

I Application

Hygiene is such a vital factor during food processing that it should be considered as one of the production process steps. Incorrect cleaning in the food industry can lead to the loss of an entire day's production and directly affect the end product's quality. This is why, when thinking about small facilities that do not require a high level of automation, INOXPA designed a manually operated mobile CIP system to help to clean plants, eliminate impurities, and reduce bacteria levels.

I Design and features

The system includes the following elements:

1 insulated 300L tank for preparing the cleaning solution.

Electrical resistance heating with temperature regulation fitted in the tank.

Constant level in the tank using a pressure switch and a control panel display.

Collectors with manually operated butterfly valves.

Base frame with wheels.

Stainless steel electric panel.

Tested and verified in our installations.

I Technical specifications

Materials:

Tank

AISI 316L (1.4404)

Piping in contact with the product

AISI 316L (1.4404)

Base frame and other steel parts

AISI 304 (1.4301)

Pump

Estampinox EFI 3, 4 kW

Mechanical seal:

Rotary part

Ceramic (Cer)

Stationary part

Carbon (C)

Gaskets

EPDM

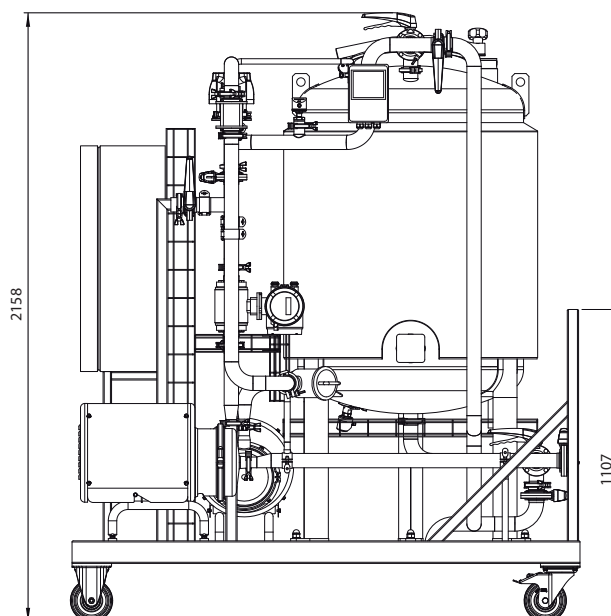
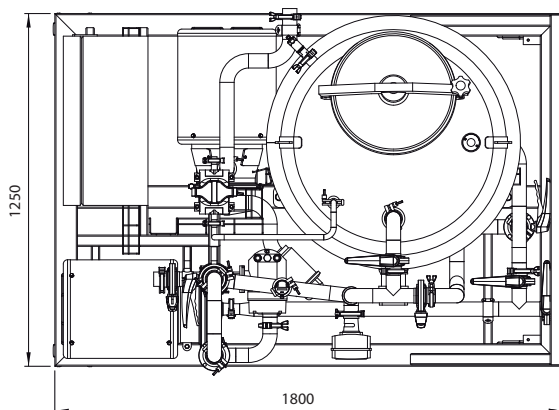


I Technical specifications

Electrical resistance	18.5 kW
Tank insulation	Mineral wool
Operating limits:	
Tanks requiring cleaning	up to 3.000 L
Cleaning flow rate	10.000 L/h
Cleaning pressure	3 bar

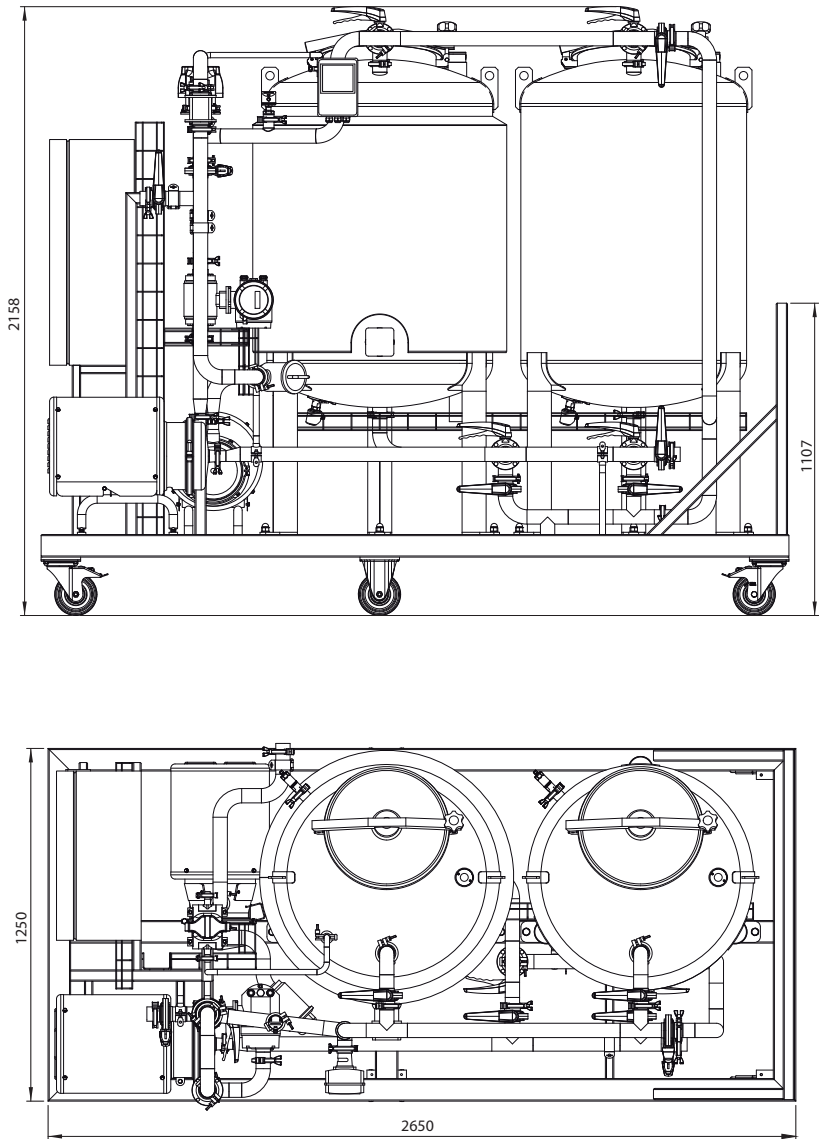
I Options

300 L AISI 304 tank for water recovery.
 In line filter with a check valve and tubular sight glass in the return line.
 Detergent concentration dosing pump with a conductivity meter.
 Flow detector in the return line.
 CIP return pump ASPIR A-80, 3 kW.
 Manual flow rate control.
 Pressure gauge at the pump outlet.

I Dimensions: manual CIP system with 1 tank

The information is for guidance only. We reserve the right to modify any material or feature without notice in advance.
 Photos are not binding. For further information, please, consult our web site.

I Dimensions: manual CIP system with 2 tanks



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