

(Cleaning in Place) Skid Systems

We understand hygiene is a crucial part of food processing. Incorrect cleaning can lead to loss of production, poor product quality or product contamination leading to a product recall.

It is important to make Cleaning-In-Place (CIP) simple, easy and suitable for any business size, with that in mind, we are able to offer manual and automatic CIP Skid Systems.

A typical system will include an Installation Tank, CIP Send Tank, CIP return pump, Dosing Pump, Heating Coil, Butterfly Valves (Manual or Automatic) and a Control Panel.



Specifications;

- ⇒ 50 Litre, 100 Litre & 200 Litre in two tank configurations
- ⇒ 300 Litre, 500 Litre & 1000 Litre in three tank configurations
- ⇒ Flat bottom circular tank design
- ⇒ Full CE Certification
- ⇒ Full Installation Instructions
- ⇒ Electric Element Heating
- ⇒ Tank Pressure Testing Labels on the Tanks
- ⇒ Material of Construction: SUS 304
- ⇒ Stainless Steel Control Panel
- ⇒ Piping & Valves: Sanitary grade 304
- ⇒ Push Pull Trolley Handle
- ⇒ Lockable Castors
- ⇒ Micet stainless steel quality, world renowned
- ⇒ Wooden case and steel frame packing
- ⇒ **Bespoke Systems available on application**

