

### Australian made Clean In Place (CIP) systems

In a commercial food processing business, there is always requirements for cleaning and sanitization of the equipment. If the cooking system or mixing system is small enough and not many pieces to wash then manual washing may be considered. However, when a business is growing and have multiple process systems are installed, then a [CIP system](#) should be installed.

The benefit of a good CIP system can save you a lot of money on cleaning detergents, sanitizer, water saving, water treatment system savings and heating costs. A fully automated system should have following features;

- [Caustic tank](#) with [heating](#), insulation and cladding, and automatic dosing of caustic based detergent.
- [Acid tank](#) with heating, optional insulation and cladding, and automatic dosing of acid based detergent sanitizer.
- Optional [Hot water tank](#) to be able to supply hot water needs on demand. This tank should be [heated](#), insulated and cladded.
- Optional [water recovery tank](#) which supplies recovered water for initial rinse water prior to caustic wash/acid wash and rinsing after these washes. This tank should be insulated and cladded incase hot water is to be recovered.
- [CIP supply pump](#) which is of a food grade centrifugal pump with SS316L wetted parts.
- [CIP return pump](#) which is of a food grade self priming pump (or liquid ring pump) with SS316L wetted parts.
- A number of automatic [food grade valves](#) with SS316L wetted parts for automated function.
- A good [Programmable Logic Controller \(PLC\)](#) that controls the functions of heating, caustic/acid concentration, CIP tank levels and control of temperature, timing, distribution and return, and draining function.

Sepak Industries supplies and manufactures a range of [CIP systems](#) to a range of budgets and customer requirements such as:

1. Fully automated CIP system with 4 tanks (caustic, acid, hot water & recovery) and heating.
2. Fully automated CIP system with 2 tanks (caustic and acid) and heating.
3. Mobile CIP system with 1 tank and electric heating, with 2 pumps.
4. Mobile CIP system with 1 tank and electric heating, with 1 pump.

