

Vortex Beer Line Cleaning System

The Vortex system is designed to effectively maintain beer line hygiene by harnessing the mechanical energy generated from turbulent flowing detergent. This process efficiently lifts and removes biofilm and beer-spoiling bacteria, ensuring the cleanliness and safety of beer lines.

System Features and Operation

The Vortex setup and recirculation diagram is shown in the diagram. Valves are installed on the recirculation loops at the taps, allowing for quick charging and rinsing of the lines. When the beer lines are charged with detergent, the technician adjusts the system pressure and flow to maintain the necessary turbulence required for optimal cleaning results.

Monitoring and Control

Key process parameters, such as recirculation flow rate and cycle step can be monitored in real time on the operator's mobile device. This enables the technician to closely supervise and make adjustments during the cleaning cycle as needed.

Capacity and Compatibility

The Vortex system is capable of cleaning up to 14 beer lines simultaneously, making it suitable for a variety of cleaning outlets with high tap numbers. Additionally, it is fully compatible with the VerifyClean web and mobile applications for remote monitoring and verification of every beer-line clean.

