



## CLEANING-IN-PLACE UNITS

### **Benefits:**

- Unique filtration of return fluids
- Specially designed for Allergen applications
- Suitable for washing highly soiled surfaces without contaminating subsequent washes
- Optimising the detergent consumption
- Multiple circuit programming
- Datalogging for food safety compliance

The **Saurin CIP** units have been based on years of experience in the industry dealing with food and allergen products. These have been designed to meet the increased customer expectation and legal requirements for hygiene and allergen isolation. Our plants are energy and effluent efficient at an affordable price.

### **Features:**

- Fully Automatic Operation
- Designed to meet your requirements
- Pre-tested in our Factory
- All Stainless Steel construction
- Datalogging Facility
- Stand alone unit

## *Technical Specifications*

<b>Parameter</b>	<b>CIP</b>
Capacity	4,000 L/h - 60,000 L/h
Outlet Pressure	Generally 300 kPa (3 bar)
Metering Pump	0 - 500 L/h
Cleaning Volume	Designed to the plant requirements
Electric Power	2.0 kW to 15 kW 415 v 3Phase 50 Hz (other options available)
Water	300 kPa (3 bar) and equal to flow rate
Steam	600 kPa - 1,000 kPa (6 - 10 bar)
Compressed Air	600 kPa (6 bar)

### ***Main Components:***

- Frequency controlled centrifugal pump
- Flow meter
- Tanks with level transmitters
- Tubular Heat Exchanger
- Metering pumps for detergent
- Conductivity and temperature transmitters
- Automatic control and shut-off valve for steam and water
- Automatic sanitary valves for diversion and shut-off
- Recirculation detergent systems
- Unique non-blocking filtration for return detergents

### ***Options Available:***

- Manual System
- 1, 2, 3 or 4 Tank System
- Rectangular Tank System for Space saving
- Single use system



**Saurin**

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