

CIP Unit

Specification

CIP unit was designed to meet the demand of preparation, storage and distribution of cleaning agents for cleaning of food processing technologies.

It consists of; energy centre containing valve cluster, variable speed driven pump, heating cluster, dosing pumps for concentrates, pneumatical and electrical part including control system. It is designed to be connected together with maximum three insulated storage tanks fitted with sprayball and agitating jets. It contains discharge and inlet concentration and temperature measuring device and control including discharge flow control.





CIP Unit

Features

- No need of operator except for changeover of concentrates and choosing procedures on operators panel
- Easy to operate, fully automatic procedures
- Continuous measuring of level height including volume calculations in storage tanks
- Intensive jet agitating in storage tanks
- Delivery of cleaning agent to the technology using variable speed driven pump according to desired discharge flow
- Automatic cleaning agent temperature and concentration control in circuit during CIP
- Automatic procedures for up to 20 independent circuits
- Self cleaning of tanks using sprayballs
- Allen-Bradley PLC control system with 6" colour operators panel – easy to operate
- Easy to maintain, minimum of moving parts, no propeller agitators
- Printing of CIP record
- Communications prepared for one production line (mixer, filler, syrup room and accessories), extendable upon request
- Availability of assembly of more parallel energy centres using existing tanks for more than one line

Technical specification:

Capacity in 1000 ltr.	10	20	30
Tanks volume	3 x 2000 ltr.	3 x 3000 ltr.	3 x 4000 ltr.
Energy centre dimensions (a x b x h) in m	1.0 x 1.0 x 2.0	1.2 x 1.4 x 2.2	1.4 x 1.6 x 2.3
Steam consumption (3 bar)	300 kg/hour	450 kg/hour	600 kg/hour
Power demand	4 kW	5 kW	7 kW

Price on application

Prices exclude vat and delivery