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.

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.

appliance examples
- barrel regeneration
- removal of deposits
- sanitizing of steel tanks
- sanitizing of filters
- cleaning of glass, sanitary fittings and floors
- elimination of mold, bacteria and parasites
- leaving a neutral pH on treated surfaces
- cleaning of decantation pipes, fittings, machines, polished chromed surfaces...
Food processing sanitation is a key element in protecting the public from germs, pathogens and harmful bacteria that can lead to serious diseases. The food industry uses strong cleaning and sanitizing lines and programs to eliminate each kind of bacteria and virus. Traditional sanitizing in a two-stage process first, the initial cleaning with water and detergents; second, disinfecting with the aid of harsh chemicals such as acids, sodium hypochlorite, peracetic acid and formic/dilute solutions.

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, easier and saves time and money due to the reduced use of chemical products and seaweed costs. Menikini machines also guarantee total sanitizing and killing of microorganisms because of the heating shock.

The technological heart of this machine can generate steam at temperature of 185 °C and a pressure of 10 bar; the most economical and effective steam technology at the disposal of food processing plants, fish markets, chocolate factories, ice cream shops, processing plants, fish markets, chocolate factories, ice cream shops, restaurants, catering, pizzerias, fast food, caterers, self-service bars, snack-chains, private clubs, cafeterias in modern catering is compulsory to guarantee safe and healthy food consumption in clean and hygienic premises. In order to guarantee these conditions we must plan, implement and use procedures aimed at fighting the proliferation of micro-organisms and pathogens in any type of environment.

Menikini machines put steam technology to the disposal of operators and personnel in all the different sectors, offering the most effective sanitation process.

Dry saturated steam is very versatile for sanitizing premises and equipment. It is ideal for the food industry, restaurants, pizzerias, catering, counters, steel and chrome surfaces in general, any type of surface will be perfectly clean and sanitizing, with notable savings in time, detergent and water.

Steam master 30 kW
The technological heart of this machine can generate steam at temperature of 185 °C and a pressure of 10 bar; thanks to an innovative boiler, dry saturated steam is produced at temperature of 185 °C and at pressure of 10 bar, the most economical and effective steam technology available in the market.

Steam is produced in the steam boiler, dry saturated steam is produced at temperature of 185 °C and a pressure of 10 bar, the most economical and effective steam technology available in the market.

Thanks to an innovative boiler, dry saturated steam is produced at temperature of 185 °C and at pressure of 10 bar, the most economical and effective steam technology available in the market.

Sanitizing with steam

- cleaning and degreasing of workbenches, walls and ceilings
- cleaning and degreasing of refrigeration lines and coils
- sanitizing of refrigeration lines and coils
- cleaning and maintenance of ventilation ducts
- remove bad odors
- cleaning of batching systems
- remove grease from filter panels and electrical boards
- thoroughly cleaning of fans, belts, burners, steel and chrome surfaces
- sanitizing of refrigeration systems without removing food

Thorough cleaning without water

- application examples
- sanitizing of workbenches
- sanitizing of bathrooms
- sanitizing of kitchen utensils
- sanitizing of refrigerators
- cleaning of all kind of machinery: dough machines, mixers, machines, ovens, dispensers, ice cream dispensers and frying-line
- deep cleaning of sinks, tanks and all washable walls
- removing fat and deposits from steel, aluminum and iron
- polishing of chrome-plate surfaces
- cleaning equipment and ventilation ducts
- elimination of odors, germs and parasites
- cleaning of floors, taps and windows

Hygiene, a value added

- application examples
- sanitizing and cleaning of bottling lines and nozzles
- sanitizing of bottling lines and nozzles
- cleaning of conveyor belts, chains, rollers and packings
- sanitizing of conveyor belts, chains, rollers and packings
- polishing of chrome-plate surfaces
- mechanical cleaning
- floor sanitizing

Beverage

- bottling lines for wine, breweless, oil and milk production and packaging of soft drinks and fruit juices

Companies specialized in bottling use automated mechanical systems

Conveyors tend to collect dirt, due to spills of the products processed, residues of lubricants and grease used to maintain the system in an efficient state and keep the equipment in good working order.

Storage tanks and vessels are subject to the build up of micro-organisms and encrustations from the product processed, residues of the products processed.

Saturated dry steam reaches every nook and corner, effectively sanitizing the interior of the bottling plant, avoiding the build up of processing deposits and residues of the products processed.

The reduced use of water above you to clean control panels and other electrical components.
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 reaches 185 °C and a pressure of 10 bar; the machine can generate a temperature of 6.5 bar for the most effective sanitization process. Dry saturated steam is very versatile for sanitizing premises and equipment; it is ideal for eliminating 99.9% of bacteria and viruses, destroying fungi and moulds. Storage tanks and vessels are subject to the build up of deposits and encrustations from the product processed by the plant, affecting the build-up of processing machines. Sanitized dry steam reaches every nook and cranny, effectively sanitizing the entire premise of the plant, avoiding the build-up of processing deposits and encrustations from the product processed by the plant, ensuring the cleaning and sanitation of the entire premise of the plant.

Menikini machines put steam technology at the disposal of operators and personnel in all the different sectors, offering the most effective sanitization process. Our green steam has a high level of efficiency, with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; second, disinfecting with water and detergents; 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Food industry

Sanitizing with steam

application examples
• cleaning and degreasing of workbenches, walls and ceilings
• cleaning and decontaminating refrigeration fans and coils
• chemicals killing of bacteria in drains and pipes
• cleaning and maintenance of ventilation ducts
• removing food residues
• cleaning and sanitizing of blending tanks
• cleaning of batching systems
• cleaning of refrigeration systems without removing food

Steam Master 30 kW

The technological heart of this machine, capable of generating at temperatures of 185 °C and a pressure of 10 bar, designed for clean and available surfaces, equipment and automated mechanical systems is the future of industrial cleaning.

Steam reduces system and line down times and ensures total sanitizing and killing of microorganisms because of the heating shock. Menikini machines put steam technology to the disposal of operators and personnel in all the different sectors, offering the most effective sanitization process. Dry saturated steam is very versatile for sanitizing premises and equipment: it is ideal for disinfecting of surfaces, counters, steel and chrome surfaces in general, any type of surface will be perfectly clean and sanitized, with notable savings in time, detergent and water.

thorough cleaning without detergents

application examples
• sanitizing of refrigeration systems
• sanitizing of bins
• removal of deposits
• cleaning of conveyor belts, gears, chains, belts, rollers, packings
• polishing of chrome-plate surfaces
• cleaning of floors, taps and windows

Green steam

Thanks to an innovative boiler: dry saturated steam is produced at temperature of 170 °C and at pressures of 6.5 bar for the most effective cleaning.

Sanitary lines for wine, breviness, oil and milk production and packaging of soft drinks and fruit juices

application examples
• sanitizing and cleaning of bottling lines and nozzles
• removing food residues
• cleaning and sanitizing of machinery
• cleaning of all kind of machinery: chain washers, blenders, mechanisms, conveyors, drinks distributors, ice cream dispensers and fryng line
• deep cleaning of sinks, tanks and all vegetable tanks
• removing grease and deposits from steel, food and flints
• polishing of chrome plate surfaces
• cleaning equipment and ventilation ducts
• elimination of odors, germs and parasites
• cleaning of floors, taps and windows

Hygiene, a value added

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• cleaning of floors, taps and windows

Catering

Restaurants, catering, pizzerias, fast food, delicatessens, self-service, snack-chains, private clubs, cafeterias...

In modern catering it is compulsory to guarantee safe and healthy food consumption in clean and hygienic premises. In order to guarantee these conditions we must plan, implement and use procedures aimed at fighting the proliferation of micro-organisms and pathogens in the food industry.

Storage tanks and vessels are subject to the build-up of biofilms and encrustations from the product processed.

Sanitized dry steam reaches everywhere and crevices, effectively sanitizing premises and equipment. It is ideal for cleaning and sanitizing floors, counters, steel and chrome surfaces in general. Any type of surface will be perfectly clean and sanitized, with notable savings in time, detergent and water.

bottle lines for wine, breviness, oil and milk production and packaging of soft drinks and fruit juices

Appliance examples
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Conglomerates specialized in bottling use automated mechanical systems.

Conveyors tend to collect dirt, due to spillages of the products processed, mustard of lubricants and grease used to maintain the system in an efficient state and keep the product in an uncontaminated state.

Storage tanks and vessels are subject to the build-up of biofilms and encrustations from the product processed.

The reduced use of water above you to clean control panels and other electrical components.
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, as well as the mold, bacteria and parasites that may be covered by microbicides and every kind of dirt that any other traditional cleaning method is able to reach and remove.

All 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.

Winery
Wine Cellars

Appliance Examples
- Barrique regeneration
- Removal of deposits
- Sanitizing of steel tanks
- Sanitizing of filters
- Cleaning of glass, sanitary fittings and floors
- Elimination of mold, bacteria and parasites
- Leaching at 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 its products, Menikini reserves the right to make modifications without prior notice.

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food & beverage

Coal & Beverage

Industrial Sanitizing with ecological dry steam

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**appliance examples**

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