



BARILAV

ROTATING BARREL WASHER





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When wine is aged in optimum conditions, its aromas and structure develop and tend to improve. Maturing in barrels enhances this structure and these aromas thanks to the tannins provided by the barrel wood.

The quality of these inputs depends on the condition of the barrel. A high-performing cleaning tool is therefore indispensable.

LAMOUREUX has developed a revolutionary new barrel washer for you.

High-quality cleaning, time savings, working comfort and safety are the main advantages of this new product.

It washes barrels in accordance with a predefined, customized protocol: washing, rinsing, steaming and compressed-air drying.

These cleaning phases are essential in order to sterilize the barrel interior and destroy all the ferments that have built up on the inner walls of the barrel staves.

Innovation

■ Each stage in the washing protocol is performed by the same machine. The different workstations are positioned one after another in a closed circuit.

■ Automated switch from one wash stage to the next according to the cycle selected.

Result > The rotating assembly and automated movement allow work in masked time mode on several barrels.

■ Standard washing cycle defined in accordance with the regulations and in line with recommendations from the health bodies.

Result > Guaranteed washing quality.

■ The barrels are situated at the height of the operator throughout the washing process in order to facilitate loading and unloading.

■ Reduced handling operations.

Result > Lower risk of accidents caused by barrel handling. Improved washing speed.

■ Guidance systems and stops to facilitate the positioning of the barrels.

■ Thanks to the closed-circuit design, only one operator is required to load and unload barrels on the conveying system.

Result > Easy to use and guaranteed time savings.



■ Several barrels washed at the same time, continuous washing when barrels are loaded one after another.

■ Work on several barrels in masked time mode.

Result > Significant reduction in the length of time barrels are immobilized. A large number of barrels can be washed in minimal time.

■ A compact, cleverly designed washing system. Dimensions reduced to the minimum. The workstations are ingeniously laid out in a circle around the central axis.

■ Circular device = minimal dimensions (diameter of 3 metres; folded: diameter of 1.8 metres).

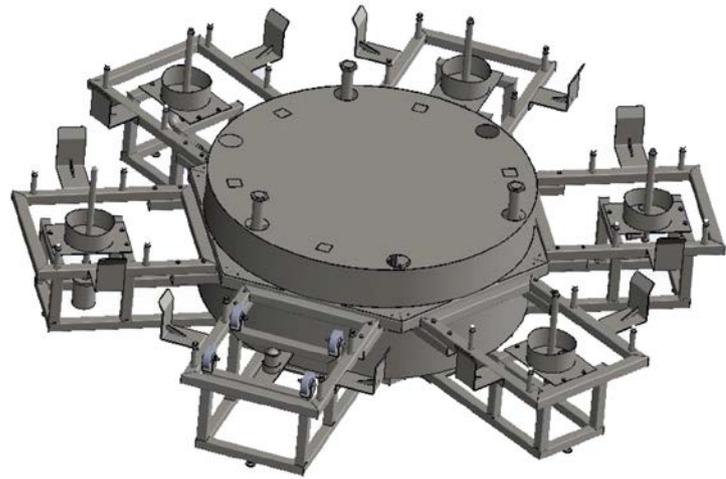
■ Reliable, quick, and using pneumatic energy.

Result > A compact, high-performing machine.

■ Customizable washing protocol with adjustable washing times at the workstations and adjustable fluid injection.

■ Washing cycle history, count of the number of barrels washed.

Result > Customization and traceability.



Washing cycle

1 barrel washed every 4 minutes.

- Loading/unloading station = 4 minutes
- Station 1 = HP (high pressure) washing with hot or cold water = 4 minutes
- Station 2 = steam injection = 4 minutes
- Station 3 = steam injection = 4 minutes
- Station 4 = steam injection 3 minutes + cold water injection 50 seconds = 4 minutes
- Station 5 = draining 3 minutes + compressed air drying 1 minute = 4 minutes



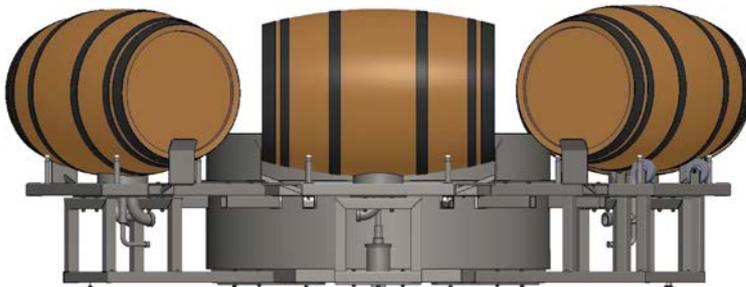
Option

■ Barrel traceability with an update of the LAVILOG database, including wash, date and time, wash type.

■ RFID or QR code reader for barrel identification, update in the LAVILOG traceability software of the washing cycle carried out.



■ Reading = barrel recognition, updating of the traceability software: wash date and time, washing cycle, washing time period, fluids injected, and quantity.



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