



**CHAIN-VEY®**



**CIP**

**WET & DRY  
CLEAN-IN-PLACE  
SOLUTIONS**

**THE BETTER  
WAY TO CLEAN  
& SANITIZE**



**WWW.CHAINVEYCIP.COM**

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Chain-Vey meets  
HACCP\* and Food-Grade  
Standards

FLEX

\*Hazard Analysis & Critical Control Points

## CHAIN-VEY® OFFERS A FULL LINE OF **CLEAN-IN-PLACE & SANITARY** OPTIONS BASED ON YOUR SPECIFIC REQUIREMENTS

### **TIER 1 - DRY CLEAN-OUT**

- ✓ Eliminates carryover, residual material accumulation & large particle cross contamination.
- ✓ Ideal for dry products and frequent change overs between similar type products.

#### TIER 1 OPTIONS:

- Discharge Aids - Air Knives / Mechanical Knocker
- Clean-out Discs - Polyurethane / Sponge / Reaming
- Brush Box - Passive / Powered
- Carryover Elimination - U-Track / Tray Bottom

### **TIER 2 - WET & DRY HYBRID CLEAN-OUT**

- ✓ Integration with existing plant CIP process, tanks/skids, or MPE auxiliary equipment.
- ✓ Ideal for dry products and ingredients with strong flavors, colors, coating profiles and/or allergens and bacteria.
- ✓ Semi-automatic with minimal operator interface.

#### TIER 2 OPTIONS:

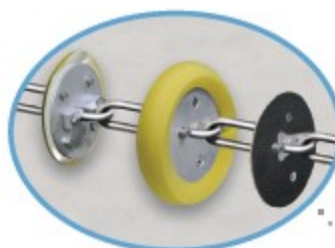
- Spray Nozzles / Drain Bottom / Drying Ports
- Discharge & Transition Clean-out / Access Doors
- Clean-out Discs - Polyurethane / Sponge / Reaming
- Brush Box - Passive / Powered

### **TIER 3 - WET CLEAN-OUT & SANITATION**

- ✓ Complete flood (4-Stage Process: Rinse, Wash, Sanitize, Dry)
- ✓ Ideal for dry products and ingredients with strong flavors, coating profiles, and allergens and bacteria.
- ✓ Fully-automated CIP solution

#### TIER 3 OPTIONS:

- Spray Nozzles / Drain Bottoms / Drying Ports
- ANSI Flanged Pipe Connections
- Optional Automated Ball Valves for Filling & Draining
- Programmable Cleaning Cart - 4 Stage (Rinse / Wash / Sanitize / Dry)
- 5-Micron & Hepa Filter Hot Air



**CLEAN-OUT DISCS**  
POLYURETHANE WIPER DISC:  
Constantly Cleans Pipe  
Interior

SPONGE WIPER DISC:  
Sanitize and Dry Pipe  
Interior

REAMING WIPER DISC:  
More Abrasive to Clean  
Stickier Product from  
Pipe Interior



**180° DRIVE UNIT**  
Spray Nozzles for  
Introduction of  
Sanitizing Agents



**ROTA**  
360°  
Full C



# FLEXIBLE **SYSTEM LAYOUTS** & **VERSATILE CIP** OPTIONS



## **180° TURNAROUND**

Spray Nozzles for  
Introduction of Sanitizing  
Agents and Water



## **BRUSH BOX**

Durable Food-Grade  
Bristles Remove  
Residual Product  
from Chain & Disc



## **ROTARY DISCHARGE VALVE**

360° Nozzles to Ensure  
Full Clean-out of Housing



## **FLANGED PIPE CONNECTORS**

Sanitary Flanges Eliminate  
Harborage Points &  
Provide Watertight Seal

## **AUXILIARY EQUIPMENT**

- Fully Automated Mobile Cleaning Cart
- Standalone Foamer
- Drying Units

## **CIP CYCLE**



**A DIVISION OF MODERN PROCESS EQUIPMENT CORPORATION**

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## PASSING THE TESTS

Food industry sanitation standards have some of the strictest safety requirements. Chain-Vey® offers numerous sanitation options to meet or exceed these standards, passing rigid swab tests at all product contact points including:

- ATP
- AEROBIC PLATE COUNT
- COLIFORM
- BI-LUMINOUS



Chain-Vey meets HACCP\* and Food-Grade Standards

\*Hazard Analysis & Critical Control Points

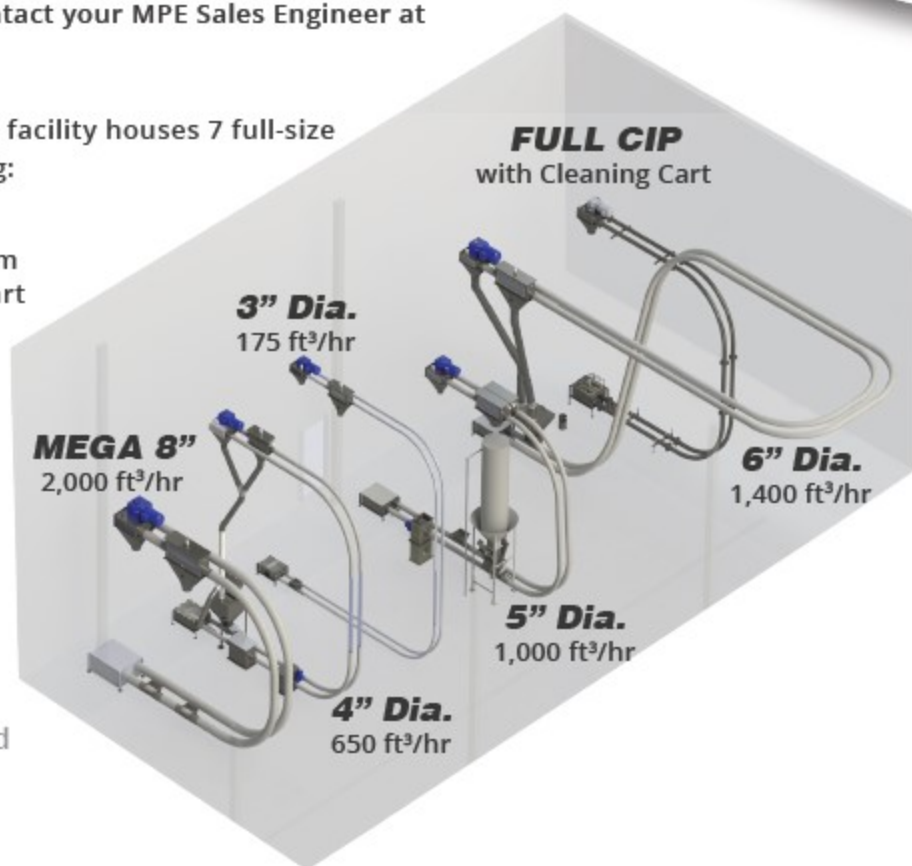


## MPE's CHAIN-VEY® TESTING LAB

Interested in testing your product or taking a tour of the MPE Chain-Vey® Testing Lab? Contact your MPE Sales Engineer at [solution@chainvey.com](mailto:solution@chainvey.com).

This "state of the art" testing facility houses 7 full-size Chain-Vey® systems including:

- Fully-automatic CIP system with a Mobile Cleaning Cart



## CUSTOMER FEEDBACK...

"We made the switch to a flanged, full wet-wash Chain-Vey® and it delivered on what we needed."

Stephan Jenkins  
Pure Point Foods



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