



I Application

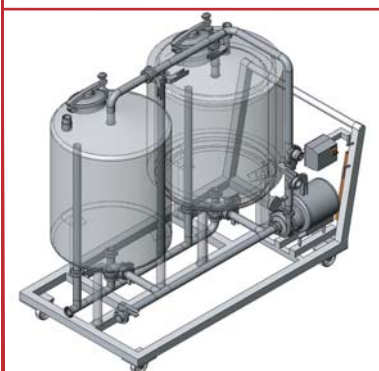
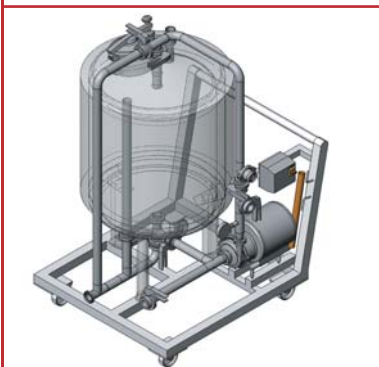
Hygiene is an essential factor of the food processing, cosmetics and pharmaceutical industries. Cleaning must be considered as another stage of the production process. In the food processing sector, an improper cleaning provokes contamination of the product and affects its quality. INOXPA has designed a manual CIP unit for small plants, where a high level of automation is not necessary, to facilitate the cleaning of these plants, to eliminate the impurities and reduce the quantity of bacteria.

I Design and features

- One AISI 316 insulated tank (300L) intended for preparation of cleaning solutions.
- Option with an AISI 304 tank (500L) for the recovered water.
- Hyginox SE pump (2.2kW).
- AISI 316 collectors with manually operated butterfly valves.
- AISI 304 frame with wheels.
- Pressure gauge at the pump outlet.
- Enclosed starter and pump protection.
- Tested and verified in our test house.

I Materials

Parts in contact with the media	AISI 316
Other parts	AISI 304
Pump mechanical seal	C/SiC/EPDM
Gaskets in contact with the product	EPDM
Insulation	Rock wool



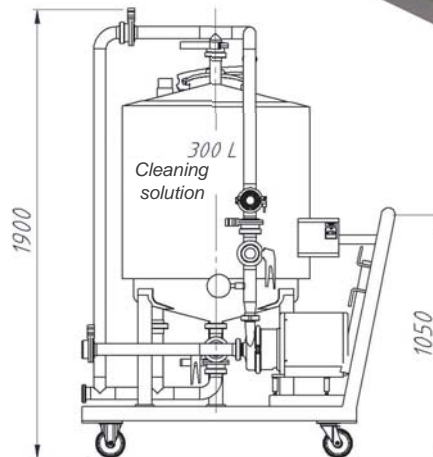
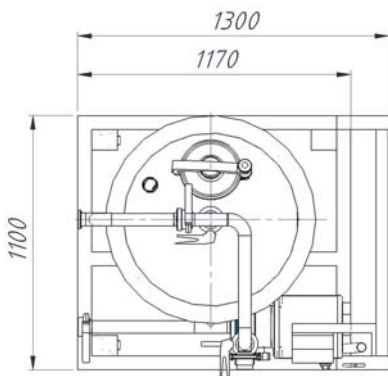
I Technical specifications

Cleaning of tanks of up to 3000L
 Cleaning solution flow 10000 L/h
 Cleaning solution pressure 2 bar

I Options

Piston pump for dosing of concentrates.
 Electric heaters inside the tank.
 Temperature control in the cleaning solution tank.
 St.St. control panel.
 Tanks of 200L and 500L for cleaning of 2000L and 5000L tanks respectively.

Manual CIP unit, 1 tank



Manual CIP unit, 2 tanks

