



THE OPTIMA STEAMER™ VS HOT WATER/WET STEAM

Temperature

DRY STEAM reaches temperatures well above 212°F, water's boiling point and what makes it a gas.

Hot water and/or wet steam (delivered by hot water pressure washers without a true boiler) only create diffused water particles or mist, and the output is below 212°F.

Surface Penetration

DRY STEAM, being gas, can penetrate surfaces quicker and further -- delivering sanitizing temperatures deeper, faster.

Hot water and/or wet steam takes time to penetrate into surfaces and the lower temperatures aren't as effectively transferred.

Waste Water

DRY STEAM is a gas and has far fewer water molecules, producing little to NO waste water -- perfect for dry clean facilities.

Hot water and/or wet steam leads to runoff and requires drainage -- bad for cleaning and sanitation.

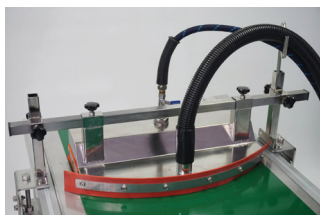
The Optima Steamer™ for Food Processing Sanitation & Cleaning

Our powerful, user-friendly line of industrial dry-vapor steam machines will help you easily comply with regulatory codes and laws—such as FSMA (Food Safety Modernization Act), all while saving time, saving resources and saving money. Whatever your food processing sanitation needs are: spot cleaning, CIP/COP/SIP/SOP, or even specifically conveyor belt cleaning and sanitation, the Optima Steamer™ is the right choice.



The Optima Pneumatic Conveyor Belt Cleaning Tool

Eliminate the hassles and manpower of disassembling, moving, washing, drying and reassembling conveyor structures out of place. Save money by reducing water consumption and the use of chemicals. The Optima Conveyor Belt Cleaning Tool uses a pneumatic-driven system to carefully and precisely deliver the Optima's powerful, sanitizing steam jet to every inch of belts up to 60 inches wide as they run, eliminating the need for stopping production.



The Optima Vacuum-Ready Conveyor Belt Cleaning Tool

Powerfully clean and sanitize flat belts up to 20 inches wide while leaving behind a virtually dry surface. Tackles chocolate, sugar residues, fats and sticky substances with no waste water, no overspray, no harsh chemicals, and no downtime! The position can be adjusted for larger belts, allowing for complete cleaning in multiple passes.



Contact Us Today!

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(800)273-2464

www.greenrubber.com



STEAM IS THE SUPERIOR METHOD OF BARREL SANITIZING

Kills Yeast, Mold & Bacteria

Steam is proven to effectively and rapidly inactivate most microorganisms. At a temperature of over 212°F (100°C) for 5-10 min, steam will destroy all active bacteria, yeast, and fungi. While some yeast strains are known to be resistant to low pH, high alcohol and/or SO₂, dry steam will combat these microbes known to cause spoilage.

Exceeds Safety Standards

The Optima SE-II is designed to the highest international standards, including OSHA-approved (bearing ASME and NB stamps) and CSA-certified (Canadian-compliance) models, all with a sleek, self-contained design so that you can be rest assured your business and staff are safe operating an Optima Steamer.

Sanitizes Sustainably

The Optima Steamer uses a fraction of water during wine barrel sanitation, creating high temperature steam to kill microbes. The lack of wastewater and the eliminated need for chemicals is eco-friendly and allows wineries to operate in compliance with the Clean Water Act.

AS SEEN AT **WIV 2023!**



Wine Barrel Steamer

Mounted on the barrel, this tool securely and safely pressurizes barrels with a vented silicone bung. Includes an industrial grade thermometer for accurate temperature readings.

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