

Automated CIP station

CIP 7 500 • 15 000 • 30 000 • 50 000 L/H

Hygienic, traceable and resource-efficient cleaning with fully automated CIP station



Custom design

tailored to client's specific requirements



1-year remote support

CIP recipes fine-tuning & deep-dive analysis of CIP process



2-year warranty

on equipment, backed by certified technical support and rapid response

Introduction

Clean-In-Place (CIP) station is a fully automated system for washing, sanitizing and disinfecting piping, tanks and process equipment without disassembly.

It helps to client predictably control washing of equipment and be sure in the final sustainable and traceable cleaning result.

Professionally designed CIP station provides the best conditions for removal of product residues and soils, traceability, optimal cleaning cycle time, reduced downtime, optimized OPEX and TCO.

Typical applications

- Heat exchangers
- Tanks and vessels
- Mixers and blenders
- Pasteurizers and aseptic systems
- Filling equipment

Industries

- Food & Beverage:
Brewery, Dairy, Juices, Confectionery, Sauces
- Personal Care
- Biopharmaceuticals

Advantages & Benefits



Repeatable cleaning result

fully automatic operation with full parameter control and traceability



Lowest possible OPEX & TCO

optimized consumption of water, chemicals and energy for the CIP station and CIP process



Time & energy-optimised cycles

reduced carbon footprint, chemicals and clean water consumption to achieve ESG goals



Quick start-up

fully pre-assembled and factory tested (FAT) unit for easy transportation, installation and start-up



Modular & flexible design

easy to upgrade and add new tanks for cleaning solution or CIP supply lines in the future



Compact

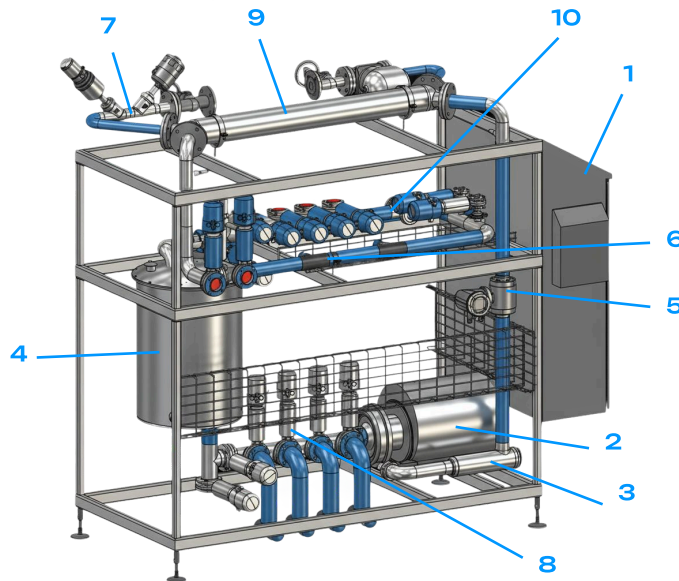
frame-mounted design provides small footprint per one unit and easy maintenance procedure



Full onsite support & supervision

during the installation, commissioning and start-up

CIP station components



1. Main control cabinet with PLC and HMI
2. VFD controlled sanitary centrifugal pump
3. Filter strainer
4. Small circulation tank 200l
5. Flow transmitter
6. Temperature and Conductivity transmitters
7. Automatic control and shut-off valve for service medias
8. Automatic sanitary process valves
9. Heat exchanger
10. Sampling valve

Key features

Design & Engineering

Components from trusted suppliers as Rittal, Siemens, Danfoss, SPX FLOW/ APV, Endress & Hauser, IFM & etc.

Standards & guidelines

Sanitary and hygienic design in accordance with:

- cGMP
- HACCP
- EHEDG
- 3A
- FDA
- ISO 22000
- EN ISO 14159
- EN 1672-2
- 2006/42/EC

Materials

AISI316L with Ra=0.8µm/0.4µm

Footprint

2.3x1.0x2.3m LxWxH per 1 unit

Options & Variations

Fully automated operation, preparation of cleaning solutions, programmable step sequences

Automatic parameter control

- Time
- Temperature
- Concentration
- Flow & etc.

Configurations

- 1 ... 6 cleaning solution tanks
- 1 ... 6 supply lines

Standard flow rates

- 7 500 l/h
- 15 000 l/h
- 30 000 l/h
- 50 000 l/h

Cleaning object type

- Piping DN32 ... DN100
- Tank 0.5 ... 100 m3
- Pressure 3 ... 8 bar

Operation & Integration

Configurable CIP recipes and Set Points for optimal cleaning. Two-way communication ensures best results.

Types of cleaning cycles

- 3-, 5-, 7-phase programs
- Hot water sanitation
- Chemical disinfection

Automation

- Stand-alone HMI control [different level access rights]
- Or custom integration to factory SCADA system

Traceability

- Integrated alarm, warning and faults system
- Logging of main CIP parameters
- Smart reports for each wash cycle



Alternative design requests for variations in construction, size, component manufacturers, options, orientation or technical requirements should be directed to a VIRAVIX representative for custom quoting and engineering.

Contact Us for a Tailored CIP Process

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