



## Clean-in-Place (CIP) Systems



### Features

- Fully automatic operation
- Rapid flavor change rinse
- Programs for multi-stage CIP
- Interfaces to mixer
- Suitable for cleaning media up to 195°F [90°C]
- Hygienic butterfly type process valves
- Digital paperless chart recorder
- Hygienic electronic flow meter

## Clean-in-Place (CIP) Systems

BW Container Systems' Clean-in-Place (CIP) Systems are fully automatic systems designed to thoroughly clean and disinfect associated equipment and its supply lines.

CIP is accomplished with the system supplying cleaning solutions, internals are flooded or sprayed with cleaning solutions and mechanical scrubbing action for movement of cleaning solutions.

Parameters for validating CIP functions such as: temperature of CIP solution, strength of CIP solution, pressure through the lines and tanks, flow rate and time of contact can be detected and reported. These parameter checks are also used to ensure each cycle has been completed successfully before advancing to the next cycle.

CIP systems can be 1, 2 or the water efficient 3 tank system. Hot, ambient or combined systems are available and use caustics, acids and sterilants to clean process equipment which includes mix and hold tanks, transfer lines, blenders, flash pasteurizers, carbonators, fillers and raw ingredient tanks.

Contact our experienced sales teams today for a comprehensive review of your application(s) and to see how our Clean-in-Place (CIP) Systems can benefit your company.



3 tank CIP Set



2 tank CIP Set

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