapters to prevent the fittings from blowing out of the hose.
- Steam-In-Place (SIP) Assembly to steam sterilize process piping.
- **Steam Controller** timer and electric solenoid valve to automatically start steam processing overnight for early morning readiness.

ABOUT SWASH SANITIZING EQUIPMENT

SWASH Sanitizing Equipment is an operating division of ARS Enterprises. ARS was established in 1971 to provide sterilizing and washing equipment and field maintenance and repair services to food and beverage firms, hospitals, laboratories and pharmaceutical or medical device manufacturers. Our equipment and service have earned us an outstanding reputation among our customers who have come to rely on ARS.

Our philosophy is to provide dependable equipment incorporating high quality components. The ARS team is dedicated to the highest standards of workmanship. Our pride rests on your satisfaction with the products and service we provide. We believe that with ARS you can achieve many years of reliable performance and an overall low cost of ownership.