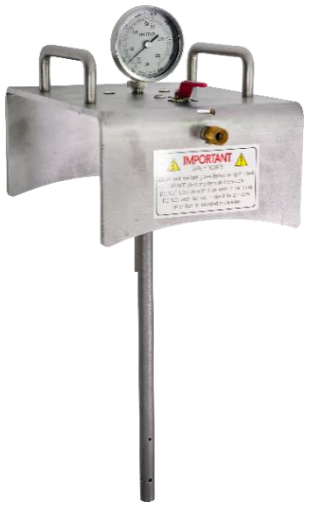
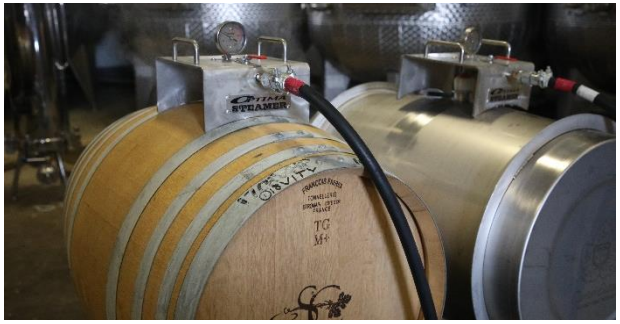
The Ultimate Barrel Steaming Precision Device - Our Coveted Optima Barrel Steam Tool

Sanitizes wood barrels used for wine, beer and distilling with the dry steam of the Optima Steamer™. Mounts to standard Bordeaux barrels and includes a heavy-duty thermometer for precise sanitization monitoring.



- Equipped with a heavy base, vented silicone bung, and a steam ball valve
- Ensures high temperature reach
- Minimizes steaming time and unused steam
- Ensures safety and integrity of barrel
- Minimizes burn injuries
- 21lbs



Empowering you for a sustainable future:

With each steamer unit, **we save 10M+ gallons of water**, reduce potential pollution to streams and groundwater, and champion eco-friendly practices.

As a minority woman-owned and operated company, we believe in empowering businesses, big and small, to contribute to a sustainable and impactful world.

Scan to Visit Our Website

Wineries

Breweries

Distilleries

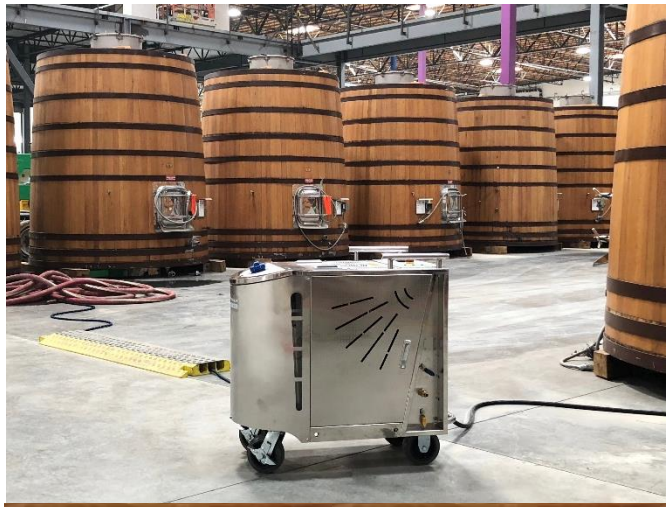
Weed Control

"Less water, better results"

STEAMERICAS

Product Videos

844 US-STEAM
www.steam.am



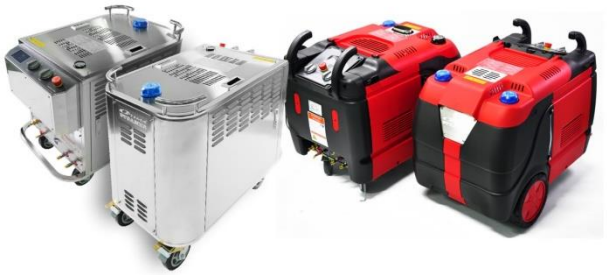
Winery
Brewery
Distillery

OPTIMA™ STEAMER

Portable Steamer Made for Craft Beverage Production

Optima Steamer™: Chosen by 60% of Top US Wineries for Better Wine and Sustainability

- Verified efficacy data (brett, etc.)
- Unmatched efficiency and performance
- User-friendly interface & portability
- Workplace-safe conscious design
- Rapid multiple barrel steaming
- Specialized Barrel Tool
- Extensive accessory selection (100+) to maximize your investment
- 360° Support: 65+ US Service centers, parts in CA & online resources
- Leader in # of safety certifications incl. UL/CSA, and ASME stamps



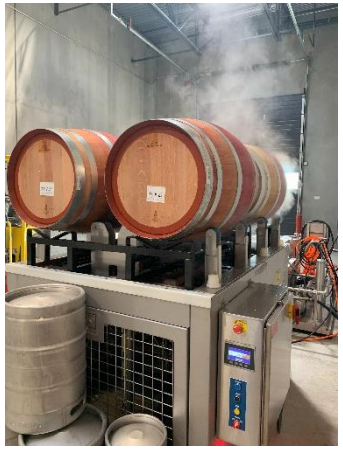
Recommended Models & Specifications

Model	XD**	SE-II	XE
Power (kW)	0.3	18, 27, 42	12, 18, 27
Heating Source	Diesel	3Ph Electric	3Ph Electric
Available Voltage	1ph, 115V	3ph, 208V; 230V; 380V; 480V; 600V	
Steam hook-ups	2	2-3	2
Preheating time	4 mins	6~11 mins	8~13 mins
Steam pressure	9.5 bar / 138 psi max, 7-8.5 bar / 102-123 psi		
Steam capacity (lb/hr)	196.32	52.9~129.65	43.2~87.3
Boiler temp	352°F	345°F	345°F
Boiler capacity	3.86 gal	4.7~ 6 gal	4.7~ 8.6 gal
Boiler material	Stainless steel /Carbon steel for ASME units		
Water tank	9.5 gal + direct feed	10 gal + direct feed	19 gal + direct feed
Fuel Tank	9.5 gal	n/a	n/a
Weight (lb)	206 lbs	227~317 lbs	185~202 lbs
Dimensions (")	39.2 x 26 x 35	35.8x22x34.3	39.2 x 26 x 35
Body Materials	Polypropylene	S/S 304	Polypropylene

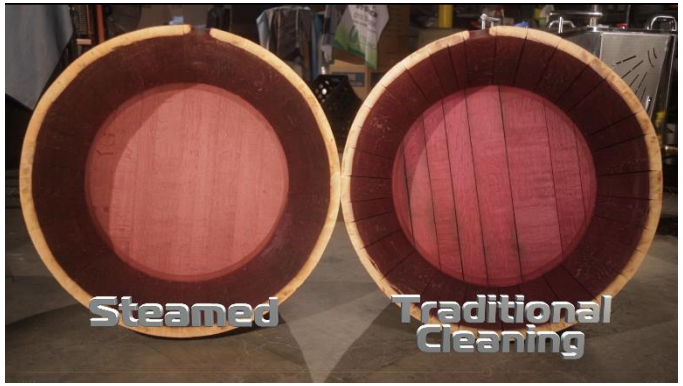
**** Diesel models exempt from CARB SORE and AQMD permits due to engineless build, no idling, and eco-conscious burner design.**

Bottling Line Application

Tank Application



Automated Barrel Cleaning System Integration



Before & After Steam Sanitizing / Swelling

Why Use Dry Steam Over Ozone or Hot Water?

- **Reduce water consumption** (and wastewater generation) by 95%
- **Save time** Sanitize and rehydrate a barrel simultaneously in 5 minutes
- **Safeguard your product & enhance food safety** Achieve exceptional sanitization with lethal temperature, killing microorganisms ½" under wood
- **Extend barrel life** Remove tartrates from pores and restore barrels
- **Better quality product** Optimize toast & prevent taste interference with chemicals
- **Versatility**: Foeders, vats, amphora, bottling line, crusher, container, harvest equipment, floor, drain, tank, hoses

Hot water vs. Steam Study

Microbe Efficacy Reports

Steam Extraction of Tartrates from a Pre-cleaned Barrel

Cost Analysis: Barrel (60gal) Sanitization & Rehydration

- ½ gal of water ($0.0035)
- 4-5 minutes (steaming time, <3 mins / barrel when dual barrel steaming)
- 0.8 kW/h ($0.24*) of power; or 0.04 gal ($0.18*) of fuel (diesel powered units)
- $0 to minimal wastewater treatment cost
- $0 residual chemical cost
- $0 hazmat treatment or training
- Long-term sustainability: Priceless

***Based on average California power and gas price as of Jan 2024**