

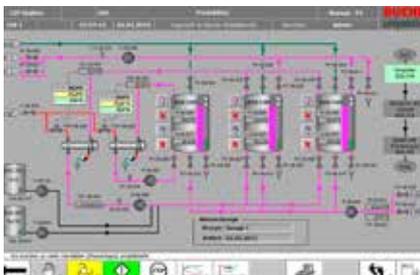
# CIP

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CIP-facilities for  
advanced fruit juice  
plants

- Automated preparation of cleaning agents
- Object related cleaning planes
- Cleaning of single components during production
- Integration into overall plant
- Full automation possibilities



### Applications

Bucher Unipektin CIP facilities are on duty for the cleaning in advanced fruit juice plants where an efficient cleaning is needed to produce high quality fruit juices.

Wherever apples, pears, berries or vegetables are processed, our facilities are ready to clean the involved tanks, pipes, grinders and tanks. Furthermore cleaningsolutions for units with individual CIP-program can also be done for presses and evaporators. Thanks to our broad experience the use of auxiliary material, water, cleaning- and disinfection-mediums, energy, is economically and ecologically optimised.

### Set-up and process

The images on the left show a plant with 4 storing-tanks: per tank the brine, the prerinsing water as well as the rinsing water are put at disposition. By automatised dosing-units the chemicals are added precisely and safe. A heat-exchanger heats

the brine to the desired temperature and maintains it on the desired level during the cleaning. Dosage of disinfectants or acidity is optional and becomes typically applied inline. By measuring the conductivity; the defined change of phases between product, cleaningsolution and water are registered and the valves become switched accordingly. The operation of leakage valves within the production range assures a secure separation of cleaningsolution and aliment.

Typical cycle of an automatised CIP-cleaning:

- Prerinsing (with recycled flushing water)
- Brinebased cleaning (e.g. 1-2 % NaOH on 70-80°C)
- Intermediate rinsing (optional)
- Disinfection (optional) with Peroxyd / Peracetic acid) or neutralisation & cleaning with acid
- Rinsing

### Technical data

Models:	single- and bi-stream plants
Storage tanks:	selectable, depending of plant-size
Control:	semi- and fully automatised, depending customer request

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### Products and Services

Process technology for fruit and vegetable processing to juices, concentrates and puree production, for brewing solutions, for filtration, for milk powder production, for the vacuum drying of liquid and solid products, for freeze drying of coffee, tea, fruits, vegetable, etc. Technology for municipal and industrial sludge dewatering and drinking water filtration

### Products

Fruit reception lines, mills, mash heaters, hydraulic presses, membrane filtration equipment, cold block equipment, adsorber, ion exchanger, evaporators and aroma plants, pasteurizers, CIP systems, vacuum and freeze drying cabinets and belt dryer, zeolite adsorber, complete processing lines

### Services

Process development and project engineering; assembly and commissioning; technical support; original spare parts; inspection; service contracts; retrofits; training; service and maintenance; NetService