

SYSTEM OVERVIEW

Clean-in-place (CIP) is a method of cleaning the interior surfaces of pipes, vessels, process equipment, filters, and associated fittings, without disassembly.

The advent of the CIP system was a revolutionary benefit to industries that needed frequent internal cleaning of process systems. Industries that rely heavily on CIP are those requiring high levels of hygiene, including dairy, beverage, brewing, processed foods, pharmaceutical, and cosmetics.

CIP has evolved to include fully automated systems with programmable logic controllers, multiple balance tanks, sensors, valves, heat exchangers, data acquisition and specially designed spray nozzle systems.

FEATURES

- Food grade design and set up.
- Greater than 90% heating efficiency.
- Fully automated with touch screen HMI system or Semi-automated.
- Sanitary welding, valves and pumps used on CIP ring.

BENEFITS

- Save labour cost
- Save cleaning chemical cost
- Save heating cost
- Save the environment
- Save cleaning time
- Less chemical exposure risk

