

STERILE CIP/SIP EQUIPMENT CONFIGURATION
 PHARMACEUTICAL / VETERINARY SECTOR

MATERIALS IN CONTACT WITH THE PRODUCT	Material	AISI316L		
	Interior finishes	ASME-BPE SF1 (Ra<0,5 µm)		
	Connections*	○ Tri-Clamp ASME-BPE	○ Tri-Clamp ISO 1127	
TYPOLGY OF CIP/SIP	Cleaning (CIP) Sterilization (SIP) Drying (DIP)	○ CIP/DIP	○ SIP/DIP	○ CIP/SIP/DIP
	Equipment mobility	○ Fixed		○ Mobile
CLEANING OF TANKS	Tank volume to be cleaned*	Between 10L and 4000L		
	Tank diameter to clean/sterilize	Up to 3m		
	Number of intrusive elements inside the tank [OPTIONAL]	Up to 5 elements		
CLEANING OF PIPES / EXCHANGERS / HOSES	Installation length to clean	Up to 100m		
	Installation diameter to clean / sterilize	Between 1/2* and 4"		
	Serial lines to be cleaned / sterilize	Between 1 and 5 lines		
	Lines to be cleaned / sterilize in parallel	Between 1 and 5 lines		
EQUIPMENT	CIP valves*	○ Membrane valves ○ Butterfly clamp valves (High pressure lines)		
	CIP pump*	○ Sterilizable centrifugal pump with open impeller ○ Pump protection with level detector		

*Other options available on request

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 PHARMACEUTICAL / VETERINARY SECTOR

AUTOMATIC CONTROLS	CIP cleaning automatic controls	<ul style="list-style-type: none"> ○ Pipe cleaning speed/flow control ○ Tank balls cleaning pressure control ○ Cleaning mixture temperature control
	Chemical dosing	Up to 2 chemicals <ul style="list-style-type: none"> ○ Mix conductivity control ○ Dosed quantity control ○ Percentage of dosed quantity control
	Final water quality controls	<ul style="list-style-type: none"> ○ Conductivity ○ TOC ○ Conductivity and TOC
	Automatic SIP sterilization controls	<ul style="list-style-type: none"> ○ Steam saturation pressure regulation ○ Steam saturation temperature regulation ○ Minimum condensate temperature control ○ Sterilization time control ○ Control f0
	Automatic DIP drying controls	<ul style="list-style-type: none"> ○ Drying pressure regulation ○ Drying flow regulation ○ Drying temperature control ○ Drying air mass control
	CIP/SIP options	<ul style="list-style-type: none"> ○ Pulsating vacuum ○ Vacuum test ○ Pressure test
UTILITIES	SIP required utilities (minimum pressure 2 barg)	<ul style="list-style-type: none"> ○ Clean steam ○ Filtered compressed air 0,22 µm
	CIP required utilities (minimum pressure 2 barg)	<ul style="list-style-type: none"> ○ Cold purified water ○ Filtered compressed air 0,22 µm
	CIP optional utilities (minimum pressure 2 barg)	<ul style="list-style-type: none"> ○ Softened cold water ○ Softened hot water ○ WFI
	Accumulation tank volume* [OPTIONAL]	Between 50 and 2000L
	Accumulation tank instrumentation	<ul style="list-style-type: none"> ○ Pressure ○ Temperature ○ Radar level ○ Guided microwave level ○ Filter 0,22µm ○ Heated filter 0,22 µm
DOCUMENTATION		<ul style="list-style-type: none"> ○ GMP ○ ATEX
AUTOMATION		<ul style="list-style-type: none"> ○ Keypad ○ HMI ○ SCADA ○ 21CFR ○ User configurable recipes ○ Remote access

*Other options available on request

NON-STERILE CIP EQUIPMENT CONFIGURATION
 PHARMACEUTICAL / VETERINARY / COSMETICS SECTOR

MATERIALS IN CONTACT WITH THE PRODUCT	Material	AISI316L				
	Interior finishes	ASME-BPE SF1 (Ra<0,5 µm)				
	Connections*	○ Tri-Clamp ASME-BPE		○ Tri-Clamp ISO 1127		
TPOLOGY OF CIP/SIP	Cleaning (CIP) Drying (DIP)	○ CIP ○ CIP / DIP				
	Equipment mobility	○ Fixed		○ Mobile		
CLEANING OF TANKS	Tank volume to be cleaned	Between 10L and 4000L				
	Tank diameter to clean	Up to 3m				
	Number of intrusive elements inside the tank	○ 1	○ 2	○ 3	○ 4	○ 5
CLEANING OF PIPES / EXCHANGERS / HOSES	Installation length to clean	Up to 100m				
	Installation diameter to clean up*	Between 1/2* and 4"				
	Serial lines to be cleaned	Between 1 and 5 lines				
	Lines to be cleaned in parallel	Between 1 and 5 lines				
EQUIPMENT	CIP valves*	○ Membrane valves ○ Butterfly clamp valves (High pressure lines)				
	CIP pump*	○ Open impeller centrifugal pump ○ Multistage centrifugal pump ○ Pump protection with level detector				

NON-STERILE CIP EQUIPMENT CONFIGURATION
PHARMACEUTICAL / VETERINARY / COSMETICS SECTOR

AUTOMATIC CONTROLS	CIP cleaning automatic controls	<ul style="list-style-type: none"> ○ Pipe cleaning speed/flow control ○ Tank balls cleaning pressure control ○ Cleaning mixture temperature control
	Chemical dosing	<p>Up to 2 chemicals</p> <ul style="list-style-type: none"> ○ Mix conductivity control ○ Dosed quantity control ○ Percentage of dosed quantity control
	Final water quality controls	<ul style="list-style-type: none"> ○ Last washing water conductivity control
	Automatic DIP drying controls	<ul style="list-style-type: none"> ○ Drying pressure regulation ○ Drying flow regulation ○ Drying temperature control ○ Drying air mass control
UTILITIES	CIP required utilities <small>(minimum pressure 2 barg)</small>	<ul style="list-style-type: none"> ○ Cold purified water ○ Filtered compressed air 0.22 µm
	CIP optional utilities <small>(minimum pressure 2 barg)</small>	<ul style="list-style-type: none"> ○ Softened cold water ○ Softened hot water
	Accumulation tank volume* <small>[OPTIONAL]</small>	Between 50 and 2000L
	Accumulation tank instrumentation	<ul style="list-style-type: none"> <li style="width: 50%;">○ Pressure <li style="width: 50%;">○ Guided microwave level <li style="width: 50%;">○ Temperature <li style="width: 50%;">○ Filter 0,22µm <li style="width: 50%;">○ Radar level <li style="width: 50%;">○ Heated filter 0,22 µm
DOCUMENTATION		<ul style="list-style-type: none"> <li style="width: 50%;">○ GMP <li style="width: 50%;">○ ATEX
AUTOMATION		<ul style="list-style-type: none"> <li style="width: 50%;">○ Keypad <li style="width: 50%;">○ 21CFR <li style="width: 50%;">○ HMI <li style="width: 50%;">○ User configurable recipes <li style="width: 50%;">○ SCADA <li style="width: 50%;">○ Remote access

CIP EQUIPMENT CONFIGURATION

FOOD SECTOR

MATERIALS IN CONTACT WITH THE PRODUCT	Material	<input type="radio"/> AISI304L	<input type="radio"/> AISI316L
	Interior finishes	<input type="radio"/> ASME-BPE SF1 (Ra<0,5 µm) <input type="radio"/> DIN-11850 (Ra<0,8 µm)	
	Connections*	<input type="radio"/> Tri-Clamp <input type="radio"/> DIN-11850... DIN-11851	
TYPOLOGY OF CIP/SIP	Cleaning (CIP) Drying (DIP)	<input type="radio"/> CIP <input type="radio"/> CIP / DIP	
	Equipment mobility	<input type="radio"/> Fixed	<input type="radio"/> Mobile
CLEANING OF TANKS	Tank volume to be cleaned	Between 10L and 4000L	
	Tank diameter to clean/sterilize	Up to 3m	
	Number of intrusive elements inside the tank	<input type="radio"/> 1 <input type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4 <input type="radio"/> 5	
CLEANING OF PIPES / EXCHANGERS / HOSES	Installation length to be cleaned	Up to 100m	
	Installation diameter to clean up*	Between 1/2* and 4"	
	Serial lines to be cleaned	Between 1 and 5 lines	
	Lines to be cleaned in parallel	Between 1 and 5 lines	
EQUIPMENT	CIP valves*	<input type="radio"/> Butterfly valve DIN-11850 <input type="radio"/> Clamp Butterfly valve	
	CIP pump*	<input type="radio"/> Open impeller centrifugal pump <input type="radio"/> Multistage centrifugal pump <input type="radio"/> Pump protection with level detector	

CIP EQUIPMENT CONFIGURATION
FOOD SECTOR

AUTOMATIC CONTROLS	CIP cleaning automatic controls	<ul style="list-style-type: none"> ○ Pipe cleaning speed/flow control ○ Tank balls cleaning pressure control ○ Cleaning mixture temperature control
	Chemical dosing	<p>Up to 2 chemicals</p> <ul style="list-style-type: none"> ○ Mix conductivity control ○ Dosed quantity control ○ Percentage of dosed quantity control
	Drying automatic controls DIP	<ul style="list-style-type: none"> ○ Drying pressure regulation ○ Drying flow regulation ○ Drying temperature control ○ Drying air mass control
	CIP options	Pressure test
UTILITIES	CIP required utilities <small>(minimum pressure 2 barg)</small>	Water and filtered compressed air
	CIP optional utilities <small>(minimum pressure 2 barg)</small>	<ul style="list-style-type: none"> ○ Softened cold water ○ Softened hot water
	Accumulation tank volume*	Between 50 and 2000L
	Accumulation tank instrumentation	<ul style="list-style-type: none"> <li style="width: 50%;">○ Pressure <li style="width: 50%;">○ Guided microwave level <li style="width: 50%;">○ Temperature <li style="width: 50%;">○ Filter 0,22µm <li style="width: 50%;">○ Radar level <li style="width: 50%;">○ Heated filter 0,22 µm
DOCUMENTATION		<ul style="list-style-type: none"> <li style="width: 50%;">○ GMP <li style="width: 50%;">○ ATEX
AUTOMATION		<ul style="list-style-type: none"> <li style="width: 50%;">○ Keypad <li style="width: 50%;">○ User configurable recipes <li style="width: 50%;">○ HMI <li style="width: 50%;">○ Remote access <li style="width: 50%;">○ SCADA