

Vortex-I Beer-Line Cleaning System

Vortex-I harnesses both the mechanical energy generated by turbulent flow and the thermal energy from heated detergent. This combination delivers exceptional cleaning performance, ensuring that residue and contaminants are thoroughly removed from the draught dispensing system. Details of a typical cleaning setup showing the tap loops and the flow and return circuit are shown in the diagram.

Temperature-Dependent Efficacy

The cleaning power of the detergent is significantly enhanced by temperature. Notably, every 10°C increase in the detergent's temperature results in a doubling of its efficacy, allowing for superior results in less time.

Automated Operation

Vortex-I is fully automatic, utilising sensors and intelligent software routines to manage the entire cleaning process. The system performs the following steps:

- Charges the lines with detergent
- Heats the detergent and optimises the flow rate to achieve turbulent conditions
- Flushes the lines thoroughly with water

Capacity and Integration

Capable of cleaning up to ten lines simultaneously, Vortex-I offers versatile performance for a range of outlets. It seamlessly integrates with the VerifyClean and mobile applications, enabling users to monitor and manage the cleaning process remotely.

