WINE BARREL STEAMING

SCAN ME



Next Level Steam for Cleaning Wine Barrels

WHY DOES STEAM WORK?

Steam's saturated vapor is able to clean better than heat alone, making it ideal for reaching difficult areas that are often impossible to get to using a pressure washer, boiling water, or ozone. Because of its gaseous properties, steam can penetrate 1/4" - 1/2" into wood, using moisture and temperatures of 215°F to naturally kill bacteria, such as Brettanomyces and Zygosaccharomyces.

Low-pressure steam is the efficient, safe, & environmentally conscience way to clean wine barrels.



BENEFITS OF USING STEAM FOR CLEANING WINE BARRELS

- **Complete clean** - steam expands inside the barrel to clean all surfaces
- **Penetrates the wood** - pulls out stains, removes tartrates, and kills pathogens
- **Uses less water** - only use 1-3 gallons per barrel
- **No unnatural residues** - neutralizes contaminants without chemicals
- **Safe** - Low-pressure steam (less than 15 PSIG)
- **More productive** - Clean more barrels at once with less labor

Turn the page to learn how the SIOUX Steam-Flo® and Barrel Steam Tool are the perfect pair for cleaning wine barrels.

Do More with the SF3.8E All-Electric Steam-Flo®

- 38 KW Electric Heating Element
- 3.8 Boiler HP
- 133 Lbs./Hour Steam Output for multiple barrels
- 15 PSI Maximum Operating Pressure with adjustable pressure switch
- 250F maximum outlet temperature
- 480V/3PH/60Hz Operating current 46 amps
- Includes inlet water feeder with flow valve, low water level switch, high limit pressure switch with manual reset
- ASME rated pressure relief valve
- Two - 1" MNPT Steam Outlets
- NEMA 4X watertight main electrical enclosure
- Polished stainless-steel enclosure with removable access panels
- Caster mounted for ease of portability





AC01812 SIOUX Wine Barrel Steam Tool

Sioux Wine Barrel Steam Tool

This tool is a game changer when paired with the SF3.8E Steam-Flo or other low-pressure steam source. The univesal mounted, self-aligning barrel steaming tool has an axial bung cone made from food-grade stainless steel. The spring-loaded cone at the top of the steam wand works with various barrel and bung hole sizes and creates the best possible seal for greater efficiency and safer steaming. Steam temperature gauge, stainless steel locking ball valve and sturdy, dual handles complete the ultimate barrel steam tool.

Sioux Knows Steam

- Engineering innovative solutions for steam cleaning for over 80 years
- Highest quality built steam-generators and accessories
- USA based parts and service support for the life of all Sioux manufactured products

CONTACT US TO LEARN MORE!

SIOUX

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707-585-0100

MADE IN USA