

CLEAN IN PLACE SYSTEMS

Shick USA's Clean In Place (CIP) systems are designed specifically for each customer's cleaning needs. This flexibility in engineering allows for optimum performance and efficiency. Whether cleaning a liquid egg system or a powder mix hopper you are assured the CIP system has been designed with your equipment and particular needs in mind.

Shick's CIP systems can also be constructed as modules. By manufacturing the CIP equipment on a skidded framework we allow for maximum portability, reduced interconnecting piping, an integrated assembly, and minimized space requirements.

FLEXIBILITY

- Single or Multiple Tank
- Fully automated computer control or manual
- Steam, electric, or hot water heating
- Mix Proof Valving available for full automation
- Spray device integration into existing equipment
- Design compliance to meet applicable standards

APPLICATIONS

- Cream Yeast
- Liquid Egg
- Dairy
- Fermentation and Brew Systems
- Dry Powder System (allergen control)
- Corn Syrup



RFQ DATA

- Product to clean _____
- Steam available (lbs./hr.) _____
- Equipment to be cleaned (tanks, heat exchangers, tubing, etc.) _____
- Time available for process cleaning

- Space available _____

STANDARD CONSTRUCTION

- 304 Stainless Steel product contact surface (316L SS available)
- Sanitary designed 304 Stainless Steel frame and supports
- Integrated supply pump
- Tank level control
- Automated supply and return valves
- Automated water feed valves
- Solution sampling valve

HEADQUARTERS:

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