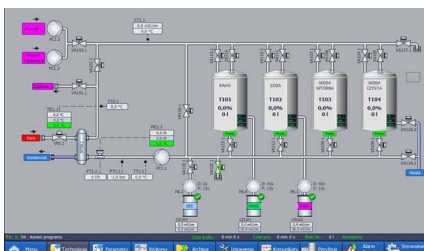


CIP XC41 washing station Single circuit



Compact device
for the highest hygiene
level

- High effectiveness
- High efficiency
- Easy maintenance
- Fully automatic SPS control with visualization
- Small space required



Application

A CIP station is a method of automatic cleaning of internal surfaces of equipment and piping without disassembling them, where the highest level of hygiene is required. Therefore, CIP equipment is most often used in food industry, especially in brewing, beverage and dairy production, processed food production, and in pharmaceutical and cosmetics factories.

prepared in concentration recommended by the manufacturer and at appropriate temperatures. The solutions are kept in tanks and drawn off by a pump as needed. The cleaning process can take place in both hot and cold water, and the temperature of the solution and system performance is always adapted to the customer's requirements.

Control system and operation

Cleaning agents are prepared at the station in the form of working solutions and pumped to the device or installation to be cleaned. Then they circulate in a closed circuit between the CIP station and the device in time that will ensure cleaning of the device at the set temperature. The cleaning temperature is constantly monitored and automatically adjusted. Cleaning in the so-called closed cycle saves cleaning agents, as well as reduce the amount of wastewater discharged after cleaning. At the CIP station, working solutions are

Scope of delivery

- 3 tanks for washing solutions with insulated double jacket, capacity of about 5000 l
- 2 pumps of concentrated washing and rinsing agents
- JAD shell and tube heat exchanger for solution heating
- Circulation pump 15m³/h, 4 bar, 5.5 kW
- Automation components and necessary fittings
- CIP piping within the unit
- SIEMENS SIMATIC S-7 control cabinet

Technical data

Capacity of pump	40m ³ /h
Pump steam pressure	4 bar
Pump motor	7.5 kW
R-Pump motor	5.5 kW
Connection load	13 kW
Steam consumption	1500 kg/h
Dimensions (LxWxH)	6877x1903x4754mm
Steam consumption	300 kg/h / 380 kg/h / 550 kg/h (for 1 line)
Material	AISI 304 / ASI 316L optionally

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Products and Services

Process technology for the processing of fruit and vegetables into juices, concentrates and purees production, for brewing solutions, for filtration, for milk powder production, for vacuum drying of liquid and solid products, freeze drying of coffee, tea, fruit, vegetables, etc., technology for the dewatering of municipal and industrial biosolids and the filtration of drinking water

Products

Fruit reception lines, mills and crushers, mash heaters, hydraulic presses, extractors, membrane filtration equipment, cold block equipment, adsorbers, ion exchangers, evaporators, dealcoholisation and aroma systems, pasteurisers, CIP systems, vacuum and freeze drying cabinets and belt dryers, zeolite adsorbers, complete processing lines, tank farms, storage and processing tanks, mixing and dosing stations

Services

Bucher customer portal and digital services, process development and project engineering, assembly and commissioning, technical support, original spare parts, inspection and maintenance, test centers, Bucher Academy