

MAP CIP/ SIP plants

• Application

Cleaning In Place (CIP) systems are designed for the food, beverage, dairy, and pharmaceutical processing industries. The main scope of this system is to clean production facilities and pipelines with cleaning agents to remove bacteria, chemical and biological residue and to prevent the spreading of micro-organisms.

The MAP CIP/SIP plant gives options to clean with caustic and acid (CIP) and sanitize/sterilize with peracetic acid (SIP).

It has a completely flexible design to fit all the client needs, such as vessel size, number of vessels (with or without water recovery tank), simultaneous and independent cleaning lines, sterile filters, different pump options or different options for the chemist dosage, etc.

• Design and features

Power requirements:

Power Demand	From 7,5 kW to 60 kW – 400 V AC
Command tension	24 V.c.c.
Electrical cabinet	Stainless steel A304 (Up to 1800 x 1600 x 412 mm)

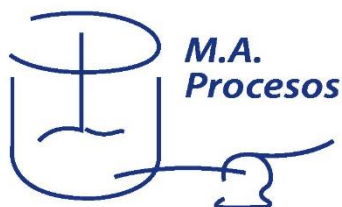
Equipment:

CIP / SIP Pump	ALFA LAVAL
Dosing pump	GRACO GRUNDFOSS
Valves	ALFA LAVAL BURKERT SAMSON

Instrumentation:

Point level detection,
Pressure and Temperature
transmitters, Flowmeter and
Conductivimeter

IFM | E+H



- **Technical specifications**

Materials:

Parts in contact with the product	Stainless steel AISI 316L
Other steel parts	Stainless steel AISI 304L
Gaskets in contact with the product	EPDM (*)

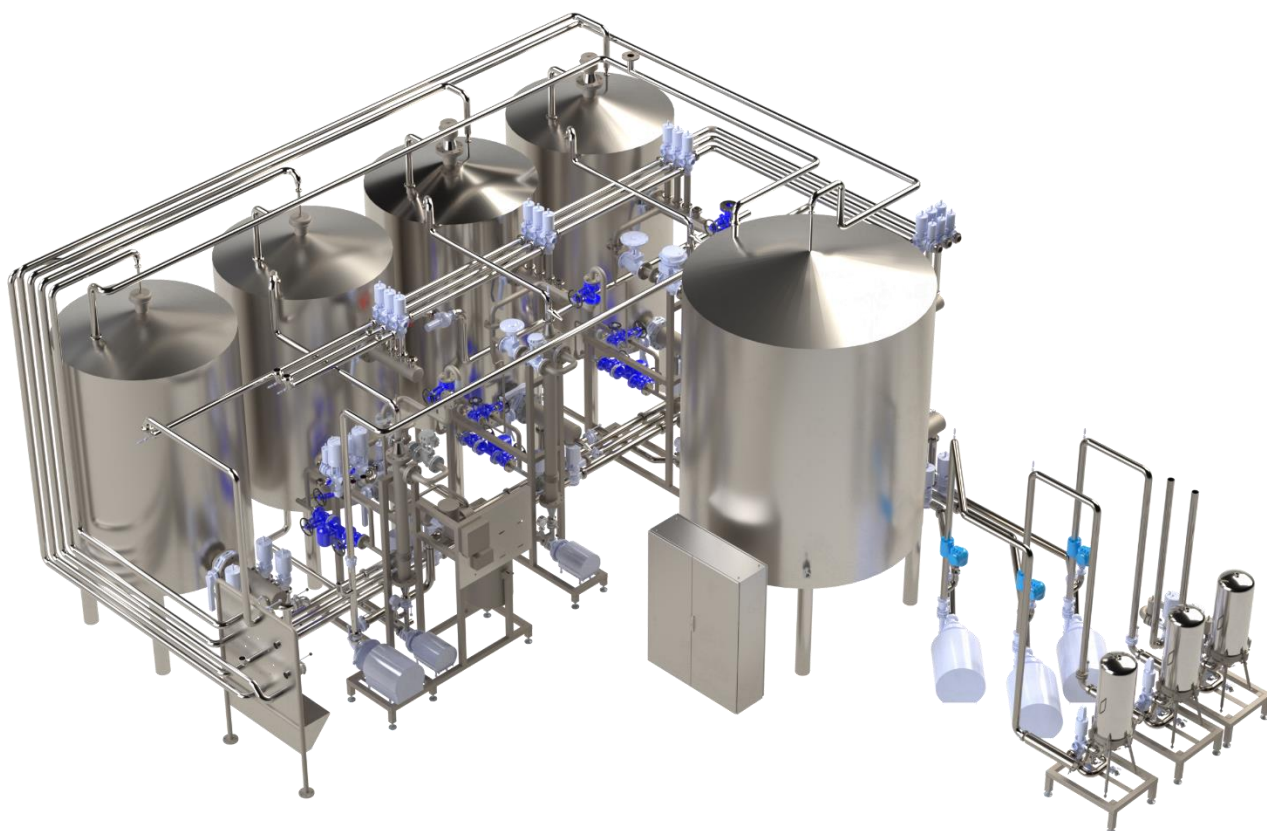
(*) Gaskets in contact with concentrate PAA in FKM (Viton)

Operating limits:

Delivery flow	Up to 36.000 l/h	4,0 bar
Max. heating temperature	95°C	

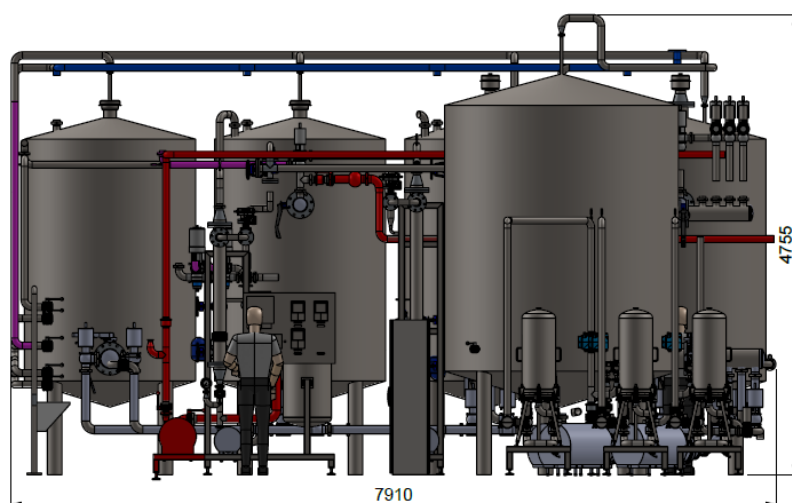
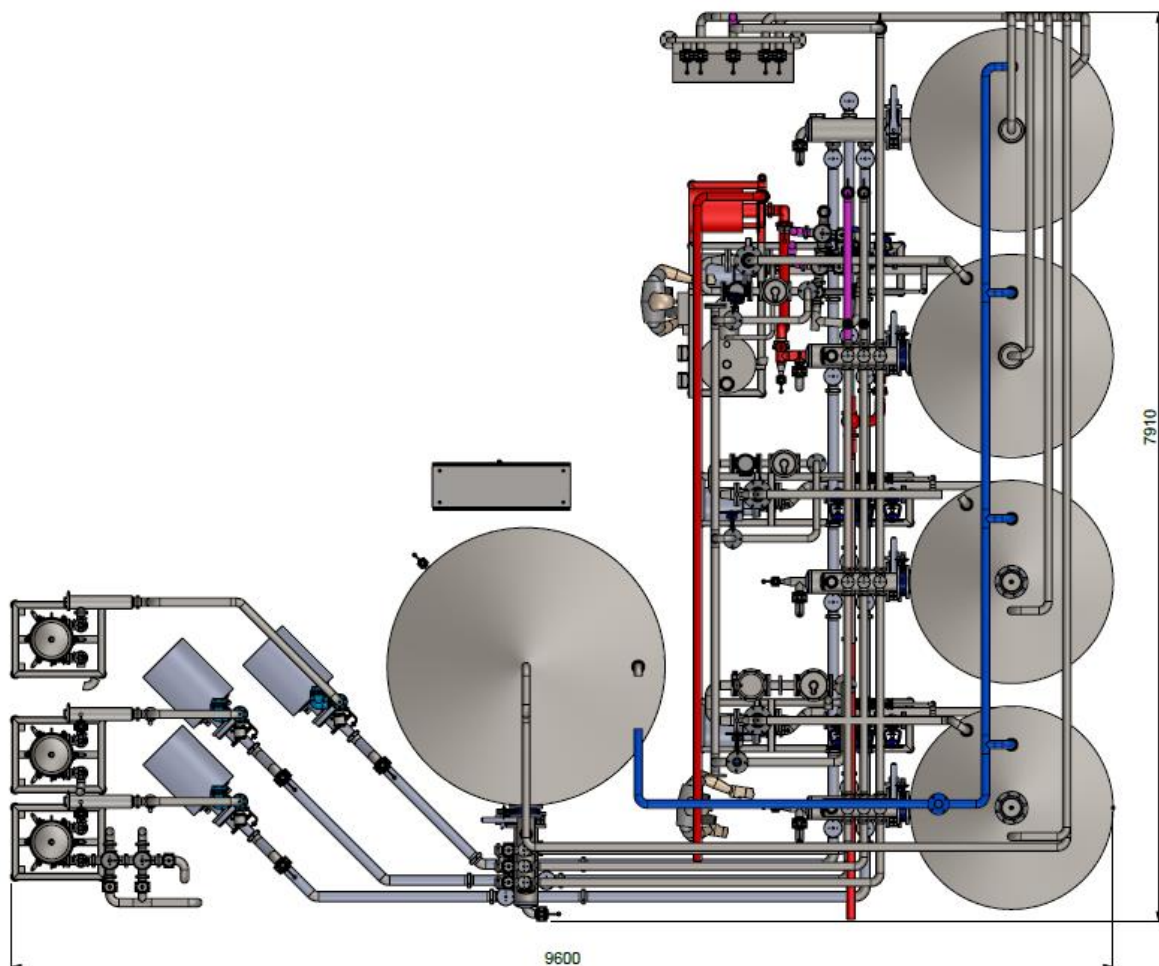
Fittings:

Racor DIN 11851 | T-clamp
Media to flanges EN1092-1

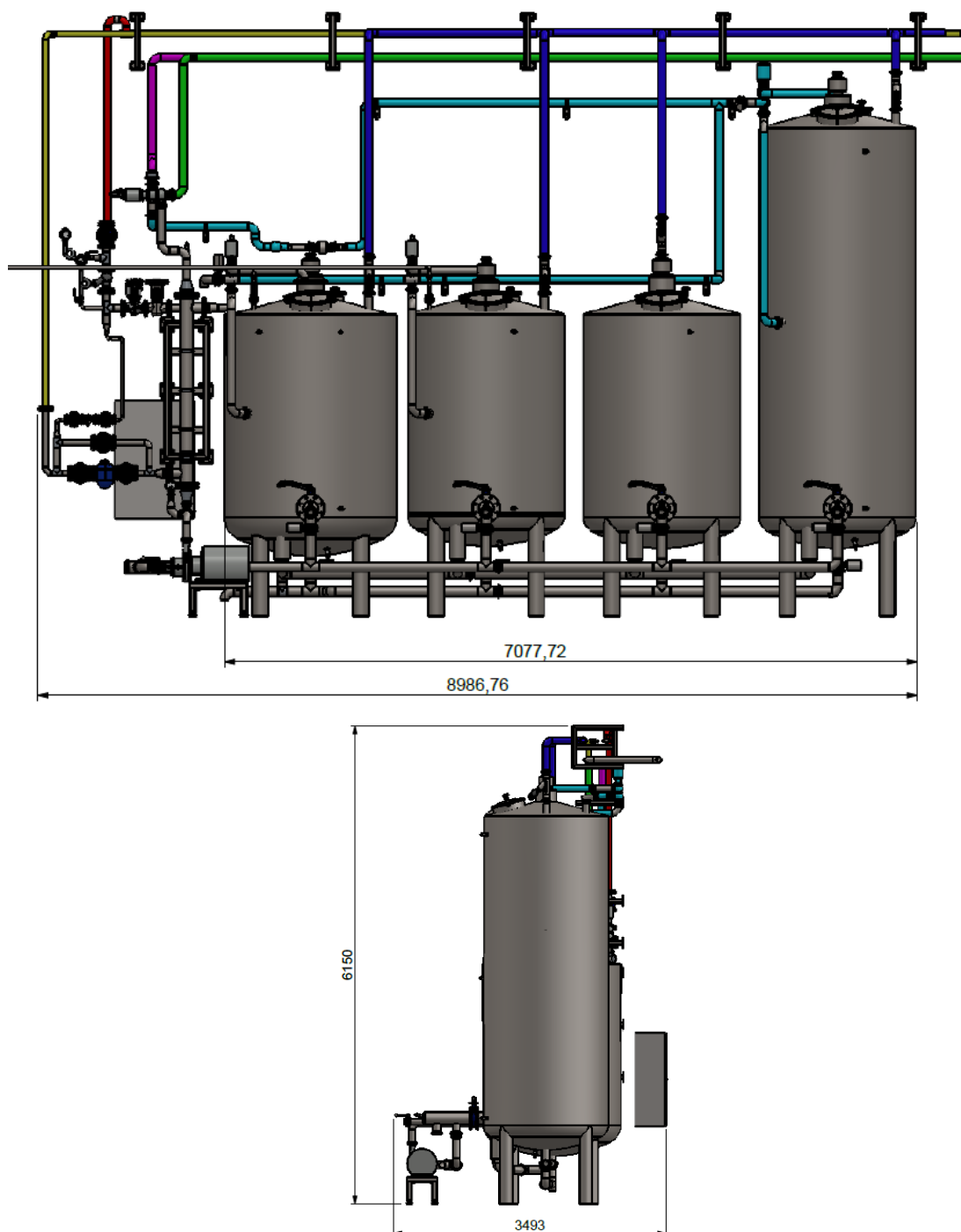


- **Dimensions**

CIP/SIP plant with 5 tanks and three lines:



CIP/SIP plant with 4 tanks and one line:



(*) Indicative information. We reserve the right to modify any material or feature without notice. Non-contractual pictures.



- **Pictures**

