

**I Application**

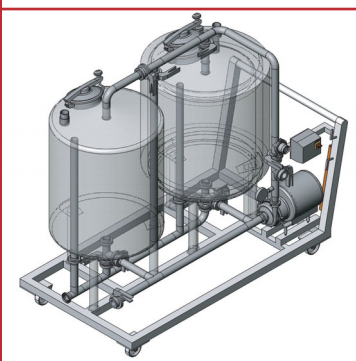
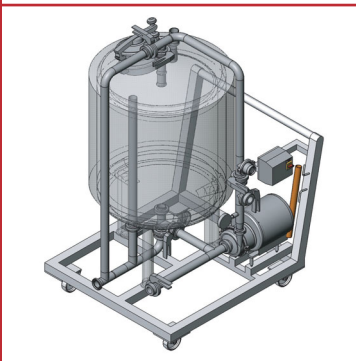
Hygiene is an essential factor in the food processing, cosmetics and pharmaceutical industries. Cleaning is considered another stage of the production process. In the food-processing industry a defective cleaning causes contamination of the product and affects its quality. INOXPA offers a manually operated CIP unit for small plants, where a high level of automation is not necessary, to facilitate the cleaning of these plants, to remove the impurities and to reduce bacterial presence.

**I Design and features**

- AISI 304 insulated tank (500L) for cleaning solutions.
- Estampinox EFI discharge pump (4 kW).
- AISI 316 collectors with manually operated butterfly valves.
- AISI 304 frame with wheels.
- Pressure gauge at the pump outlet.
- Stainless steel electric box with temperature control.
- Tested and verified in our facilities.
- Electric heating in the tank.
- Pickled and passivated internal weldings .

**I Materials**

Parts in contact with the product	AISI 304 / AISI 316
Other parts	AISI 304
Mechanical seal (pump)	C/SiC/EPDM
Gaskets in contact with the product	EPDM
Insulation	Rock wool



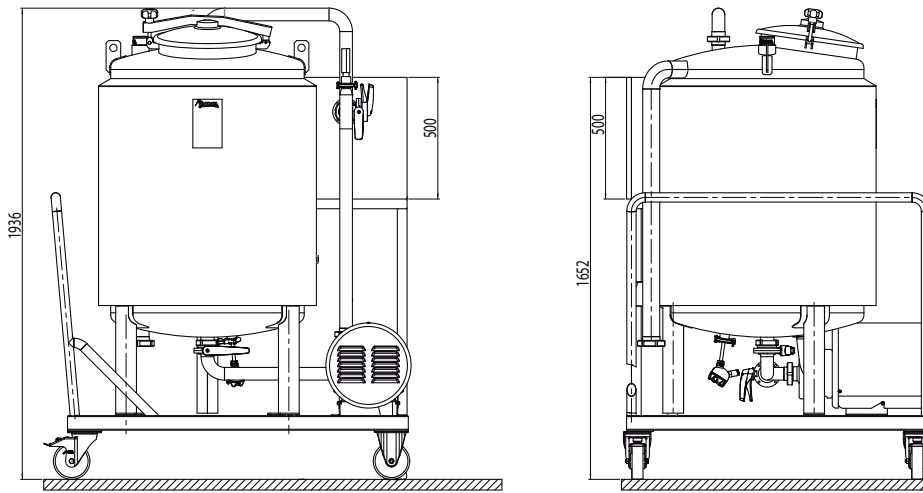
**I Technical specifications**

Cleaning of tanks of up to	3000 L
Cleaing solution flow	10000 L/h
Cleaning solution pressure	30 mwc

**I Options**

- Piston pump for dosing of concentrates.
- Discharge pump: Hyginox SE-20 2.2 kW.
- AISI 316 tank for cleaning solution.
- CIP return filter with 0.5 mm screen.
- AISI 304 water tank 500 L.
- CIP return pump: ASPIR A-80 3 kW.
- Flow detector.

**Manual CIP unit, 1 tank**



**Manual CIP unit, 2 tanks**

