



TFT cleaning in place system



TANIS FOOD TEC

Saves man-hours,
saves water, saves
money. Meets
legislation and
company
requirements.

Cleaning of your production line must be very adequate yet easy. Protection of your product quality is priority. Cleaning-in-place (CIP) offers the solution. TFT provides two possibilities: either an integrated CIP-pump in the tempering / aeration system, or a single, central machine to auto-clean several process lines.

We have taken great care of the design of all cleaning equipment. Materials and surface finish are to FDA standards, guaranteeing no residual is left behind.

The integrated CIP-pump in our tempering and aeration systems creates a high velocity and turbulence in the pipe work and equipment.

When you have a number of machines that need to be cleaned, a central, multi-functional CIP system is interesting. Our CIP system prepares the cleaning liquid in advance and auto-cleans the various process lines. Executed with PLC and HMI touch screens and equipped with an automatic self-cleaning cycle so the CIP unit cleans itself when necessary.

TFT central CIP systems consist of :

- a pre rinse tank, single walled
- a cleaning tank, insulated with heating
- final rinse tank
- steam heated plate heat exchanger, to heat up water in the cleaning tank
- detergent injection system with measuring device
- disinfectant injection system with measuring device
- high velocity CIP pump, to supply various process lines
- high velocity CIP return pump, to return CIP water to the unit
- advanced programming

Tanis Food Tec: specialist in mixing, tempering & crystallizing, aeration & application



CIP system

Zuiveringweg 26
8243 PZ Lelystad
The Netherlands
Tel +31 320 28 12 13
Fax +31 320 23 32 95
info@tanisfoodtec.com
www.tanisfoodtec.com

