**Application**

The Swash Standard Portable Steam Generator is manufactured exclusively for ARS by Electro-Steam Generator Corporation as a cost-effective alternative for the food and beverage industry. It is designed to deliver dry, saturated steam at pressures ranging from 10psi to 85psi, with one selectable pressure setting with a back-up safety. The Swash Portable Steam Generator is ideal for wineries, breweries, bakeries, and other food and beverage facilities. It is useful for cleaning, sanitizing, sterilizing, heating and humidifying equipment, facility walls and floors. Typical applications include bottling line sterilization, tank cleaning and sanitizing, barrel cleaning, hydrating and sanitizing, baking oven and proofer humidification or heating, steam kettle and jacketed tank heating, boosting hot water temperature, and surface contact sterilization with atmospheric steam.

**Principles of Operation**

Dry, saturated steam, generated by an electric steam generator, contains no boiler additives and provides a clean and effective way of delivering heat to surfaces it contacts. In contrast to hot water which gives up its heat by absorption (an inherently slow process), steam delivers heat through the very rapid process of condensation. With sufficient time and temperature, and the moisture derived from the condensation process, heat destroys the proteins which form the cells of the microbes and can result in sterilization of the surfaces in contact with the steam or, in the case of porous materials, the material itself.

The heat required to cause a volume of water to be converted into steam at the same temperature is called the latent heat of vaporization. When steam comes in contact with surfaces of a lesser temperature, it virtually instantly condenses and all the latent heat is absorbed into the material it touches. As a result, a surface can be heated far more efficiently with 212º steam than with 212º water. The pressurized chamber of an electric steam generator efficiently produces steam and delivers significantly greater amounts of heat than can be achieved with hot water heaters in far less time and with significantly less water consumption.

**Features and Benefits**

- All electric with no open flame, no fumes, no combustible fuel and no fuel storage — resulting in safe operation and lower insurance rates than with fuel fired boilers.
- Fully portable with four casters and frame — gets the steam where you need it without long, hot steam lines which lose heat energy and reduce efficiency.
- No boiler chemicals required — with use of tap water, unit generates steam with very low mineral content and qualifies as culinary grade steam as opposed to plant steam from a fuel fired boiler.
- One user-adjustable pressure setting — A pressure gauge displays operating pressure. Manual reset pressure switch for safety.
- 304 stainless steel cabinet — isolates and insulates tank. Piping external and easily accessible.
- Low water cut-off — prevents damage to the unit in the event of loss of water supply.
- Feedwater pump on all units — overcomes the internal pressure for high pressure applications. Accepts up to 180ºF water in for improved efficiency.
- Construction complies with ASME (American Society of Mechanical Engineers) Boiler and Pressure Vessel Code, Section 1, Part PMB, for safety assurance — a National Board number is stamped on each pressure vessel documenting the individual inspection of each unit by an authorized insurance company Boiler Inspector.
• Available in 5kw to 30kw sizes in 5kw increments and 40kw — units are specified for 208v, 230v-240v or 460v-480v three phase power. Single phase available on request. 40kw, 460V, 3-phase only.
• High power fuses — protect heating elements from damage.
• UL and CSA approved — for electrical safety.

Dimensions (approx.)
Size: 23”W x 34”L x 31”H
Weight: 270 lbs.

Swash Steam Generator Models
Model SW-LG-O5-H, 5kw (220v, 1ø only)
Model SW-LG-10-H, 10kw
Model SW-LG-15-H, 15kw
Model SW-LG-20-H, 20kw
Model SW-LG-25-H, 25kw
Model SW-LG-30-H, 30kw
Model SW-LG-40-H, 40kw (460V, 3ø only)

Model 16492 — General Purpose Steam Wand — Trigger Gun with 42”L with lance guard and quick disconnect.

Model 16495 — Insulated Gloves

Model 16251 — Bordeaux Style Wine Barrel Steam Wand — 30”L x 1”Dia with 2”bunghole adapter

FDA/NSF Hose w/sanitary fittings — rated at 100psi and 300ºF; includes triclamps and gaskets. Recommended length one to two times the kw rating.
Model 61110, 10ft.
Model 61120, 20ft.
Model 61130, 30ft.
Model 61140, 40ft.

16496 - Swash SIP Assembly - with thermatic steam trap, combination pressure, temperature guage, pressure relief ball valve and sanitary adapter, to steam sterilize process piping.

16498-1, -2 - Swash Automatic Steam Controller - with 7-day timer, solenoid valve(s), needle valve(s), indicator lights, box mounted to automatically control one or two steam lines for overnight start-up of SIP process.

ARS/Swash provides one-stop shopping for parts and accessories for virtually all brands of cleaning and sanitizing equipment. Field service is available throughout California.
For more information on ARS/Swash products or service, or for the name of the ARS representative in your area, please call us at 800-RELY-ARS (800-735-9277) or visit us at our website:
www.cleanwinery.com

ARS/Swash Sanitizing Equipment is an operating division of ARS Enterprises. ARS was established in 1971 to provide sterilizing and washing equipment and field maintenance and repair services to food and beverage firms, hospitals, laboratories and pharmaceutical or medical device manufacturers. Our equipment and service have earned us an outstanding reputation among our customers who have come to rely on ARS.
Our philosophy is to provide dependable equipment incorporating high quality components. The ARS team is dedicated to the highest standards of workmanship. Our pride rests on your satisfaction with the products and service we provide. We believe that with ARS you can achieve many years of reliable performance and an overall low cost of ownership.

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