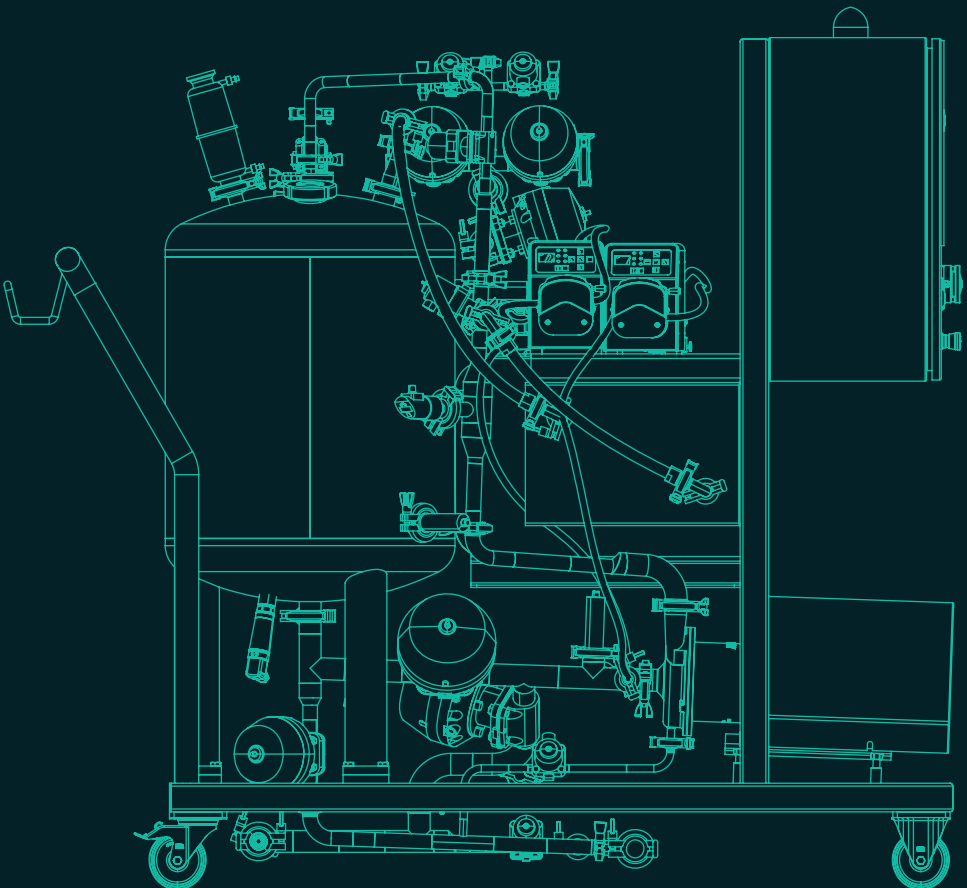


ePLUS

TECNIC

Cleaning System

for cleaning equipment up to 2.000L



ePLUS

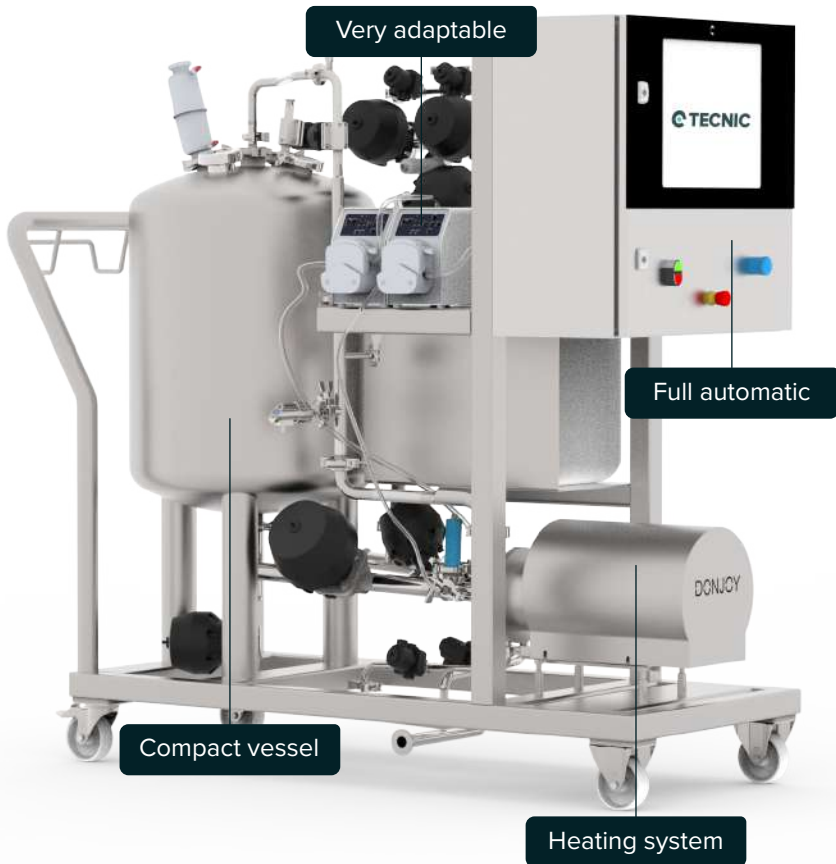
Cleaning System

TECNIC is a well-established company that specializes in the design and manufacturing of fully automatic cleaning-in-place systems (CIPs). With over a decade of experience in the industry, we have built a reputation for providing high-quality and reliable solutions for cleaning equipment up to 2,000L.

Our CIP systems are designed to meet the needs of a wide range of industries, including food and beverage, pharmaceuticals, and chemical processing. We understand that each industry has unique cleaning requirements, which is why we offer a range of customizable options to meet your specific needs.

One of the key features of our CIP systems is the control unit tower, which includes a 15-inch touch screen running our proprietary software, Advanced eSCADA. This software is based on Supervisory Control and Data Acquisition (SCADA) architecture, allowing for the management of basic process control parameters as well as advanced recipe and report management. With Advanced eSCADA, you have complete control over the cleaning process, ensuring that it is efficient and effective.

In addition to the standard features, our CIP systems can be customized to include an additional detergent tank, providing greater flexibility and versatility in your cleaning process. This feature allows you to use two different cleaning products, making it easier to clean a wider range of equipment.



Our heating system features a resistance that allows for sequential control of its power, providing maximum efficiency while maintaining the desired temperature. With full automation, our system offers intuitive usage and easy configuration using a pre-established recipe. Our compact vessel is built with a standard 100L capacity and is made from durable 316L stainless steel, perfect for cleaning large volume equipment. And with a standard manifold of 4 outlets, our system is highly adaptable and expandable to meet your specific needs.

6 Phase Cycle

Cleaning-in-place (CIP) systems follow a structured cleaning process consisting of several steps. The first step is pre-rinse, followed by caustic wash, intermediate rinse, final rinse, and sanitizing. Finally, drying is carried out to complete the cleaning process. Each step is essential to ensure effective cleaning of equipment and maintain high standards of hygiene in the food and beverage industry.



1. Pre-rinse

Waters the interior surface, removes most of the remaining residues, dissolves sugars and partially melts fats.



2. Caustic wash

Washes fats making them easier to remove.



3. Intermediate rise

Water flushes out traces of detergent remaining.



4. Drying

Removes moisture remaining.



5. Sanitizing rinse

Helps to kill microorganisms before starting the next production.



6. Drying

With either tap water, PW, or WFI to flush residual cleaning agents.



For More
Information:
sales@tecnic.eu



Datasheet

Skid built on a 50x50 tubular frame

CIP ball with 360 spray

316L stainless steel tank for 100L skid

WFI flow rate of 13 m³/h

Two feed points: PW/WFI water (optional, 1 standard) / compressed air

Wet areas with stainless steel Ra <0.6

Flow sensor

Pressure sensor

Peristaltic pump for detergent addition (2 optional)

Conductivity sensor

Booster pump



Do you need more information? We are here to help you.

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