



# Gebhardt **TURBO-STEAMER**

## Chemical Free Winery Sanitation

Our Gebhardt Turbo-Steamer is a German designed and manufactured low pressure electric steam generator that generates instant and continuous steam in just 1-2 minutes. Easy to use, the Turbo-Steamer is ideal for chemical free sterilisation of oak barrels and cuves, stainless steel tanks, bottling lines, filters and more....

### Turbo-Steamer

#### TD9, TD13, TD16, TD23, TD33

##### Safe low pressure steam generator

- Instant steam in just 1-2 minutes.
- 3 heat settings per unit and always ready to steam.
- Built-in timer for auto shutdown.
- Remove tartrates without chemicals.
- Deal to Brett in barrels without ozone!
- Automatic shut-off for water lack or high pressure.
- Ready to use, no set up required.
- Environmentally friendly.
- Say good-bye to harsh chemical cleaning.
- Reduces water usage.
- User friendly, mobile.



### Recommendations for Use

#### Barrels

- 1) Wash barrel with pressurised water (use barrel washer if available).
- 2) Place steam hose/spear inside bunghole and apply steam for 6-12 minutes per barrel, or until inside of barrel has reached +80°C (approx. outside barrel temperature +40°C).
- 3) Rinse barrel with warm pressurised water until water runs clear.
- 4) Invert barrel (bunghole at bottom) and leave to dry for 24-48hrs.
- 5) Once dry, refill or burn sulphur ring for storage.

#### Stainless Steel Tanks

Steaming should take place for a minimum duration of 1 hour to achieve min. 80°C condensate; the recommended tank capacity for each model is based on this achievement.

The steam hose can be placed through the bottom valve, racking valve or tank door.

Ensure tank top is closed (but not screwed down) throughout the entire duration of steaming.

Rinse tank, apply steam, then rinse again using hose or spray-ball. Repeat if necessary.

#### Bottling Lines

The recommendations in the table opposite are to achieve a minimum of 1.5kg steam per nozzle, this is the minimum amount required for sterilisation.

TECHNICAL DATA	TD9	TD13	TD16	TD23	TD33
Order Code	8449	8450	8451	8452	8453
Electric achievement	9.9 kW	13.2 kW	16.5 kW	23.1 kW	33 kW
Steam amount	15kg/hr	20kg/hr	25kg/hr	35kg/hr	55kg/hr
Max steam pressure	2.5 bar	2.5 bar	2.5 bar	2.5 bar	2.5 bar
Min water pressure	2.5 bar	2.5 bar	2.5 bar	2.5 bar	2.5 bar
Security	16A	20A	25A	35A	50A
Wall plug	20A 5-pin (or 4-pin)	20A 5-pin (or 4-pin)	32A 5-pin (or 4-pin)	32A 5-pin (or 4-pin)	50A 5-pin
Electrical connection	3 phase 400V	3 phase 400V	3 phase 400V	3 phase 400V	3 phase 400V
Length	750mm	750mm	750mm	850mm	860mm
Width	310mm	310mm	310mm	310mm	500mm
Height	680mm	680mm	680mm	680mm	680mm
Weight	Approx. 50 kg	Approx. 55 kg	Approx. 60 kg	Approx. 75 kg	Approx. 100 kg
Barrels	One at a time	1-2 at a time	1-2 at a time	1-3 at a time	1-4 at a time
Tanks (max volume)	6000L	8000L	10000L	15000L	25000L
Bottling lines (no. nozzles)	9-10	13-14	16-18	24-26	30-32

### Accessories

#### 10 metre Steam Hose



8456  
25x7mm. Food grade.

#### Stainless Steel Spear with 10m Steam Hose



8498  
Stainless steel spear 50cm with 10m steam hose (19x6mm) for steaming barrels (TD9, TD13, TD16, TD23, TD33).

#### Stainless Steel Spear with 20m Steam Hose



8471  
Stainless steel spear 50cm with 20m steam hose (19x6mm) for steaming barrels (TD23, TD33).

#### Junction Box Two-way Connection



8461 - TD13 for steaming 2 barrels at a time.  
8462 - TD16 for steaming 2 barrels at a time.  
8463 - TD23 for steaming 2 barrels at a time.  
8465 - TD33 for steaming 2 barrels at a time.

#### Junction Box Three-way Connection



8464 - TD23 for steaming 3 barrels at a time.  
8466 - TD33 for steaming 3 barrels at a time.

#### Junction Box Four-way Connection



8467 - TD33 for steaming 4 barrels at a time.



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