

***Continuing a tradition of cleaning technology
advancement for the wine industry.***

The Evacu-Blast, All-In-One and Gamavac cleaning units are the newest additions to Gamajet's growing line of tank cleaning machines suited for wineries and beverage operations. The wide variety of machine sizes, nozzle selections and flow rates provide a rotary impingement cleaning system perfect for all winery applications.

Ranging from the Gamajet 4 for cleaning large tanks, to the new Tote Blaster for cleaning Totes and other small containers, every Gamajet cleaning machine provides 100% cleaning, quickly and easily.

With the introduction of the Evacu-Blast and Gamavac, we continue to set new industry standards of cleaning ease and convenience by eliminating the time consuming and labor intensive necessity of barrel movement and turning.

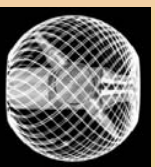


Operating & Maintenance:

Complete operating and maintenance procedures are covered in a detailed instruction manual furnished with all systems. Ready availability of spare parts or kits and ease of on-site maintenance minimizes the need for repairs. Prompt factory overhaul or repair service is always available. Replacement parts are stocked year round. Special 24-48 hour delivery available upon request at no extra charge.

Warranty:

Gamajets are warranted for eighteen months from the date of shipment against any defects in workmanship or materials. Normal wear parts such as O-rings, bearings, bushings, and seals are not included under this warranty, nor is damage caused by dropping, use of destructively corrosive fluids, or other abuse. This warranty shall not apply to any malfunction resulting from use of non-Gamajet replacement parts purchased from any source other than Gamajet or an authorized Gamajet distributor. **For full details, see Gamajet "Terms and Conditions of Sale."**



877-GAMAJET

because your business depends on clean tanks

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GAMAJET®

CLEANING SYSTEMS, INC.

Portable Barrel Cleaning
Equipment for Top-Down
Cleaning Convenience

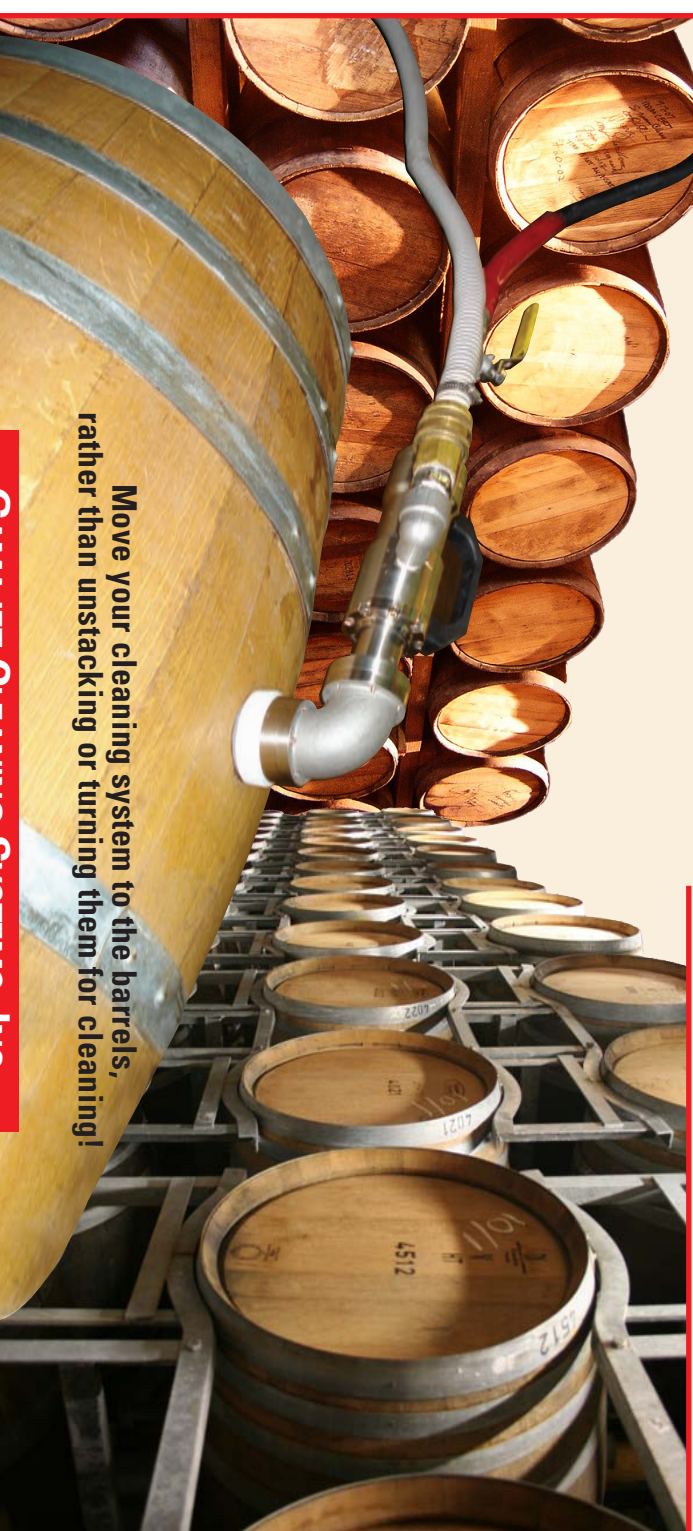
A better way to clean barrels that makes other cleaning methods obsolete.

Introducing a better way to clean your barrels from the top that combines the power of Gamajet cleaning technology with the convenience of self-contained mobility. The Gamajet Evacu-Blast and Gamavac units now allow barrels to be **cleaned AND emptied in-place** without the need to move or turn them.

By simply inserting the All-In-One cleaning machine through the bunghole, the barrel can be emptied of wine or lees and then completely **cleaned and emptied in under 2 minutes.**

Rack the wine, pump out the lees, remove tartrates and extract virtually all the cleaning solution quickly and efficiently with these unique new machines.

Combined in an easily-manuevered transport cart, both systems include all necessary hoses and fittings and can be moved directly to the barrel racks. Each unit is suitable for use with all current barrel racking/storage methods.



**Move your cleaning system to the barrels,
rather than unstacking or turning them for cleaning!**

GAMAJET CLEANING SYSTEMS, INC.

03/09

Clean From the Top and Never Turn Another Barrel

When cleaning your barrels from the top, Gamajet offers a variety of cleaning machines and systems that will provide you with the ultimate in barrel washing convenience.

- Eliminate the need to move or turn barrels for cleaning
- Clean AND empty barrels in-place
- All-In-One cleaning machine provides fast and thorough cleaning with complete liquid extraction
- Evacu-Blast includes both water supply and removal equipment
- Integrated vacuum unit
- Easily transported directly to the barrel racks
- Includes all necessary hoses and fittings



EVACU-BLAST
Providing everything you need to experience unsurpassed barrel cleaning.



A new standard of cleaning ease and convenience.

Forget about the old methods of moving and turning your barrels when it comes time to clean them. Eliminate the time-consuming and labor-intensive task of unstacking your barrels. With the Evacu-Blast you can achieve rapid cleaning and turnaround of your stacked barrels without the need to unstack or move them.

The Evacu-Blast incorporates everything you need to clean your barrels, all packaged in a convenient transport cart. An integrated vacuum system can be used to remove the wine for racking and then to remove the lees and cleaning solution. A high pressure pump supplies cleaning solution to the Gamajet All-In-One cleaning machine which provides superior removal of tartrates and other contaminants. The Evacu-Blast and All-In-One combo will leave your barrels 100% clean.

All equipment is housed in a small, easily moved cart and includes all necessary fittings and hoses.

Dimensions:
Length: 45" (1.14 m)
Width: 32" (.81 m)
Height: 38" (.96 m)

Electrical Requirements:
230 v, 3 phase, 16 amps
(optional single phase or 460 v available)

Weight: 250 lbs (113.40 kg)

Air Requirements:
10 cfm @ 90psi

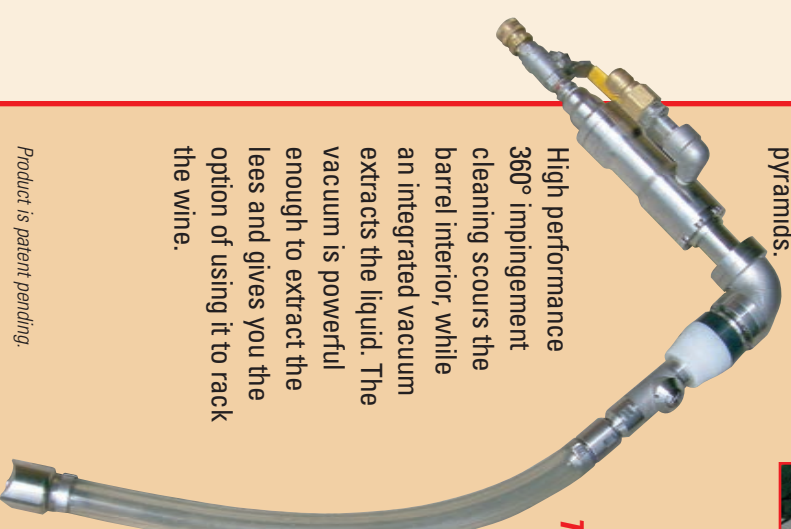
All-In-One FLEX

Now you can clean your barrels in place without the need to move them. The Gamajet All-In-One FLEX is the **perfect** way to clean your barrel **without moving or unstacking.**

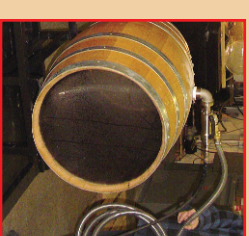
Incorporating a specially designed Gamajet All-In-One, flexible vacuum assembly and custom machined vacuum head, the new FLEX provides easy insertion into barrels stacked more than two high in either racks or pyramids.

High performance 360° impingement cleaning scours the barrel interior, while an integrated vacuum extracts the liquid. The vacuum is powerful enough to extract the lees and gives you the option of using it to rack the wine.

The perfect combination of powerful cleaning, vacuum extraction and easy handling.



Product is patent pending.



GAMAVAC
Advancing your barrel cleaning from obsolescence to cutting edge.

Simply incorporate the Gamavac with existing wash systems to clean and empty barrels without moving them!



An add-on system to make your cleaning state-of-the-art.

Making your current cleaning system the standard of cleaning convenience is as simple as adding a Gamavac.

The Gamavac is a self-contained vacuum system that is easily incorporated into your existing cleaning fluid supply. It can be used to empty the wine from your barrels and will extract the lees and then the waste cleaning solution concurrently with the wash cycle. The custom extractor wand (or flexible braided s/s hose) is simply inserted along with a Gamajet Cleaning Machine to fully clean and extract the cleaning solution.

A handy transport cart houses the vacuum unit and all necessary hoses and fittings, and is easily moved directly to the barrel racks.

Dimensions:
Length: 21" (53.34 cm)
Width: 17.5" (44.45 cm)
Height: 49" (1.24 m)

Air Requirements:
10 cfm @ 90psi
Temperature: up to 180°F (82°C)

Weight: 74 lbs (33.60 kg)
Pressure: 5 to 100 psi (.4-6.9 bar)

Flow Rate: 0 to 28 gpm (0-106.0+ lpm)