



VINE TO BOTTLE JUST WENT INTO OVERDRIVE!

Enhance Safety and Boost Efficiency, With The Push of a Button

Introducing Automation Where It Matters Most

Put the CleanSweep System to Work in Your Winery

- Available on Tanks 25 Tons and Larger
- Maximizes Worker Safety - No Tank Entry Required To Evacuate Pomace From Tank
- Powerful Motor/Gearbox Turns a Precisely Shaped Sweep Arm - Evacuates Pomace in a Fraction of the Time It Takes Now
- Spokane Industries Developed Pneumatically Operated Manway
- Gently Sloping Bottom Preserves Capacity Lost With Other Steep-Sloped Fermenters
- Same Customizable Features As Our Standard Tanks:
 - Stands With Powder-Coated Steel or of Stainless Steel
 - Fittings, Racking Arms, Vents
 - Dimpled Cooling Jackets
 - Pump-Over Options
 - Seed Screens
- Reliable On-time Delivery
- Winery Layout Design Assistance

CleanSweepTM No EntryTM Red Wine Fermenter

Imagine improving winemaking efficiency while safeguarding worker safety and health. No longer does a manager have to choose one or the other. Introducing the **CleanSweepTM No EntryTM** Self-Cleaning Red Wine Fermenter, only from Spokane Industries. The wine tank that aims to revolutionize the wine industry!

Digging pomace out of a fermenter is a back-breaking, time consuming, and potentially dangerous. Though a necessary part of the winemaking process, innovation here can make winemaking considerably safer and more productive.

Personnel are simply no longer exposed to a confined space CO₂ hazard.

Imagine one person efficiently evacuating pomace from a tank at the press of a button, in a fraction of the time it takes now. Unlike other purported self-cleaning fermenters, the **CleanSweep** system relies on more than just gravity alone to remove pomace. The breakthrough innovation is a precisely engineered sweep arm, driven by a powerful electric motor. A gently sloping bottom preserves tank capacity that is lost with other steep-sloped fermenters. Utilizing the **CleanSweep** system makes tank cleaning a one-person job.

The **CleanSweep** system's impact on worker safety cannot be overstated: Personnel are simply no longer exposed to a confined space CO₂ hazard. All operation is done from outside the tank. Exhausting and unsafe labor is eliminated, keeping the workforce healthy and available.

The production boost generated by each **CleanSweep** equipped fermenter can add up to big dividends: More tonnage per tank each crushing season.

Tell your crew to put the shovels away and let the **CleanSweep** complete the job!

Ask for **CleanSweep**. Only from Spokane Industries.





INNOVATION

Once again, Spokane Industries responds to challenges faced by the wine industry with innovation and practical creativity. From the company that brought you the wine tank floating lid (patented, US4413747 A), the AeroLift™ Pneumatic Lid Lift System (Patent Pending), The Ellipse™ Elliptical Space-Saving Wine Fermenter (Patent Pending), and now the CleanSweep™ No Entry™ Red Wine Fermenter (Patent Pending). We'll keep creating and engineering solutions to winemaking difficulties, while you focus on making great wine.

If you always do what you always did, you will always get what you always got. - A. Einstein

CleanSweep™

Time To Try Something Different.



Spokane Industries Engineered
Pneumatic Manway Door



Pomace Evacuated At A Rate Way
Faster Than Any Shovel.



View Of Motor/Gearbox Assembly
While Tank Is Under Transport.



CleanSweep Tanks Under Installation
In Prosser, WA.



100 ton CleanSweep equipped tanks during installation at 14 Hands winery in Prosser, WA

