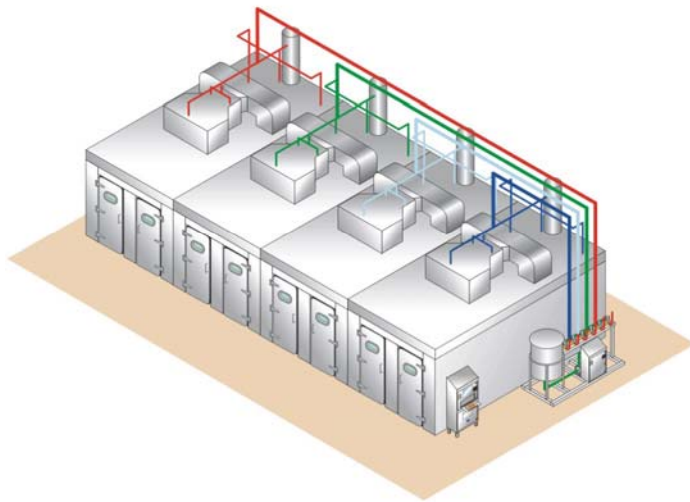
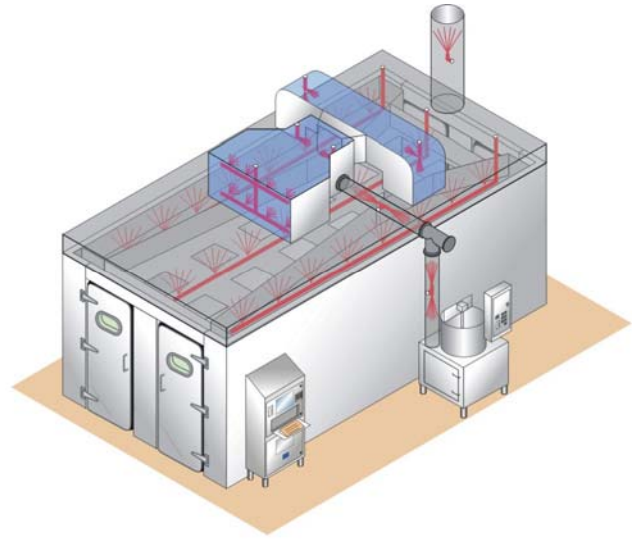


# Automated CIP Systems

## FOR BATCH THERMAL PROCESS SYSTEMS



Single-pass CIP System for Multiple Ovens



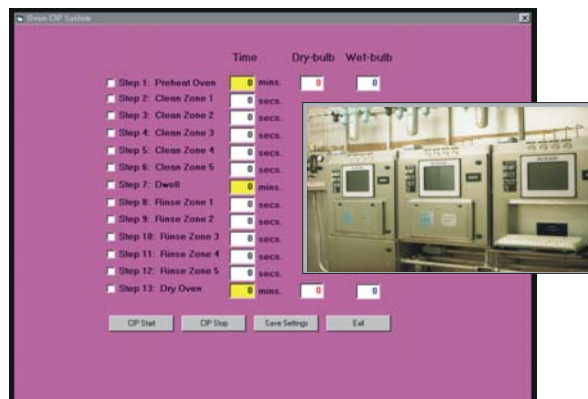
CIP Nozzle Placement Ensures Consistency

### CONSISTENCY

- Control of the CIP variables
  - Time
  - Temperature
  - Detergent concentration
  - Physical action
- Automation = greater certainty

### FLEXIBILITY

- Develop a custom CIP cycle unique to that oven
  - Adapt based on inspection and process schedule
  - Eliminate continual training



### FOOD SAFETY

- Ensure sanitation and rinsing is complete
  - Remove operator influence
  - Maximum equipment life
- Document the optimal cycle is used consistently
  - Historical record for food safety

### COST SAVINGS

- Save water, chemicals, energy, labor, and production time
  - Optimize for effectiveness without waste
  - Maximize uptime for production

### OPERATOR SAFETY

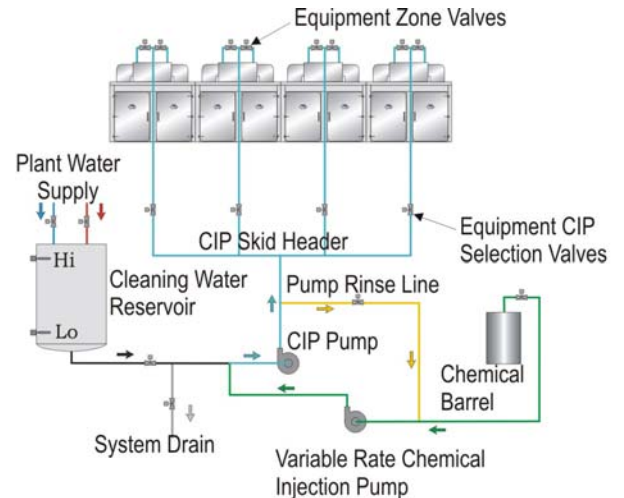
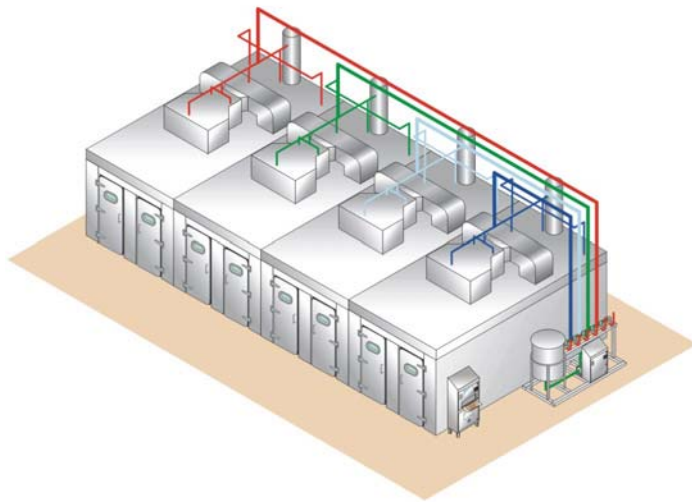
- Prevent operator exposure to hazardous chemicals
- Maximize exposure to mechanical hazards and confined spaces

### RETROFIT

- Improve food safety, and reduce labor costs by upgrading existing equipment to ALKAR automated CIP system

# Automated CIP Systems

## Recirculating CIP System



## AUTOMATED CONTROL

- Direct chemical injection eliminates operator error
- Control of valves and pumps ensures that accurate time and flow rates are achieved
- Safety switches control access



## ADVANTAGES

- Totally automated, PC control of solution concentration, time, temperature, and blower operation
- Less detergent and rinse water usage
- Higher flow rates of cleaning solution
- Lower sewage cost
- Reduced operating costs
- Simplifies cleaning operation
- Helps maintain peak operating efficiency
- Reduces cleaning operating costs
- Saves labor, water, and chemicals
- Offers cleaning consistency for better quality control