

Mobile CIP unit

Semiautomatic mobile CIP unit is designated for preparation, storage and distribution of cleaning agents for cleaning of small scale food processing technologies.

It consists of two free pressure insulated storage tanks, two pumps, electrical heating device, hand operated valve cluster with pipework and electrical parts including control system. The compact equipment is fitted on wheels based stainless steel frame, two of wheels are the break type. A simple connections of water, CIP out and in using a hoses, electrical cable to a socket.

Operators panel is used for easier operation and setting of parameters like desired temperature, as well as simple function observation, including working hours of each pump and heating element etc.

Features

- Mobile design allows using in various types of food industry and pilot lines
- Automatic checking of phase sequence for protection against pump opposite direction
- High power electrical heating using stainless steel heating elements – no steam requirement
- Automatic output temperature regulation, used algorithm provides balanced wear of heating elements
- Automatic blocking of heating in case of low flow
- High capacity pump for cleaning agents distribution into technology (5,000 LPH/3 bar)
- Self-priming return pump
- Allen-Bradley control system and operators panel for comfort operating
- Easy to maintain, minimum number of moving parts, no propeller agitators



Technical specification CIP 5 SA mobile

Power (max. outlet flow)	5,000 LPH
Vessels volume	2 x 150 ltr
Max. mixing time of full tank	10 min.
Max. heating temperature	85 °C
Heating time	2.2 °C per minute
Electrical heating	3 x 7.5 kW
Power demand	26 kW
Electrical feeding	3+PE+N/ 400 V; 63 A; 50 Hz
Weight	250 kg
Dimensions (a x b x h)	1.0 x 1.6 x 1.5 m