

The Importance of Steam Cleaning in the Beverage Industry



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Within the beverage industry, steam is critical to meeting the industry's strict standards for safety and sanitation in processing facilities. When used in bottling, brewing, winemaking, and other production operations, it enables industry professionals to clean and sanitize equipment to remove material and contaminant buildup, even in hard-to-reach areas. This high level of cleanliness and sanitation helps ensure the quality of products and the safety of consumers.

At Electro-Steam, we are well-aware of the power of steam. As such, we've put together the following eBook to provide an overview of the crucial role steam plays in the beverage industry.

Steam Cleaning in the Beverage Industry

The beverage industry encompasses a wide range of companies, including breweries, distilleries, wineries, and juice and soda manufacturers. These companies employ the use of processing equipment, such as bottling lines, conveyors, fillers, and tanks, barrels, and other containers. Given the tendency of this equipment to trap



material and the wet conditions often found within beverage processing facilities, industry professionals need to be vigilant in cleaning and sanitizing regularly to prevent the growth and spread of potentially harmful pathogens.

For these operations, steam is ideal. Compared to alternative methods, it offers the following advantages:

- Better penetration of hard-to-reach areas
- Faster heat transfer than hot water baths
- Greater cleaning power without the use of chemicals
- Lower risk of moisture residue

When used properly, steam cleaning is effective at eliminating pathogens, such as E. coli, listeria, and salmonella, from both metal and plastic surfaces. It is safe for use with the following equipment:

- Bottling lines
- Conveyor belts
- Electrical control panel enclosures
- Floor drains
- Holding tanks and steel vats
- Make-up, processing, and packaging equipment
- Wooden barrels

Applications in Wineries

Similar to the conditions in other beverage and bottling facilities, the conditions in wineries—such as high humidity and moisture levels, warm temperatures, and exposure to sugary substances—enable the development and spread of various pathogens.

Implementing a regular cleaning and sanitizing schedule is essential to removing these substances from processing equipment, such as barrels and bottling lines, before they can affect the quality and integrity of the finished products.



Using the steam cleaning method for these operations ensures a more thorough clean as the high-temperature steam employed penetrates beyond the surface of the equipment. Additionally, since it generally does not require the use of chemicals or significant amounts of water, it is more environmentally friendly than alternative methods.

“ Some steam cleaners are even specially designed for use in the wine industry, like the SWASH Deluxe. ”

Steam Sanitation Systems From Electro-Steam

For steam cleaning applications, we offer the following steam sanitation systems:

Eagle Series Dry Steam Cleaners

These steam cleaners feature 200 psi safety relief valves to comply with ASME standards, as well as dual pressure controls, low-level cut-offs (LLCOs), and high-pressure safety resets to accommodate UL 353 standards. Each cleaner is built by ASME certified manufacturers.

For additional information, see [Eagle Series Dry Steam Cleaners](#).

Steam Master by Menikeni Industrial Dry Steam Generators

These steam generators feature adjustable temperature regulators, 174 psi safety relief valves, and LLCOs with alarm. Additionally, they have automatic pressure control set to 145 psi.

For additional information, see [Steam Master By Menikeni Industrial Dry Steam Generators](#).

Eagle Series Brushless Conveyor Belt Cleaning Systems

These cleaning systems are designed to facilitate the cleaning of flat, non-porous conveyor belt surfaces. They reduce the amount of labor, water, and chemicals required without sacrificing sanitation standards.

For additional information, see [Eagle Series Brushless Conveyor Belt Cleaning Systems](#).



Eagle Series TruBlu Dry Steam Cleaners

These cleaners have similar features to those of the standard Eagle Series models. However, they are specifically designed and built for use in critical applications that require hotter and drier steam vapor.

For additional information, see [Eagle Series TruBlu Dry Steam Cleaners](#).

Steam Generators in the Beverage Industry

Facility workers in the beverage and bottling industry use steam generators to clean and sanitize different types of surfaces.

The dry steam can clean and sanitize the machinery—including conveyor belts and chains, stainless steel surfaces, bottling lines, and nozzles—and the facility itself—including the ventilation ducts, walls, and floor. In doing so, it kills mold and bacteria and removes deposits that are staining or stuck on the surfaces.



Applications in Breweries

In addition to being used for cleaning and sanitizing operations for hoses, kegs, pipelines, and other brewery equipment, steam generators are employed by brewpubs, microbreweries, and other small- to medium-sized brewing facilities as a source of saturated steam for processing operations. They are suitable for heating tank brewing systems, such as combi/kettles, by providing steam at low pressures of 15 to 100 psi. Since the heat is more controllable, there is a lower risk of burning or caramelizing the mash.

Electric Steam Generators From Electro-Steam

For use in breweries, our [electric steam generators](#) are ideal. They feature dual pressure controls, a high-pressure safety reset, a low-level cut-off function, and a safety relief valve. [For assistance on specifications and which steam generator is right for you, our team can help!](#)

We also offer the following electrical steam generator models:

- LG-series electric steam generators (10, 15, 20, 25, 30 and 40 kW)
- VB-series electric steam generators (10, 15, 20, 25, 30 and 40 kW)
- LB-series electric steam generators (40, 50, 60, 80, 100, 120, 150, 180, and 240–480 kW)
- Stainless steel LB-series electrical steam generators (10–40, 40–60, 80, and 100–240 kW)



Contact the Dry Steam Experts at Electro-Steam Today

Dry steam cleaners and generators enable beverage manufacturers to maintain high sanitation standards in their facilities. For all dry steam cleaning and generating needs, turn to the experts at Electro-Steam.

At Electro-Steam, we have extensive experience supplying high-quality steam cleaning and generating equipment. Equipped with 65 years of industry experience, we are well-versed in the challenges faced by industry professionals in the food and beverage industry. With this insight, we manufacture product solutions designed to fully meet their needs.

For additional information about our dry steam equipment offerings or assistance choosing one for your facility, [contact us](#) today.

About Us

Electro-Steam offers dry steam cleaners and steam generators for companies in food and beverage, packaging, wineries, breweries, and other markets. In addition to our steam cleaning systems, we have also been an OEM manufacturer of electric steam generators since 1952 – one of the oldest manufacturers of these products in the United States. With years of experience over a wide range of industries and applications, Electro-Steam is recognized as the industry leader in the design and manufacturing of dry steam vapor generation, cleaning, and sanitizing systems that are superior to other equipment.

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[Resource Library](#)



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