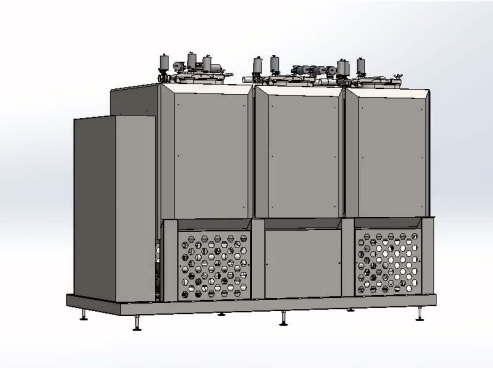
TECHNICAL DATA SHEET

EZCIP3200

Automatic cleaning in place

An automatic cleaning-in-place system with 3 tanks of 2,000 L each, for food and beverage production equipment.



Design view

Key specifications

Tanks	3 tanks
Volume per tank	2,000 L
Dimensions (L × W × H)	3,500 × 1,500 × 2,780 mm
Heating options	Electric elements, heat pump or steam heat exchanger
Supply pump	Sized for the required flow rate and pressure
Chemical dosing	2 dosing pumps
Process monitoring	Conductivity, level, pressure and temperature
Operator interface	17-inch HMI for a single machine; 27-inch for a combined configuration
Industrial PLCs	Exclusively Schneider Electric or Siemens
Remote access	Ubiquity, enabled as standard on the automatic EZ range

EZCIP3200

Operation and options

A configuration built around your circuits

The configuration shown has 3 cleaning-solution tanks of 2,000 L each. Cleaning, rinsing and disinfection sequences are defined according to your equipment and protocol.

Heating options

The heating system and its capacity are sized for your process. Options include electric heating elements, a heat pump or a steam heat exchanger. Electrical heating powers are indicative examples, not fixed requirements.

Supply pump configurations

The supply pump is selected for the expected flow rate and pressure and the characteristics of the circuits to be cleaned.

Your cleaning recipes, from start to finish.

Automatic CIP cleaning recipes are open: you can create your own recipes from start to finish, with no restriction on recipe creation. We remain available to advise and help you build them. Parameters and protocols must be adapted and validated for your installation.

Combine machines, centralise control.

A single machine has a 17-inch HMI. A combined system, such as EZCIP + EZF, uses a 27-inch HMI for greater comfort. Centralising control of both machines can save up to €15,000 depending on the configuration, compared with two separate control systems. The amount is specified in the quotation.

Tell us about your equipment, cleaning protocol, available utilities and layout constraints. We can then define the appropriate configuration and technical documentation.

Values describe the configuration shown. Sizing, utilities and performance must be confirmed for the product and actual operating conditions.

Discuss your project

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