

C I P P l a n t

The production of high quality beer using modern production techniques requires effective, careful cleaning of process equipment. DENWEL offers CIP plant designed exactly to customer specific projects needs. The DENWEL CIP is a fully automatic system, programmed to achieve optimal cleaning of the entire production line. It comprises a complete set of equipment for CIP, including tanks for recovered water, acid and hot caustic soda, pumps, heat exchangers, valves and instrumentation such as conductivity and flow transmitters. The CIP program covers the complete cleaning cycle: detergent or water selection, detergent concentrations and cycle temperatures and times are fully atomized. DENWEL CIP plant is fully integrated into the plant line and can be used with existing equipment.

- **Fully automatic CIP programs ensure perfect cleaning**
- **Economical production due to full automation – manpower reductions**
- **Individual programming of each cleaning circuits**
- **Individually dimensioned and designed for each specific application**
- **The CIP plant is controlled by control system via HMI operator panel**





Heat exchangers



Dosing pumps for concentrate and disinfection.

The design of the DENWEL CIP plant incorporates the requirement of production schedules. By selecting the appropriate number of tanks and volumes together with the number of lines the downtime can be minimized.

The standard DENWEL automation cabinet consists of an industrial controller with an operator panel. The signal exchange between the instruments, PLC and control room is performed using a bus system.

Options:

- 3,4 or 5 tank systems
- Different tank sizes
- Number of lines
- Tubular or plate heat exchangers
- Low cost manual CIP systems
- Customer specific equipment
- Modem connection for remote controller service