



GENERAL INFORMATION:

C.I.P. Systems are chosen depending on capacity of facility. There are two options for CIPs: Semi automatic and full automatic. This unit is a must-have equipment for those facilities which produces / processes liquid food. Double, triple or more tanks can be mounted on system. With our CIP system simultaneously washing of multiple lines is possible. In semi automatic systems a conductivity device is mounted to collect separation data of chemicals to inform operator and operator control valves according to this information. Temperature of heated tanks is adjusted automatically. For full automatic system we have more options as follows: Dosing chemicals for empty / full tank, adjusting temperature, flow adjustment of chemicals, programming ability to choose which line to be washed and preparing receipts.



C.I.P. CONTROL UNIT



Control unit, contains electric panel, pumps, valves and heating exchangers of CIP system. Control units provides connection between CIP tanks and lines to be washed and also reports about process. System can be controlled over touch screen. All phases of cleaning can be observed on screen. This unit can control temperature, conductivity, level, flow and timing. It also can adjust dosing so that chemical loss is minimum. Thanks to reportability all possible mistakes are eliminated.



Mobile CIP center is an equipment to simplify cleaning for those facilities which don't have central CIP systems. This unit consists of two tanks: one for chemicals, one for water. Heating feature is available for system. A conductivity device is mounted on system. It has 2 pumps: One for transferring chemical to system, one for take chemical back to CIP system. As it has wheels it can easily be moved. Like other types of CIP units this unit also has semi automatic or full automatic options.



MOBILE C.I.P. UNIT