Via Incisa 1, 37022
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Used Diversey automatic CIP system

Machine type:	Various Equipment
Ref:	AT105
Year:	2012
Speed:	15000 Liters/hour
Condition:	In Storage

Technical details

Machine type:	Various Equipment	Safety features:	Yes
Manuals:	No	Power:	15 kW
Voltage:	380 V	Frequency:	50 Hz

Description

Used Diversey automatic CIP system

Technical Specifications & Performance Data

This Clean-In-Place (CIP) system is designed to deliver reliable, repeatable sanitation for beverage production and industrial packaging processes. With three dedicated tanks and fully automatic operation, it streamlines cleaning cycles across process circuits, fillers, pasteurizers, and associated pipelines. The system's electric heating ensures precise temperature control for effective caustic and rinse phases, supporting consistent hygiene standards on second hand and used bottling line installations.

- **System type:** Clean-In-Place (CIP)
- **Year of manufacture:** 2012
- **Automation level:** Fully automatic
- **Heating method:** Electrically heated
- **Power rating:** 15 kW
- **Electrical requirements:** 380V / 50 Hz
- **No. of tanks:** 3
- **Tank volumes:** 2 x 1.0 m^3 and 1 x 0.5 m^3
- **Total tank capacity:** 2.5 m^3
- **Application:** Beverage production and industrial packaging lines

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Advanced Automation & Control Systems

The fully automatic control architecture enables consistent, programmable cleaning sequences with minimal operator intervention. Electric heating supports stable thermal profiles during detergent and rinse steps, improving repeatability and cleaning efficiency. The system layout is compatible with standard PLC/HMI integration practices used in beverage production facilities, facilitating recipe management, cycle timing, and data logging when connected to a plant control network.

Production Line Integration Capabilities

Engineered for seamless integration, this CIP system connects to fillers, piping manifolds, heat exchangers, tanks, and ancillary process equipment. It supports inline or centralized cleaning concepts and can be deployed as a standalone sanitation module serving multiple circuits via automated valve routing. Format and product changeovers are simplified by recipe-driven cycles, making it suitable for facilities handling diverse SKUs within a used bottling line or broader packaging machinery environment.

Machine Condition & Maintenance History

With fully automatic operation and electric heating, this CIP system is configured for dependable day-to-day sanitation. Routine preventive maintenance focuses on pump seals, valves, gaskets, temperature probes, and conductivity/flow instrumentation typically used in CIP applications. The three-tank arrangement supports efficient scheduling of cleaning cycles and straightforward upkeep of wetted parts to maintain long-term performance and hygiene.

Operational Performance & Versatility

The multi-tank configuration supports core CIP steps such as pre-rinse, detergent wash, and final rinse, enabling effective removal of residues and biofilms commonly encountered in beverage production. Electrically heated operation enhances the dissolution and action of cleaning agents, helping achieve target sanitation outcomes across a wide range of processing equipment. The system’s automation improves consistency between cycles, reduces manual handling, and supports quality assurance requirements in second hand and used bottling line upgrades.

Installation Requirements & Site Preparation

Installation typically involves positioning the CIP skid, connecting process piping and return lines, and providing electrical power for heating and control. Adequate floor drainage and ventilation are recommended to support safe operation and housekeeping. The unit is compatible with standard industrial utilities and can be integrated into existing manifold arrays to service multiple production areas within a beverage facility.

Safety Standards & Compliance Certification

The system’s automated cleaning reduces manual chemical handling and exposure to hot fluids, supporting safer operations. Electric heating aids in precise temperature governance, which contributes to hygienic performance objectives. When installed according to industry best practices—incorporating guards, interlocks, emergency stops, and proper chemical storage—the CIP system aligns with safety and sanitation expectations for beverage production and industrial packaging environments.