



It is a device needed in the food industry *to enable the proper washing and sanitising of the machines and equipment required for food production.*
It is divided into two types:

1. **Cip on board** which only concerns individual machines (pasteurisers, filtration plants, concentrators, etc.).
2. **General CIPs** that can wash and sanitise both individual machines and all process piping and tanks.



The **CIP ON BOARD** is tailored to the size of each individual plant and is equipped with a system for dosing detergents in quantities determined by individual recipes.

The **GENERAL CIP** in a factory is a complex, modular system where washing (soda) neutralisation (acids) and sanitisation (peracetic, ozone) solutions are produced, as well as heating and recovery systems for some of the cleaning fluids.

These fluids are sent to the washing points at concentrations - pressures - velocities calculated according to their size (tanks, pipes, machines).



The correct performance of operations is monitored by temperature, pressure, conductivity and pH sensors, based on which the system logic can determine whether operations are being carried out correctly and when they are completed.

CATALOGO
CIP – CLEANING IN PLACE

OPPORTUNITY

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Ingenium Cura Opera