

CIP351 Cleaning in Place unit

Cleaning with low outlay

Safe, effective and timesaving



The CIP351 system is designed to clean pilot plants without dismantling the system. CIP is an important component in guaranteeing food safety in food processing plants. Hence, this machine makes the cleaning process more easy, effective and most of all safer, by minimizing the direct contact of the operator with the cleaning detergents (acid and lye solution). Consequently, the working environment for the operator will be safer; moreover, the facilities/lab will be less damaged by e.g. spilling detergents on the floor.

The system is available with two different heating methods: steam heated and electrical heated.

Depending on the size of the equipment volume to be cleaned, OMVE can select one or two vessels of 50L or 100L to facilitate and maximize your operations.

Unique Features

- Effortless operation by automating the mixing process of cleaning detergent (accurately)
- 2 dosing pumps for detergents (both acid and lye)
- User-friendly OMVE software with clear step-by-step instructions
- Independent, regulated on-board heating capability (electric or steam) for high temperature CIP (i.e. caustic)
- Automated cleaning of the 50L vessel
- Safe & secure design to protect the operator's health & safety and the environment (facilities) against splashes
- CIP pump with high speed flow from 0.5 m³/h up to 4.5m³/h

Cleaning cycles

- Start of the CIP unit
- ± 10min cold / hot water washing of product from the system / tank
- ± 30min Alkaline cleaning at ± 70 ° C (depending on the type of detergent)
- ± 10min cold / hot water to remove detergents from the equipment
- ± 30min Acid cleaning at ± 70 ° C (depending on the type of detergent)
- ± 15min cold / hot water to remove detergents from the equipment
- Emptying the tank and pipes

Cleaning in Place

CIP



Standard accessories

- Conductivity meter in the return line
- Purge/emptying product line with air
- Temperature transmitter in the product line
- Return CIP pump

Components



Dosing pump is for LYE or ACID only



Controlled by Touch screen

Specifications

Overall dimensions

L x W x H	190x100x150cm [74.8x39.4x59"]
Gross weight	500kg [1102lbs]

Utilities required

Electricity	370-400Vac /3ph+N+E /50Hz/ 32A or 200-240Vac /3ph+E /60Hz/ 32A
Soft Water	2000L/h, <25C
Compressed air	10 nm ³ /h 6-7bar(g)

Why OMVE

- ✓ Since 1993, we have **specialized** in supplying manufacturing R&D and pilot-plant equipment.
- ✓ OMVE is a **preferred supplier** to leading multinationals worldwide.
- ✓ OMVE systems are designed and manufactured according to the **highest industry standards**.
- ✓ OMVE systems come with a **two-year** warranty.
- ✓ OMVE systems carry **CE certification**.
- ✓ OMVE offers the **most comprehensive service** available on the market.