

## C.I.P. INSTALLATION

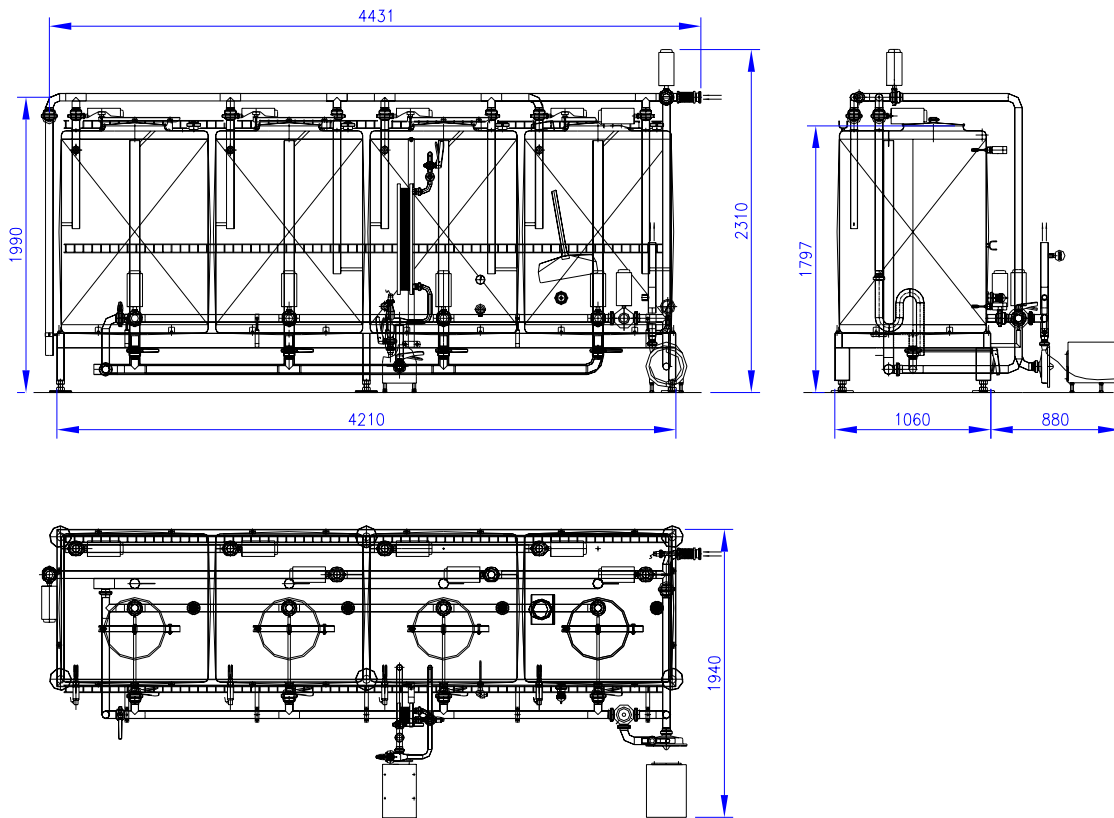
### C.I.P. = Clean In Place

After producing the products, it is necessary to clean.

An automatic or semi-automatic C.I.P.-system should be selected, with different programs for *cleaning tanks, piping or aseptic tanks*.

Good cleaning is vital for the success of an egg product line

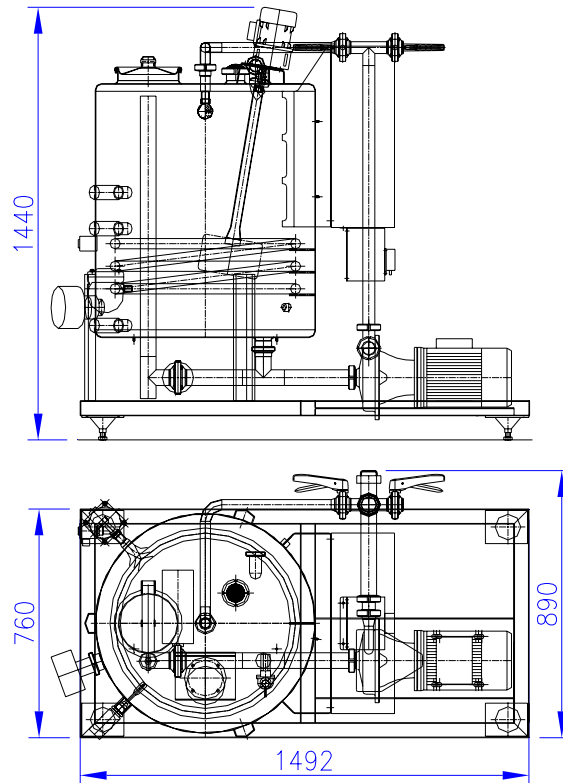




## TYPE: CIP 4

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Electricity: *3ph. 400V+N+PE 6,91 kW + 4kw/CIP return pump*  
Air consumption: *low consumption @ 5-6 bar*  
Cold water: *100L/min*  
Steam: *140kg/hr @ 2 bar*



## TYPE: MOBILE CIP

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Electricity:	<i>3ph. 400V+N+PE 22 kW</i>
Air consumption:	<i>low consumption @ 5-6 bar</i>
Cold water:	<i>approx. 1200L/cleaning @ 3bar</i>
Hot water:	<i>approx. 600L/cleaning @ 3bar</i>