



# Mobile CIP station

CIP 100 L / 300 L / 500 L



Mobile CIP (Clean-In-Place) system  
for automatic tank, device, and pipe cleaning

## Mobile design

Both tanks and other system components are mounted on a compact support frame on wheels. Its mobile design enables easy handling and movement between tanks or other system components that need to be cleaned.

## Cleaning and disinfection of food and beverage production systems

Food production and storage equipment design, production, and maintenance must be executed in accordance with strict hygiene requirements. Products that are perfectly suitable for consumption can only be produced in clean and regularly maintained systems.

The CIP station is designed to clean and disinfect internal tank, device, and pipe surfaces - all system components that come into contact with the product (food) during use. The CIP technology enables you to clean hard-to-reach parts of the system where manual cleaning methods are impossible.

## Versatile use

The CIP station is the perfect tool for cleaning beer brewing tanks and devices. It can also be used for other beverage and food processing equipment.

## Save water, cleaning products, and time

The CIP tank contains a prepared cleaning fluid, which is heated to a suitable temperature. The detergent circulates through a closed system and remains stored inside the tank after use. It can be used for multiple cleaning cycles.

## Safe and easy to use

The CIP station, containing the prepared cleaning fluid, must then be connected to the tank or device you wish to clean. Activate cleaning fluid flow and circulation through the system. This can be carried out only if the system you want to clean is equipped with suitable CIP fittings (connector, spray ball), compatible with the CIP device.



# CIP station components

- 1 lye tank (insulated)
- 2 acid tank (uninsulated)
- 3 stainless steel support frame
- 4 touch screen control panel
- 5 electrical cabinet
- 6 centrifugal pump
- 7 level indicator (2x)
- 8 tank lid (2x)
- 9 warning siren
- 10 pressure compensation valve (2x)
- 11 sight glass
- 12 pipe connections with butterfly valves
- 13 transport handle (2x)



## Touch screen control

A built-in user interface enables simple operation and process control in each phase.

### Main screen:

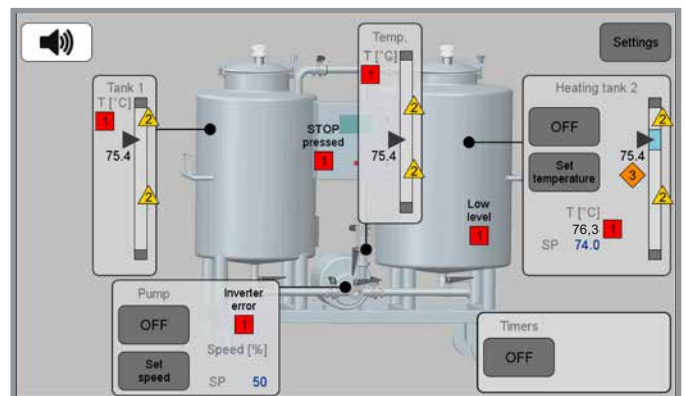
- device operation (ON/OFF),
- work parameter settings for heating and pump,
- current and set value display,
- error messages.

### Timer settings:

- up to 4 individual timers (timer status and activation time count-down are displayed on the main screen).

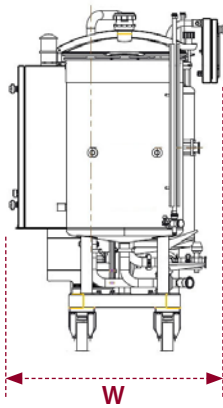
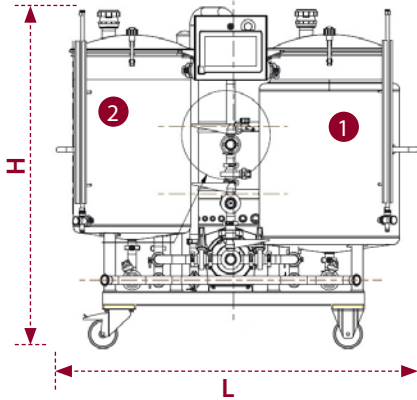
### System settings:

- desired (set) temperature,
- temperature alarms,
- min. and max. pump speed,
- language,
- display settings.



# Models and capacities

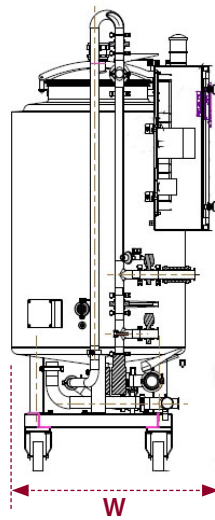
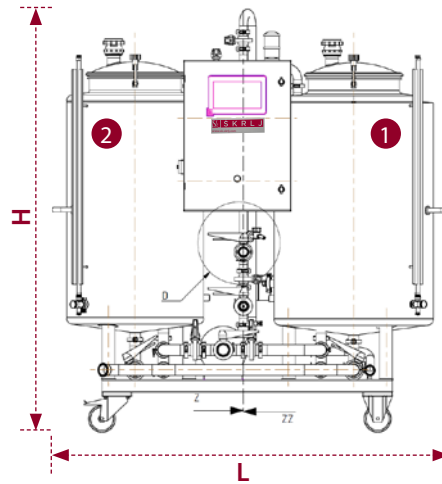
## CIP 100 L



Lye tank (1)	100 L
Acid tank (2)	100 L
Total height (H)	1470 mm
Total length (L)	1560 mm
Total width (W)	930 mm
Electrical cabinet	700x500x230 mm
Wheel - fixed (2x)	ø125x45 mm
Wheel - rotating (2x)	ø125x45 mm
Pump	0,75 kW, 100-375 L/min
Top manway	DN500
Heater	6 kW
Mains supply voltage	400 V 50 Hz 3PH

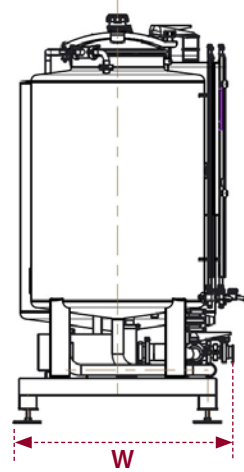
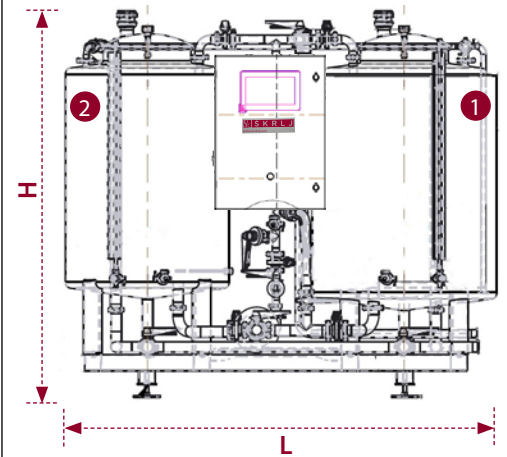
\* Listed values are approximate and may vary slightly.

## CIP 300 L



Lye tank (1)	300 L
Acid tank (2)	300 L
Total height (H)	1970 mm
Total length (L)	1845 mm
Total width (W)	880 mm
Electrical cabinet	700x500x230 mm
Wheel - fixed (2x)	ø125x45 mm
Wheel - rotating (2x)	ø125x45 mm
Pump	1,1 kW, 83-283 L/min
Top manway	DN420
Heater	12 kW
Mains supply voltage	400 V 50 Hz 3PH

## CIP 500 L



Lye tank (1)	500 L
Acid tank (2)	500 L
Total height (H)	1870 mm
Total length (L)	2085 mm
Total width (W)	980 mm
Electrical cabinet	700x500x230 mm
Adjustable legs (4x)	M16X120, plate ø130
Pump	1,1 kW, 83-283 L/min
Top manway	DN420
Heater	12 kW
Mains supply voltage	400 V 50 Hz 3PH





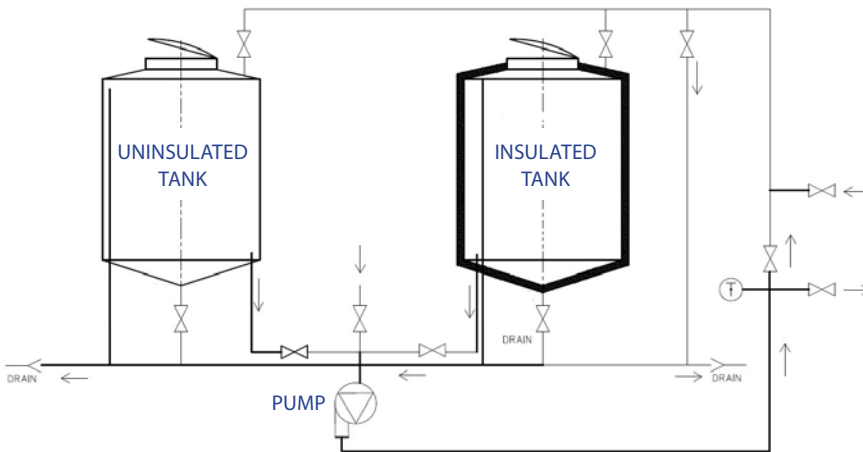
**CIP (Clean-In-Place) technology** is a standard equipment cleaning process used in the food industry. The advantage of CIP cleaning is that it enables process equipment cleaning and disinfection without component disassembly.

The effectiveness of the CIP procedure depends mostly on cleaning time, cleaning agent, and the temperature of the cleaning solution. Connect all inlet/outlet connectors on CIP station to the corresponding inlet/outlet connectors on the tank/vessel you want to clean. Using the CIP pump, the cleaning solution circulates around a closed system and is then sprayed on the internal tank walls through a built-in spray ball.

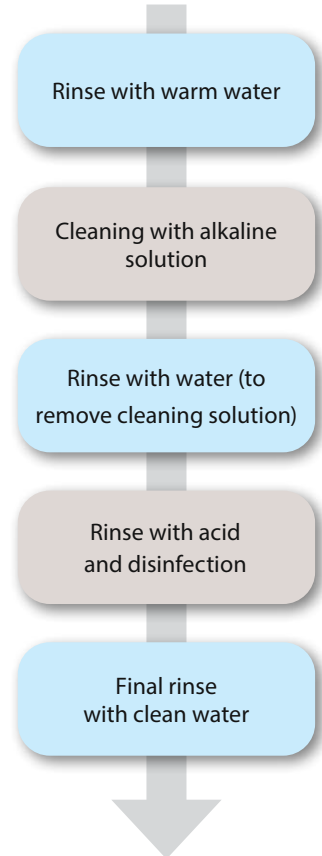
CIP can be used to remove dirt, clean, and disinfect the internal surfaces of tanks, pipes, connectors and other equipment, connected to the system.

The **insulated tank** is designed for cleaning solution storage.

The **uninsulated tank** is designed for the storage of the disinfection and system rinse solution.



## Normal CIP cleaning process



The CIP station is designed and manufactured in accordance with the standards and technical specifications listed below:

- AD2000 Code
- Safety of machinery SIST EN ISO 12100:2011
- Safety of machinery - Electrical equipment of machines SIST EN 60204-1:2006
- Electromagnetic compatibility (EMC)-6-part 1 SIST EN 61000-6-1:2007, SIST EN 61000-6-3:2007
- Quality requirements for fusion welding of metallic materials SIST EN ISO 3834:2006 (1-5)
- Food processing machinery SIST EN 1672-2:2005+A1:2009

