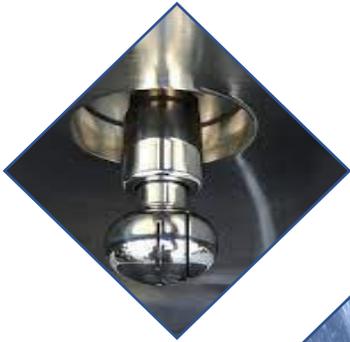
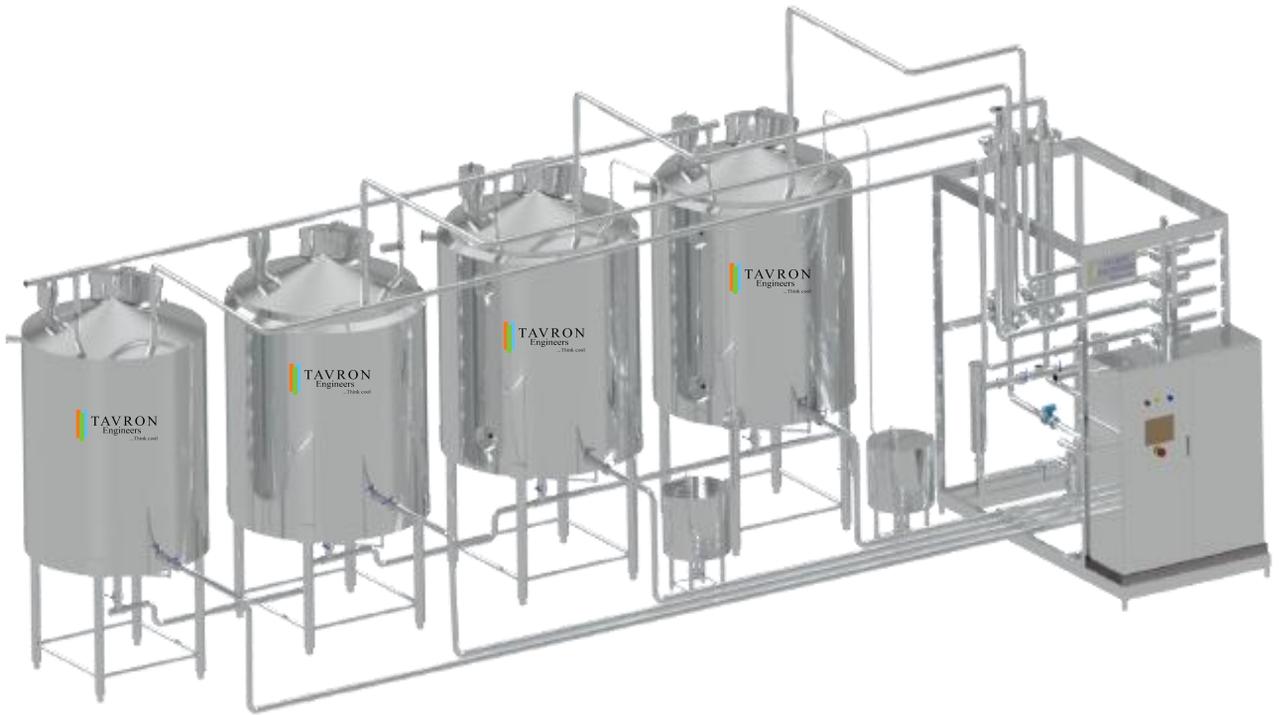


CIP SYSTEM



TAVRON CIP SYSTEM



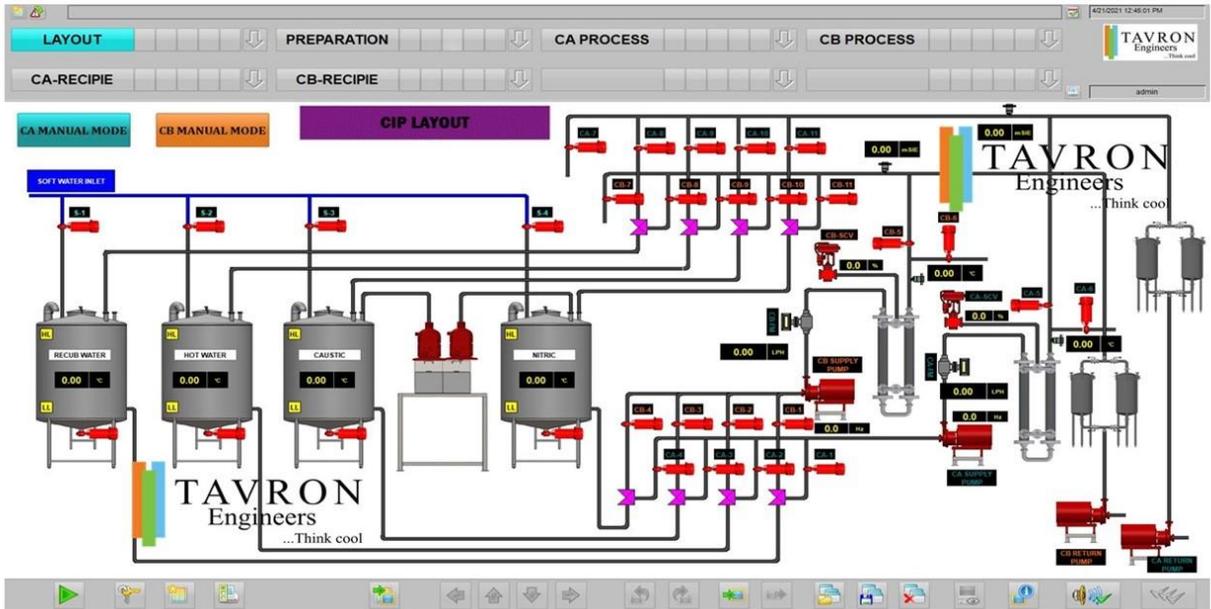
- Food and Dairy Production is unimaginable without “Cleaning in Place” systems.
- CIP means the automatic cleaning of production plants – without them having to be disassembled or substantial changes being made compared to their production state.
- Hygiene and production safety are the basis for success in Food and Dairy Industries.
- TAVRON CIP Systems fulfils these requirements





- TAVRON CIP Systems can be equipped with one to four (or more) tanks – pre-rinse water tank, caustic tank, acid tank and/or Hot water tank
- To this is added the number of desired CIP loops, i. e. the number of cleaning processes running at the same time.
- The modular design allows our CIP Systems to be easily customized and expanded.
- The CIP modules are completely pre-assembled and due to their compact dimensions are easily transported. The required tanks are assembled on site next to the CIP modules and connected with the prepared piping.
- Skid mounted Module unit
- With Pneumatic Butterfly Valve and Pneumatic Seat Valve
- Tanks with SS 316 inner and SS 304 outer
- Single Circuit and Multiple Circuit
- PLC with HMI for ease of operation (optional with SCADA)
- Flow meter, Conductivity meter for controlling the parameters
- Standard flow sequence or Customised flow sequence

CIP SYSTEM



- The TAVRON CIP System is controlled by an operator panel. The PLC cabinet is attached to CIP Skid.
- The Siemens S7 PLC Controller or Delta AS Series PLC Controllers are used as per the customer requirement.

TECHNICAL DATA

1. TYPICAL OUTPUT FOR ONE CIP SUPPLY CENTRIFUGAL PUMP:

20,000 l/h at 4 bar pressure, 5.5 KW or

30,000 l/h at 5 bar pressure, 7.5 KW or

40,000 l/h at 5 bar pressure, 11 KW

(A flow rate of at least 1.5 m/s is recommended for pipe cleaning)

2. TYPICAL TEMPERATURES CAUSTIC (NaOH):

70–90 °C

3. TYPICAL TEMPERATURES ACID (HNO₃):

0–70 °C

4. DISINFECTION:

cold or warm

ADVANTAGES

- Optimized Cleaning Times
- Minimized Down Times
- Highly Efficient Cleaning
- Lower Personnel Costs Compared To Manual Cleaning
- Reduction In Material Costs Due To Controlled Use Of Chemicals Etc.
- Compliance With And Monitoring Of Required Cleaning Parameters (Flow- Rate, Concentration And Temperature)
- Operator User-friendly HMI Design for Ease of Operation

HEAD OFFICE

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