



"SPIN" STERILIZING VINATOR FOR BOTTLES



TECHNICAL DATA SHEET

Bowl external diameter:	12 cm
Bowl height:	15,6 cm
Total height:	20,2 cm
Capacity:	0,3 lt approx

MATERIALS:

Polypropylene - High-density polyethylene -
Stainless Steel

DESCRIPTION:

Sterilizer vinator to vinate, rinse and sanitize bottles, big bottles and flasks before bottling.

Thanks to the central nozzle, a quick action on the bottle gives to the pump the correct liquid pressure to spray powerfully the bottle.

"Spin" is made of highest quality shock-proof materials, strictly suitable for contact with food. The spring is made of anti-corrosion stainless steel; it is also equipped with a filter easy to wash.

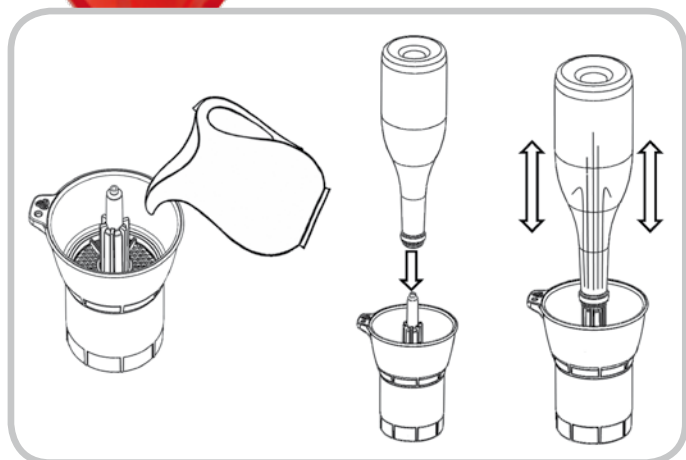
As every component is easy to disassemble, a proper and high degree sanitation is guaranteed.

It can be used either on a table or on top of our bottle drainers (cod.15211/15221/15231/15181/15191/15201/15271/15261)

The following liquids may be used: cold water to rinse, solutions of water and sanitize to sterilize, wine or beer to rinse



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HOW TO USE

- Place the vinator on a table or on the bottle drainer
- Pour about 0.3 lt of the chosen liquid
- Position the bottle on the nozzle
- Push quickly and firmly 2 or 3 times to make a complete operation cycle.