Steel surfaces are cleaned in an optimal way and with less efforts thanks to the steam action. The inside of wine barrels is difficult to reach and clean. With an appropriate steam jet system, it is possible to efficiently remove every kind of chemical agent’s residues, bacteria and deposits. In addition, treated surfaces are always covered by microbes and every kind of dirt that any other traditional cleaning method is able to reach and remove. At the end of the treatment, surfaces are completely sanitized with any chemical agents’ deposits. In addition to barrel cleaning, a wine factory has other areas and types of equipment that only steam is able to efficiently clean and sanitize. Among others, these include pipes, flanges, and taps. Protect the taste.

- Barrique regeneration
- Removal of deposits
- Cleaning of steel tanks
- Sanitizing of filters
- Cleaning of glass, sanitary fittings and floors
- Elimination of mold, bacteria and parasites
- Leaking a neutral pH on heated surfaces
- Cleaning of decantation pipes, fittings, machines, polished chromed surfaces

Menikini is a registered trade name in the continuous development of the products, Menikini reserves the right to make modifications without prior warning.

Menikini is a registered trade name in the continuous development of the products, Menikini reserves the right to make modifications without prior warning.

Menikini is a registered trade name in the continuous development of the products, Menikini reserves the right to make modifications without prior warning.

Menikini is a registered trade name in the continuous development of the products, Menikini reserves the right to make modifications without prior warning.
Food industry

Sanitizing with steam

Application examples:
- Cleaning and degreasing of workbenches, walls and ceilings.
- Cleaning and defrosting of refrigeration fins and coils.
- Chemicals killing of bacteria in drains and pipes.
- Cleaning and maintenance of ventilation ducts.
- Removing biofilm.
- Cleaning of batching systems.
- Cleaning of refrigeration systems without removing food.

Steam master 30 kW

The technological heart of this machine can generate at temperature of 185 °C and a pressure of 10 bar, designed for clean and scalable surfaces, equipment and automated mechanical systems.

Catering

Thorough cleaning without detergents

Application examples:
- Sanitizing of workbenches.
- Sanitizing of bathrooms.
- Sanitizing of bins.
- Sanitizing of refrigerators.
- Cleaning of all kind of machinery: deli-washers, fridges, machines, ovens, coffee machines, drink distributors, ice-cream dispensers and fryer tins.
- Deep cleaning of sinks, tanks and all washable tanks.
- Sanitizing walls and grills.
- Through cleaning of conveyors, chain, belts, dispensers and faucet.
- Sanitizing of refrigeration systems without removing food.

Green steam

Thanks to an innovative boiler: dry, saturated steam is produced at temperature of 185 °C and at pressure of 10 bars for fast and effective cleaning.

Beverage

Application examples:
- Sanitizing and cleaning of bottling lines and nozzles.
- Cleaning and sanitizing of automated mechanical systems.
- Cleaning of conveyor belts, chains, belts, rollers and packings.
- Polishing of chrome-plate surfaces.
- Machine sanitizing.
- Floor sanitizing.

Sanitizing of refrigeration systems without removing food.

Sanitizing of refrigeration systems without removing food.

Steam master 30 kW

The technological heart of this machine can generate at temperature of 185 °C and a pressure of 10 bar, designed for clean and scalable surfaces, equipment and automated mechanical systems.

Catering

Thorough cleaning without detergents

Application examples:
- Sanitizing of workbenches.
- Sanitizing of bathrooms.
- Sanitizing of bins.
- Sanitizing of refrigerators.
- Cleaning of all kind of machinery: deli-washers, fridges, machines, ovens, coffee machines, drink distributors, ice-cream dispensers and fryer tins.
- Deep cleaning of sinks, tanks and all washable tanks.
- Sanitizing walls and grills.
- Through cleaning of conveyors, chain, belts, dispensers and faucet.
- Sanitizing of refrigeration systems without removing food.

Green steam

Thanks to an innovative boiler: dry, saturated steam is produced at temperature of 185 °C and at pressure of 10 bars for fast and effective cleaning.

Beverage

Application examples:
- Sanitizing and cleaning of bottling lines and nozzles.
- Cleaning and sanitizing of automated mechanical systems.
- Cleaning of conveyor belts, chains, belts, rollers and packings.
- Polishing of chrome-plate surfaces.
- Machine sanitizing.
- Floor sanitizing.

Sanitizing of refrigeration systems without removing food.

Steam master 30 kW

The technological heart of this machine can generate at temperature of 185 °C and a pressure of 10 bar, designed for clean and scalable surfaces, equipment and automated mechanical systems.

Catering

Thorough cleaning without detergents

Application examples:
- Sanitizing of workbenches.
- Sanitizing of bathrooms.
- Sanitizing of bins.
- Sanitizing of refrigerators.
- Cleaning of all kind of machinery: deli-washers, fridges, machines, ovens, coffee machines, drink distributors, ice-cream dispensers and fryer tins.
- Deep cleaning of sinks, tanks and all washable tanks.
- Sanitizing walls and grills.
- Through cleaning of conveyors, chain, belts, dispensers and faucet.
- Sanitizing of refrigeration systems without removing food.

Green steam

Thanks to an innovative boiler: dry, saturated steam is produced at temperature of 185 °C and at pressure of 10 bars for fast and effective cleaning.

Beverage

Application examples:
- Sanitizing and cleaning of bottling lines and nozzles.
- Cleaning and sanitizing of automated mechanical systems.
- Cleaning of conveyor belts, chains, belts, rollers and packings.
- Polishing of chrome-plate surfaces.
- Machine sanitizing.
- Floor sanitizing.
Food industry

Food processing sanitation is a key element in protecting the public from germs, pathogens and harmful bacteria that can lead to serious illness. The food industry uses strong cleaning and sanitizing lines and programs to eliminate each kind of bacteria and virus. Traditional sanitizing is a two-stage process: first, the initial cleaning and sanitizing procedure is applied; second, disinfecting operations are performed with the aid of harsh chemicals such as chlorine, iodine, quaternary ammonium salts, acid and formaldehyde-based substances.

Adopting an effective cleaning and sanitizing program is crucial to eliminating pathogens from surfaces and equipment. With Menikini industrial steam machines this type of processing becomes faster and easier as dry saturated steam is very versatile for sanitizing premises and equipment: it is ideal for the application of dry steam to all types of surface in general, any type of bacteria and virus. Traditional sanitizing lines and programs to eliminate each kind of bacteria and virus. Traditional sanitizing lines and programs to eliminate each kind of bacteria and virus. Menikini machines also guarantee total sanitizing and killing of micro-organisms because of the heating shock.

Applying dry saturated steam at temperature of 185 °C and a pressure of 10 bar; steam master 30 kW

The technological heart of this machines, can generate at temperature of 185 °C and a pressure of 10 bar, dry saturated steam. Saturated dry steam reaches every nook and cranny, effectively sanitizing every component of the sanitizing system. The reduced use of water above you to clean control panels and other electrical components.

Food processing sanitation is a key element in protecting the public from germs, pathogens and harmful bacteria that can lead to serious illness. The food industry uses strong cleaning and sanitizing lines and programs to eliminate each kind of bacteria and virus. Traditional sanitizing is a two-stage process: first, the initial cleaning and sanitizing procedure is applied; second, disinfecting operations are performed with the aid of harsh chemicals such as chlorine, iodine, quaternary ammonium salts, acid and formaldehyde-based substances.

Adopting an effective cleaning and sanitizing program is crucial to eliminating pathogens from surfaces and equipment. With Menikini industrial steam machines this type of processing becomes faster and easier as dry saturated steam is very versatile for sanitizing premises and equipment: it is ideal for the application of dry steam to all types of surface in general, any type of bacteria and virus. Traditional sanitizing lines and programs to eliminate each kind of bacteria and virus. Menikini machines also guarantee total sanitizing and killing of micro-organisms because of the heating shock.

Applying dry saturated steam at temperature of 185 °C and a pressure of 10 bar; steam master 30 kW

The technological heart of this machines, can generate at temperature of 185 °C and a pressure of 10 bar, dry saturated steam. Saturated dry steam reaches every nook and cranny, effectively sanitizing every component of the sanitizing system. The reduced use of water above you to clean control panels and other electrical components.

Food processing sanitation is a key element in protecting the public from germs, pathogens and harmful bacteria that can lead to serious illness. The food industry uses strong cleaning and sanitizing lines and programs to eliminate each kind of bacteria and virus. Traditional sanitizing is a two-stage process: first, the initial cleaning and sanitizing procedure is applied; second, disinfecting operations are performed with the aid of harsh chemicals such as chlorine, iodine, quaternary ammonium salts, acid and formaldehyde-based substances.

Adopting an effective cleaning and sanitizing program is crucial to eliminating pathogens from surfaces and equipment. With Menikini industrial steam machines this type of processing becomes faster and easier as dry saturated steam is very versatile for sanitizing premises and equipment: it is ideal for the application of dry steam to all types of surface in general, any type of bacteria and virus. Traditional sanitizing lines and programs to eliminate each kind of bacteria and virus. Menikini machines also guarantee total sanitizing and killing of micro-organisms because of the heating shock.

Applying dry saturated steam at temperature of 185 °C and a pressure of 10 bar; steam master 30 kW

The technological heart of this machines, can generate at temperature of 185 °C and a pressure of 10 bar, dry saturated steam. Saturated dry steam reaches every nook and cranny, effectively sanitizing every component of the sanitizing system. The reduced use of water above you to clean control panels and other electrical components.
Food processing sanitation is a key element in protecting the public from germs, pathogens and harmful bacteria that can lead to serious illness. The food industry uses strong cleaning and sanitizing lines and programs to eliminate each kind of bacteria and virus. Traditional sanitizing is a two-stage process: first, the initial cleaning with the aid of harsh chemicals such as caustics, sodium hypochlorite, sodium or formic acid-based substances. Adopting an effective cleaning and sanitizing program is crucial to eliminating pathogens from surfaces and equipment. With Menikini industrial steam machines this type of processing becomes faster and easier as dry steam reduces system and line downtime and saves chemical costs. Menikini machines also guarantee total sanitizing and killing of microorganisms because of the heating shock.

The technological heart of this machine can generate a temperature of 185 °C and a pressure of 10 bar; it is designed to clean and sanitize surfaces, equipment and environments in general, this is the future of industrial cleaning.

Food processing sanitation is a key element in protecting the public from germs, pathogens and harmful bacteria that can lead to serious illness. The food industry uses strong cleaning and sanitizing lines and programs to eliminate each kind of bacteria and virus. Traditional sanitizing is a two-stage process: first, the initial cleaning with the aid of harsh chemicals such as caustics, sodium hypochlorite, sodium or formic acid-based substances. Adopting an effective cleaning and sanitizing program is crucial to eliminating pathogens from surfaces and equipment. With Menikini industrial steam machines this type of processing becomes faster and easier as dry steam reduces system and line downtime and saves chemical costs. Menikini machines also guarantee total sanitizing and killing of microorganisms because of the heating shock.
Steel surfaces are cleaned in an optimal way and with less efforts thanks to the steam action. The inside of wine barrels is difficult to reach and clean. With an appropriate steam jet system it is possible to efficiently remove every kind of chemical agent's residues, bacteria and deposits, often accumulated in areas that are hard to clean and covered by microbes and every kind of dirt that any other traditional cleaning method is able to reach and remove.

At the end of the treatment surfaces are completely sanitized with any chemical agents' residues. In addition to barrel cleaning, a wine factory has other areas and types of equipment that only steam is able to efficiently clean and sanitize. Among others, these include pipes, flanges and taps.
Steel surfaces are cleaned in an optimal way and with less efforts thanks to the steam action. The inside of wine barrels is difficult to reach and clean. With an appropriate steam jet system it is possible to efficiently remove any kind of chemical agent’s residues, bacteria and deposits. Sanitizing of steel tanks and filters are also covered by microbes and any kind of dirt that any other traditional cleaning method is able to reach and remove.

At the end of the treatment surfaces are completely sanitized with any chemical agent’s deposits. In addition to barrel cleaning, a wine factory has other areas and types of equipment that only steam is able to efficiently clean and sanitize. Among others, these include pipes, flanges and taps.