

The logo for SEPAK, featuring the word "SEPAK" in white, bold, sans-serif capital letters on a blue rectangular background.The text "INDUSTRIES PTY LTD" in black, bold, sans-serif capital letters, positioned above a stylized orange and blue wave graphic.The website address "www.sepak.com.au" in a red, sans-serif font, underlined.

CIP SYSTEMS

CLEAN IN PLACE SYSTEMS

CIP Systems

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 boon to industries that needed frequent internal cleaning of their processes. Industries that rely heavily on CIP are those requiring high levels of hygiene, and include: 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.
- ❖ Better than 90% heating efficiency.
- ❖ Fully automated with touch screen HMI system or Semi-automated.
- ❖ Sanitary welding, valves and pumps used on CIP ring.



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Benefits

- ✓ Save labor cost
- ✓ Save cleaning chemical cost
- ✓ Save heating cost
- ✓ Save the environment
- ✓ Save cleaning time
- ✓ Less of a chemical exposure risk

