

CIP SYSTEM

The CIP (Clean in place) cleaning system is a systematic cleaning method for facilities that must be considered as an integral part of the production in the food industry.



TECHNICAL CHARACTERISTICS



CHARACTERISTICS

It consists of hot water and chemical product solutions that flow through the systems and equipment in contact with the product, cleaning, disinfecting and eliminating bacteria.

Its installation does not require dismantling any equipment or pipes.



Hot water circulation.
They clean, disinfect and eliminate bacteria.
Control panel made of Stainless steel.

COMPONENTS

Isothermal tanks	Made of 2b AISI 304 Stainless steel with level probes
Dispensing pumps	To prepare the cleaning solutions
Tubular heat exchangers	Steam/water with adequate capacity to heat the solutions
Regulation system	Steam control
Dispatch pumps	Solutions to process
Pneumatic valve manifold	With C-Top control heads to distribute the cleaning solutions through the different production line circuits
Temperature probes	Conductivity
Control panel	IP-66 system in stainless steel with PLC and speed variators to control the system pumps